C/2025/6795

30.12.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2025/6795)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

(Article 24 of Regulation (EU) 2024/1143)

'Uva da tavola di Canicattì'

EU reference number: PGI-IT-1537-AM01 – 2.10.2025

1. **Name of product**

'Uva da tavola di Canicattì'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Sector**

☑ Agricultural products

☐ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Italy

5. **Member State authority communicating the standard amendment**

Name

Ministry of Agriculture, Food Sovereignty and Forestry – Promotion of Agri-Food Quality (PQA) 1

6. **Qualification as standard amendment**

The amendments are standard amendments within the meaning of Article 24(4) of Regulation (EU) 2024/1143 as they do not include a change in the name, do not risk voiding the link and do not entail further restrictions on the marketing of the product.

7. **Description of the approved standard amendment(s)**

Title

Article 1 of the product specification: Insertion of title and of the correct registered name

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

Description

The article title 'Name' has been added for consistency with the product specification's new layout. The name has also been given in full, i.e. 'Uva da tavola di Canicattì', as approved by Commission Regulation (EC) No 2325/97 of 24 November 1997 (OJ L 322, 25.11.1997, p. 33).

☐ The amendment affects the single document.

Title

Article 2: Insertion of title and revision of the text

Description

The title 'Product description' has been added to Article 2 of the product specification.

In addition, the following text has been added to Article 2, having been moved in full from the former Article 6 of the production specification:

'When released for consumption, "Uva da tavola di Canicattì" protected geographical indication grapes must have the following characteristics:

Bunches: medium large, cone/pyramid shape, appropriately loose, without millerandage, uniform in terms of size, shape and colour and with a harmoniously developed rachis, lignified peduncle;

Berries: medium large and spheroidal/ellipsoidal in shape; crisp and pulpy flesh, sweet with a delicate musky aroma and pleasant tasting;

Skin colour: from light yellow to golden straw yellow; there may be some small brown dots.

Sugar content: at least 17 degrees Brix.'

A further element describing the skin colour has been added to the text, i.e. 'the presence of some small brown dots is allowed', and the unit in which sugar content is expressed has been changed from degrees Babo to degrees Brix.

☑ The amendment affects the single document.

Title

Article 3 of the product specification: Insertion of title

Description

The title 'Area of origin' has been added to Article 3.

☐ The amendment affects the single document.

Title

Article 4 of the product specification: Insertion of title and complete amendment of the text

Description

The title 'Proof of origin' has been added to Article 4 of the product specification.

The text of the article, which was used to draft the new Article 5, has been entirely replaced by the following:

'Each stage in the production process is monitored, with all inputs and outputs being recorded. This ensures product traceability, as does the fact that the control body keeps lists of the land registry parcels where production takes place, and of producers and packagers, and is notified of the quantities produced. All natural and legal persons entered in the relevant lists are subject to checks by the control body in accordance with the product specification and the associated control plan.'

☐ The amendment affects the single document.

Title

Article 5 of the product specification: Insertion of title and complete amendment of the text

Description

The title 'Production method' has been added to Article 5 of the product specification.

The text has been totally amended. The previous text has been removed as it is no longer in line with Union law, and it has been replaced with the text of the former Article 4, amended as follows:

— the permitted training methods have been updated;

— the maximum number of plants per hectare has been specified;

— the text now specifies the materials that are suitable for covering the vines in order to bring forward or delay the harvest, depending on the climate zone;

— the provisions on the harvest period and marketing period have been removed, as these are now dependent on achievement of the quality and organoleptic characteristics laid down in Article 2 of the product specification;

— with reference to pruning, the words *in verde* (referring to green pruning) have been replaced by the word *secca* (referring to pruning in winter) so as to correct an error in the old product specification;

— the irrigation methods have been specified;

— a reference to compliance with organic farming rules has been added;

— the maximum permitted yield has been increased to 30 tonnes per hectare.

This article has been drafted using the entire text of the former Article 4 except for the last seven lines, which are no longer in line with Union law.

☐ The amendment affects the single document.

Title

Article 6 of the product specification: Insertion of title and complete amendment of the text

Description

The title 'Link with the environment' has been added to Article 6 of the product specification.

The entire text of the former Article 6 has been used to supplement Article 2 with the product characteristics.

The new text has been drafted using the entire text under the headings 'Product history and origin' and 'Link with the geographical environment' in the summary sheet.

☑ The amendment affects the single document.

Title

Article 7 of the product specification: Insertion of title and complete amendment of the text

Description

The title 'Controls' has been added to Article 7 of the product specification.

The text of the former Article 7 has been used to draft Article 8.

The new text of Article 7 gives references to the legislative provisions that govern controls on whether the product complies with the product specification.

☐ The amendment affects the single document.

Title

Insertion of Article 8 of the product specification concerning labelling and packaging

Description

Article 8 'Labelling and packaging' has been inserted into the product specification and is a revised version of the former Article 7.

The revisions to the earlier text involved:

— removing the specifications concerning package volume;

— specifying the seal to be used on packages, including its graphic design;

— specifying the wordings that may feature on labels;

— specifications on the application of stickers to the product when sold loose;

— introducing graphic design specifications for the product logo;

— removing provisions no longer in line with Union law.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Uva da tavola di Canicattì'

EU reference number: PGI-IT-1537-AM01 – 2.10.2025

1. **Name(s)**

'Uva da tavola di Canicattì'

2. **Geographical indication type**

☐ PDO

☑ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Italy

4. **Description of the agricultural product**

4.1. *Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143*

0806 10 10 – table grapes

4.2. *Description of the agricultural product to which the registered name applies*

The name 'Uva da tavola di Canicattì' refers to bunches of table grapes of the Italia cultivar, also known as Pirovano 65, a Bicane x Moscato d'Amburgo cross, which has adapted to the specific soil and climate characteristics of the geographical area of Canicattì and its surroundings.

When released for consumption, 'Uva da tavola di Canicattì ' protected geographical indication grapes must have the following characteristics:

Bunches: medium large, cone/pyramid shape, appropriately loose, without millerandage, uniform in terms of size, shape and colour and with a harmoniously developed rachis, lignified peduncle;

Berries: medium large and spheroidal/ellipsoidal in shape; crisp and pulpy flesh, sweet with a delicate musky aroma and pleasant tasting;

Skin colour: from light yellow to golden straw yellow; **there may be some small brown dots**.

Sugar content: at least **17 degrees Brix**.

4.3. *Derogations on sourcing of feed (for products of animal origin designated by a Protected Designation of Origin only) and restrictions on sourcing of raw materials (for processed products designated by a Protected Geographical indication only)*

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4.4. *Specific steps in production that must take place in the identified geographical area*

All steps in the production of 'Uva da tavola di Canicattì' must take place in the identified geographical area.

4.5. *Specific rules concerning packaging, slicing, grating etc. of the agricultural product the registered name refers to*

When released for consumption, 'Uva da tavola di Canicattì' must be sold using packaging and materials permitted by the legislation in force.

Containers must always be closed with a seal featuring the symbol described below, in such a way as to ensure that the content cannot be taken out without the container being broken.

4.6. *Specific rules concerning labelling of the agricultural product the registered name refers to*

Containers must feature the words 'Uva da tavola di Canicattì', immediately followed by the words 'Indicazione Geografica Protetta' [Protected Geographical Indication], in print of the same size. The name, business name and address of the packager must appear in the same visual field. The gross weight at origin may be indicated.

The words 'Indicazione Geografica Protetta' may be repeated elsewhere on the container or label, including as the acronym 'I.G.P.' [PGI].

The use of names, business names and private brands is in any event permitted, provided that they do not constitute praise of the product and are not such as to mislead the purchaser; the names of holdings or vineyards from which the grapes actually come may also be given.

Stickers featuring the symbol must be applied to the rachis of at least 50 % of the bunches contained in packages of product intended to be sold loose.

The wording 'produced in Italy' must also feature on batches intended for export.

The product logo comprises the words 'UVA da TAVOLA di CANICATTÌ':



Symbol to be used as a seal on packages and as a sticker on the rachis of bunches contained in packages of product intended to be sold loose:



4.7. *Concise definition of the geographical area*

The production area comprises all of the municipalities in the provinces of Agrigento and Caltanissetta where Italia grapes are grown, namely the following:

Province of Agrigento: Canicattì, Castrofilippo, Racalmuto, Grotte, Naro, Camastra, C. Bello di Licata, Ravanusa, Favara, Agrigento, Licata, Comitini, Aragona, Palma di Montechiaro.

Province of Caltanisetta: Caltanissetta, Serradifalco, Montedoro, Butera, Sommatino, Delia, Mazzarino, Riesi, Gela, S. Cataldo, Milena.

5. **Link with geographical area**

The causal link with the geographical origin is based on:

☑ reputation

☑ a given quality

☑ other characteristics

Summary of the link

The suitability and distinctiveness of the registered geographical area result from a series of soil-, climate- and crop-related factors that allow the distinctive characteristics of the product to manifest themselves. Of fundamental importance is the use of specialised techniques that make it possible to harvest the product over an extended period of time while maintaining its specific organoleptic characteristics in a climate that is quintessentially Mediterranean and influences the behaviour of local crops. The maximum elevation is 550 m. The area is cool and breezy and has calcareous brown soils. This grape type became famous because of its characteristic high quality. Italy accounts for around 60 % of its sales and the remaining 40 % is sold to European and third countries.

The Italia table grape (based on the cross referred to in point 3.2 of this single document) was introduced in the first half of the 20th century, while the tradition of grape growing has been well-rooted in this area for centuries.

Electronic (URL) reference to publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F6%252F1%252FD.cf5e71840a60b65183fa/P/BLOB%3AID%3D3343/E/docx?mode=download