C/2025/4115

24.7.2025

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/2025/4115)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Aceto Balsamico di Modena'

EU PGI-IT-0430-AM02 – 28.4.2025

1. **Name of product**

'Aceto Balsamico di Modena'

2. **Geographical indication type**

☐ Protected Designation of Origin (PDO)

☒ Protected Geographical Indication (PGI)

☐ Geographical Indication (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**

Ministry of Agriculture, Food Sovereignty and Forestry – Department for Food Sovereignty and Equestrian Sports

6. **Qualification as standard amendment**

The amendments to the product specification for Aceto Balsamico di Modena PGI:

— do not include a change in the name of the protected designation of origin or protected geographical indication or in the use of that name;

— do not risk voiding the link to the geographical area referred to in the single document; or

— do not entail further restrictions on the marketing of the product.

[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)**

1. *Amendment to Article 2*

Amendment 1

The amendment concerns Article 2(1) of the product specification and point 3.2 of the single document.

Description: the amendment introduces another minimum density, specifically 1,25 at 20 °C for the product termed 'Riserva'.

Reason: as with the non-aged and aged versions of the product, it is also necessary to specify the minimum density for the product termed 'Riserva', which is higher than for the other categories.

The amendment affects the single document.

2. *Amendment to Article 2*

Amendment 2

The amendment concerns Article 2(1), of the product specification and point 3.2 of the single document.

Description: the amendment introduces another minimum total acidity, specifically 5,5 % for the product termed 'Riserva'.

Reason: as with the non-aged and aged versions of the product, it is also necessary to specify the minimum total acidity for the product termed 'Riserva'.

The amendment affects the single document.

3. *Amendment to Article 5*

Amendment 3

This amendment concerns Article 5(1), (3) and (4) of the product specification but does not concern the single document.

Description: the amendment involves parts of the text being moved around within the same article, but does not change the text in force.

Reason: the amendment is necessary in order to describe the production process and chronological order of each stage in a more accurate, transparent and comprehensible way for all sector operators and for consumers.

The amendment does not affect the single document.

4. *Amendment to Article 5*

Amendment 4

This amendment concerns Article 5(7) of the product specification but does not concern the single document.

Description: the amendment explains the two different methods of blending the primary materials which, according to established practice, are always used in the sector, i.e. at room temperature and using heat.

Reason: as stated at Article 5(1), Aceto Balsamico di Modena is made by fermenting concentrated or cooked grape must blended with vinegar that is at least ten years old and vinegar produced acetification of pure wine. The double method of blending the primary materials, always both at room temperature and using heat, is among the established production practices in the sector and included in the 'specific, traditional techniques' set out in Article 5(1). This amendment procedure revises the whole of Article 5 in order to make it clearer, more accurate and comprehensive both for operators and consumers. It is therefore considered necessary to include a further explanatory amendment.

The amendment does not affect the single document.

5. *Amendment to Article 5*

Amendment 5

The amendment concerns Article 5(7) of the product specification and point 3.4 of the single document.

Description: the phrase 'in particular' has been deleted. It is unclear and does not contribute to the readability of the text.

Reason: the amendment corrects vague wording concerning some of the varieties of wood typically used for the containers in which the product is made. The list, which is neither binding nor exhaustive, has not changed.

The amendment affects the single document.

6. *Amendment to Article 5*

Amendment 6

This amendment concerns Article 5(7) of the product specification but does not concern the single document.

Description: the amendment involves nothing more than parts of the text being moved around within the same article. In this case, the wording inserted has been taken from point (4) (see also amendment 7).

Reason: the amendment is necessary in order to describe the production process and order of each stage in a more accurate, transparent and comprehensible way for all sector operators and for consumers.

The amendment does not affect the single document.

7. *Amendment to Article 8*

Amendment 7

The amendment concerns Article 8(2) of the product specification and point 3.5 of the single document.

Description: the various sizes of container permitted for the sale of Aceto Balsamico di Modena have been extended to include 0,375 litres.

Reason: demand is growing at national, EU and international level. It is therefore necessary to add containers of 0,375 litres capacity to the list permitted container sizes with the appropriate shape.

The amendment affects the single document.

8. *Amendment to Article 8*

Amendment 8

The amendment concerns Article 8(4) of the product specification and point 3.6 of the single document.

Description: a rule has been introduced that, within the PGI, the place name Modena can appear in the same size as the other words ('Aceto' and 'Balsamico') or up to three times larger than the size of the two other words.

Reason: in order to ensure that the designation Aceto Balsamico di Modena is not used in a way that diminishes its geographical element, a rule is required to prevent it from appearing in a smaller size than the other elements of the designation. Conversely, in order to prevent the place name Modena from occupying excessive space, a size limit has also been introduced in relation to the other elements: 'Aceto' and 'Balsamico'.

The amendment affects the single document.

9. *Amendment to Article 8*

Amendment 9

The amendment concerns Article 8(5) of the product specification and point 3.6 of the single document.

Description: a ban has been included on wording declaring that there is no caramel content.

Reason: the product specification permits the use of caramel for colouring purposes; the relevant rules cover four different types of caramel; Aceto Balsamico di Modena often contains caramel produced when the must is cooked and the sugars caramelise; there are no tests subsequently able to identify the nature and type of caramel present in an Aceto Balsamico di Modena, and whether it is naturally present or has been added; for this reason, in the product available on the market, it is impossible to identify through testing whether the caramel content was added or not; it is therefore considered necessary to prohibit use of terms stating that there is no caramel content, as a guarantee for consumers and for fair competition between economic operators.

The amendment affects the single document.

SINGLE DOCUMENT

'Aceto Balsamico di Modena'

EU No: PGI-IT-0430-AM02 – 28.4.2025

PDO ( ) PGI (X)

1. **Name(s) (of PDO or PGI)**

'Aceto Balsamico di Modena'

2. **Member State or third country**

Italy

3. **Description of the agricultural product or foodstuff**

3.1. *Combined Nomenclature code*

— 22 – BEVERAGES, SPIRITS AND VINEGAR

3.2. *Description of the product to which the name in (1) applies*

'Aceto Balsamico di Modena' is a vinegar produced according to the following provisions and which has the characteristics set out below.

Analytical characteristics

— density at 20 °C: not less than 1,06 for the matured product, not less than 1,15 for the 'aged' product, and 1,25 for the product termed 'Riserva';

— actual alcoholic strength by volume no more than 1,5 %;

— minimum total acidity: 6 % for the finished product and 5,5 % for the aged and 'Riserva' product;

— total sulphur dioxide: maximum 100 mg/l;

— ash: minimum 2,5 ‰; — minimum dry matter: 30 g/l; — reducing sugars: minimum 110 g/l.

Organoleptic characteristics:

— clarity: clear and bright;

— colour: deep brown;

— aroma: distinctive, long-lasting, intense and subtle, pleasantly acidic, may have woody notes; — taste: sweet and sour, balanced, pleasant and distinctive.

Should deviations from the parameters referred to in this article be observed, a procedure is allowed whereby the product concerned may be corrected by adding a certain quantity of raw materials (wine vinegar and cooked or concentrated grape must) up to a maximum of 3 % by mass. Where this correction procedure is required, it is carried out at the end of the maturing or ageing period and in all cases before the product is certified.

3.3. *Feed (for products of animal origin only) and raw materials (for processed products only)*

'Aceto Balsamico di Modena' is produced using specific, traditional techniques, from grape must obtained from grapes of the following varieties: Lambrusco, Sangiovese, Trebbiani [sic], Albana, Ancellotta, Fortana and Montuni, partially fermented and/or cooked and/or concentrated, with the addition of a quantity of vinegar that has been aged for at least 10 years to give the product its typical organoleptic characteristics, and with the addition of at least 10 % of vinegar produced from the acetification of pure wine in accordance with the following isotope ratios:

— 13C/12C ratio (expressed as δ13C) in acetic acid: from - 29,3 ‰ to - 24,3 ‰;

— 18O/16O ratio (expressed as δ18O) in water, for wine vinegar with an acidity of over 9 %: minimum -2 ‰;

— 18O/16O ratio (expressed as δ18O) in water, for wine vinegar with an acidity of between 9 % and 6 %: minimum -5 ‰;

— D/H ratio at the methyl site (CH_3) in the acetic acid extract: from 98,8 to 106 ppm.

For 'Aceto Balsamico di Modena' to acquire the characteristics described in Article 3.2, the cooked and/or concentrated grape must has to comply with the following characteristics:

— minimum total acidity: 8 g/kg

— minimum dry extract content: 55 g/kg

— isotopic ratio parameters:

— 13C/12C ratio (expressed as δ13C) in the alcohol produced by fermentation of the sugars: from - 29,3 ‰ to - 24,3 ‰; — D/H ratio at the methyl site (CH_3) in the alcohol produced by fermentation of the sugars: from 98,8 to 106 ppm.

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

The stages of blending the raw materials, preparation, maturing and, where applicable, ageing must take place in the area defined in point 4.

In all cases, acetification and maturing take place in casks, barrels or other containers of high-quality wood, such as oak, sessile oak, chestnut, mulberry or juniper, for at least 60 days from the date at which the raw materials are blended and ready for preparation, and the product has been placed in the above-mentioned wooden containers.

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

The containers in which 'Aceto Balsamico di Modena' is released for direct consumption must be made of glass, wood, ceramic or terracotta with the following capacities: 0,100 l; 0,150 l; 0,200 l; 0,250 l; 0,375 l; 0,500 l; 0,750 l; 1 l; 1,5 l; 2 l; 3 l or 5 l; or in single-dose containers of a maximum capacity of 25 ml made of glass, plastic or composite materials, bearing the same wording as that on the labels of the bottles.

Containers with the capacity of 0,100, 0,150 or 0,200 l are not spherical in shape nor do they have a spherical body, and they have a ratio between the overall height and the length of the largest side, or the diameter if the container is cylindrical, of over 1,85.

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

The packaging must bear the name 'Aceto Balsamico di Modena' along with the wording 'Indicazione Geografica Protetta' [protected geographical indication] written in clear and legible lettering, in full or abbreviated, in Italian and/or in the language of the country of destination. Within the designation, the place name Modena can appear in the same size or up to three times larger than the words 'Aceto' and 'Balsamico'. The EU symbol associated with the PGI designation must feature on the label. The name 'Aceto Balsamico di Modena' must not be qualified in any way, even in numerical form, other than by those adjectives expressly provided for in this specification, including 'extra', 'fine', 'scelto', 'selezionato', 'riserva', 'superiore', 'classico' or similar. Given the product composition, the wording 'senza caramello' [does not contain caramel] or similar must not be used on the labelling or in the presentation of the product.

The term 'invecchiato' [aged] can appear alongside the name, when the product has been aged for a period of three years or more in casks, barrels or other wooden containers. The term 'aged' can be accompanied by an indication of the minimum ageing period of three years. Where ageing is extended for at least two years in casks, barrels or other wooden containers, the term 'Riserva' can be added to the designation with or without the minimum ageing period of five years.

4. **Concise definition of the geographical area**

'Aceto Balsamico di Modena' must be produced within the administrative area of the provinces of Modena and Reggio Emilia.

5. **Link with the geographical area**

The link between 'Aceto Balsamico di Modena' and the geographical area is based on the product's reputation. 'Aceto Balsamico di Modena' has a strong reputation on both the national and international markets, amply demonstrated by its frequent use in numerous recipes and its established presence on the internet, in the press and other media. This reputation means consumers immediately recognise the uniqueness and authenticity of the product.

'Aceto Balsamico di Modena' has for a long time represented the culture and history of Modena and its worldwide reputation is undeniable. The product is closely linked to the knowledge, traditions and skills of the local people, who have created an exclusive and distinctive local product. 'Aceto Balsamico di Modena' has become part of the social and economic fabric of the area and is the source of income for many operators and an integral part of the local culinary tradition, as an essential ingredient in many regional recipes. Dedicated festivals and events stemming from time-honoured traditions have taken place for many years, and are also an opportunity for the participating local producers to meet, thereby perpetuating local customs. As a specific and special product, 'Aceto Balsamico di Modena' has acquired its reputation and appreciation over the years to achieve worldwide acclaim, and consumers mentally associate the product 'experience' with the image of quality cuisine in the two provinces of Emilia-Romagna.

Reference to publication of the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252F4%252F2%252FD.540492e9d7739f0ff0fe/P/BLOB%3AID%3D18907/E/pdf?mode=download