C/2026/2816

22.5.2026

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/2026/2816)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Sizzano'

EU reference number: PDO-IT-A1236-AM03 – 2.3.2026

1. **Product name**

'Sizzano'

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 – Department for Food Sovereignty and Equestrian Sports – Directorate-General for the Promotion of Agri-Food Quality – PQA I

6. **Qualification as a standard amendment**

We confirm that the approval and communication of this standard amendment meet the conditions for approval of a standard amendment under Regulation (EU) 2024/1143 and the provisions adopted pursuant thereto.

This amendment falls under the definition of 'standard amendment' laid down in Article 24(4) of Regulation (EU) 2024/1143 because:

— it does not include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;

— it does not risk voiding the link to the geographical area referred to in the single document;

— it does not entail further restrictions on marketing.

[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).

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

Title

Correction of the titles of articles

Description

In the product specification, some titles of articles have been corrected to bring them into line with the standard specification.

The amendment concerns Articles 2, 4, 5, 6 and 8 of the product specification.

☐ The amendment affects the single document.

Title

Proportions in the combination of grape varieties and complementary varieties

Description

The combination of grape varieties has been amended. Previously the requirement was for the proportion of Nebbiolo to be between 50 % and 70 %. The minimum proportion has now been set at 60 %. Complementary grape varieties are therefore permitted up to a maximum of 40 %. The complementary grape varieties that can be used are no longer all those suitable for cultivation in the Piedmont region, but only Vespolina and Uva Rara.

The amendment concerns Article 2 of the product specification.

☐ The amendment affects the single document.

Title

Minimum natural alcoholic strength by volume of the standard wine type

Description

The minimum natural alcoholic strength by volume of the standard wine type has been increased from 11,50 % to 12,00 %.

The amendment concerns Article 4 of the product specification.

☐ The amendment affects the single document.

Title

Maximum yields

Description

The article relating to viticultural rules, yields and the quality characteristics of the grapes has been rewritten for greater clarity. Specifically, a maximum yield of 8,1 tonnes per hectare has been stipulated for grapes specially grown for the wine types bearing the terms 'Riserva' and 'Vigna'.

The amendment affects Article 4 of the product specification and Section 7.2 ('Maximum yields') of the single document.

☑ The amendment affects the single document.

Title

Year of planting of vineyards for the wine type bearing the terms 'Riserva' and 'Vigna'

Description

The wine types bearing the terms 'Riserva' and 'Vigna' can only be produced from vineyards from their seventh year of planting.

The amendment concerns Article 4 of the product specification.

☐ The amendment affects the single document.

Title

Superseded paragraphs deleted

Description

Paragraphs 4, 5 and 6 of Article 4 and paragraph 3 of Article 6 have been deleted as they were unnecessary.

The amendment concerns Articles 4 and 6 of the product specification.

☐ The amendment affects the single document.

Title

Maximum grape/wine yield at the end of the ageing period

Description

A maximum limit has been set for the amount of the grape yield transformed into wine at the end of the obligatory ageing period: it must not exceed 68 %. This subsequently determines the maximum wine production in litres per hectare, for both the standard wine type and the type bearing the term 'Riserva'.

The amendment concerns Article 5 of the product specification.

☐ The amendment affects the single document.

Title

Topping up of barrels

Description

With regard to the ageing period, it has been specified that topping up is permitted with an equivalent wine, including wine stored in other types of containers, in order to achieve the stated amount of yield.

The amendment concerns Article 5 of the product specification.

☐ The amendment affects the single document.

Title

Permitted labelling terms

Description

Concerning permitted labelling terms, Article 7(2), the following text has been reworded:

'2. In the description and presentation of the wine with the protected designation of origin "Sizzano" and "Sizzano Riserva", it is permitted to use wordings which refer to names, business names and private brands provided that they are not laudatory in nature and are not likely to mislead the consumer'.

The new version reads:

'It is, however, permitted to use wordings referring to names, business names and private brands which are not laudatory in nature and are not likely to mislead the consumer.'

The amendment concerns Article 7 of the product specification.

☐ The amendment affects the single document.

Title

Link with the geographical area

Description

The article on the link with the geographical environment has been updated and rewritten for greater clarity. The new version has, in turn, been included in the single document.

The amendment concerns Article 9 of the product specification and Section 10 'Link with the geographical area' of the single document.

☑ The amendment affects the single document.

Title

Deletion of the reference to the control body

Description

The article in the specification that included references to the control body has been amended, and the information replaced with a reference to publication on the official website of the competent authority of the Member State.

The amendment concerns Article 10 of the product specification.

☐ The amendment affects the single document.

Title

Editorial corrections

Description

Within the product specification, editorial corrections have been made in order to improve the clarity of the text and remove mistakes. Specifically, the amendments concern:

— removal of paragraph numbering in all articles of the product specification;

— removal of the erroneous term 'Bonarda novarese' as a synonym of 'Uva Rara' in the second paragraph of Article 2;

— inclusion of the phrase 'Sizzano and Sizzano Riserva wines' with 'wines with the Sizzano and Sizzano Riserva protected designation of origin' in Article 2;

— removal of the wording 'for the production of wines referred to in Article 1' from the third paragraph of Article 4, replaced by 'for the production of Sizzano, Sizzano Riserva, Sizzano Vigna and Sizzano Riserva Vigna wines';

— removal of outdated references to rules, replaced by reference to 'regulations in force' in Articles 5 and 7;

— replacement of the term 'product' with the more correct 'batch' in Article 5;

— in the table referring to the maximum amount of grape yield transformed in finished wine, the unit of measurement has been specified;

— replacement of 'Sizzano and Sizzano Riserva' with 'Sizzano in all its forms' in Articles 7 and 8.

The amendments concern Articles 2, 4, 5, 7 and 8 of the product specification.

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☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Sizzano'

EU reference number: PDO-IT-A1236-AM03 – 2.3.2026

1. **Name(s)**

'Sizzano'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

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

Italy

4. **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**

2204 – Wine of fresh grapes, including fortified wines; grape must, other than that of heading 2009

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

1. Wine

6. **Description of the wine(s)**

Grapevine product

Sizzano including bearing the term 'Vigna'

Organoleptic characteristics

Appearance

Colour: ruby red with garnet tints

Aroma

Smell: vinous, characteristic, with slight hints of violet, delicate and pleasing

Taste

Taste: dry, flavourful, harmonious

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12,00 %

Minimum sugar-free extract: 20,0 g/l

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Sizzano Riserva including bearing the term 'Vigna'

Organoleptic characteristics

Appearance

Colour: ruby red with garnet tints

Aroma

Smell: vinous, characteristic, with hints of violet, delicate and pleasing

Taste

Taste: dry, flavourful, harmonious, with a slightly bitter aftertaste

Additional information regarding organoleptic characteristics

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Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,5
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	—
Maximum total sulphur dioxide (in milligrams per litre):	—

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 12,00 %

Minimum sugar-free extract: 20,0 g/l

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

7. **Winemaking practices**

7.1. *Specific oenological practices used to make the wine or wines and relevant restrictions on making them*

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Not applicable

7.2. *Maximum yields*

All wines / category / variety / type

Sizzano

Maximum yield:

Maximum yield:	9 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Sizzano Riserva including bearing the term 'Vigna'

Maximum yield:

Maximum yield:	8 100
Maximum yield unit:	kilograms of grapes per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

— Nebbiolo N – Spanna

— Uva Rara N

— Vespolina N – Ughetta

9. **Concise definition of the defined geographical area**

Grapes intended for the production of 'Sizzano' and 'Sizzano Riserva' wines must be produced in the municipal administrative district of Sizzano.

10. **Link with geographical area**

Category of grapevine product

1. Wine

Summary of the link

(A) Details of the geographical area

The Sizzano PDO is located at the borders with Valsesia, close to Monte Rosa, with Monte Fenera to the north and Lakes Maggiore and Cusio to the north-west.

Sizzano, formerly called Sitianum and also Siccianum, stands at the base of 12 hills, sloping down to the Sesia river. The locality is situated on the road leading to Valsesia, 22 kilometres from Novara.

The origin of the name is not at all certain. It is thought to be a derivation of the name Sittius.

The vine-growing systems adopted changed over time, and down the centuries cultivation and vineyard quality were perfected. The experience accumulated over the years has refined the cultivation technique, optimising the vineyard yields in the PDO area, achieving good sugar levels, intense aromas and excellent development over time.

(B) Details of the quality or characteristics of the product largely or solely attributable to the geographical environment

The vines of Sizzano are grown on the eastern side of the Sesia valley. A lengthy moraine that runs from north to south, the area is a predominantly clayey plateau divided into two hilly strips.

There are deeper and more clayey soils on the higher area of the hills, and more stony, looser soils along the more westerly slopes that descend to the valley floor.

In geological terms, these are fluvio-glacial deposits formed during the melting of glacier fronts. They are composed of materials initially transported by glaciers, and subsequently pulled back and resettled by water courses supplied by the melting of the glaciers themselves.

For these reasons, they have the typical characteristics of alluvial deposits: different particle sizes, smoothed clasts and a degree of alteration depending on the age of deposit).

Specifically, the Sizzano deposit consists of red-brown gravel and pebbles covered by a red-brown clayey paleosoil, with occasional outcrops of altered silicate pebbles. The pebbles come from the Alpine structure forming the Monte Rosa massif and the slopes of the Sesia valley generally, and were eroded and transported over hundreds of thousands of years by the force of the waters of the Sesia river.

A peculiarity of the area covered by the designation is that it has soils ranging from sub-acidic to very acidic, due to the very low levels of limestone.

Furthermore, the cold winds that blow down from Monte Rosa and the Alps create thermal variations between day and night. These help to develop unique aromatic profiles, ranging from medicinal herbs to spices, and give wines of the designation a complex and highly mineral structure.

The sensory characteristics described are clearly recognisable and exclusively attributable to this production area.

(C) Description of the causal interaction between the details referred to in point (A) and those referred to in point (B)

In modern times, the wines of Sizzano owe their reputation to the great Piedmontese statesman Camillo Benso, Count of Cavour, who owned vast areas of farmland. However, the wine was already admired in Renaissance times and considered of great quality.

11. **Further applicable requirements**

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Not applicable

Electronic reference (URL) to the publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/24148