

The Controlled and Guaranteed Designation of Origin, known by the Italian acronym DOCG, is an Italian brand that indicates to the consumer the geographical origin of a wine.

Requirements for a DOCG wine

The DOCG wine category includes wines produced in certain geographical areas in compliance with specific production regulations. The procedure for the recognition of denominations has changed profoundly since 2010 following the implementation of the new European legislation (Reg. Ce 479/2008, "New OCM Wine", implemented in Italy with Legislative Decree 61 of 8 April 2010 in force from 11 May 2010).

The DOCG are reserved for wines already recognized as a Controlled Designation of Origin (DOC in Italian) for at least ten years which are considered of particular value, in relation to the intrinsic qualitative characteristics, compared to the average of those of similar wines thus classified, due to the incidence of traditional natural, human and historical factors and which have acquired renown and commercial valorization at a national and international level.

These wines, before being put on the market, must be subjected during the production phase to a preliminary chemical-physical analysis and an organoleptic examination which certifies compliance with the requirements set out in the specifications; Furthermore, the organoleptic test must be repeated, batch by batch, even during the bottling phase. Finally, for DOCG wines, a sensorial analysis (tasting) carried out by a special commission is also envisaged; failure to comply with the requirements prevents it from being marketed under the DOCG brand.

Production Regulations and Specifications

[GHEMME production specifications \(available only in Italian\)](#)

[GATTINARA production specifications \(available only in Italian\)](#)