C/2026/3487

2.7.2026

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/2026/3487)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Arancia Rossa di Sicilia'

EU reference number: PGI-IT-0317-AM01 – 15.4.2026

1. **Name of product**

'Arancia Rossa di Sicilia'

2. **Geographical indication type**

☐ PDO

☑ PGI

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

Insertion of article titles in the specification

Description

Article titles have been inserted in the product specification.

☐ The amendment affects the single document.

[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).

Title

Article 1 of the specification: more specific reference to varieties

Description

In Article 1 of the specification, it has been specified that the varieties are pigmented.

☐ The amendment affects the single document.

Title

Article 2 of the specification and point 4.2 of the single document

Description

In Article 2 of the specification and point 4.2 of the single document, cultivars with pigmented flesh have been added that are known and have been tested in Sicily. They have the characteristics of Arancia Rossa di Sicilia PGI and are entered in the national register of fruit crop species allowed for sale.

Some cultivars have also been removed from the specification.

Moreover, Tarocco, Moro and Sanguinello cultivars have been listed in greater detail.

☑ The amendment affects the single document.

Title

Article 2 of the specification and point 4.2 of the single document

Description

Information previously given in the former Article 6 of the specification has been added to the text of Article 2 of the specification and point 4.2 of the single document. The text has been revised to add, for each cultivar, a tolerance in terms of weight or the number of oranges and a requirement regarding minimum juice content. In addition, the paragraph on oranges intended for processing has been reworded. Lastly, the provision under which the Ministry could set limits on plant health product residues and regulate farming operations has been deleted.

☑ The amendment affects the single document.

Title

Article 3 of the specification and point 5 of the single document

Description

The production area has been defined more accurately without changing its boundaries. The names of two municipalities have been corrected.

☑ The amendment affects the single document.

Title

Article 4 of the specification: complete rewording of the text

Description

The text of Article 4 of the specification has been moved to Article 5 and replaced as follows: 'Each stage in the production process must be monitored, with all inputs and outputs recorded. Producers and packagers are entered in specific registers managed by the inspection body and the quantities produced are notified to the control body within specific deadlines, which ensures product traceability. All natural and legal persons whose names appear in the registers will be subject to checks by the inspection body in accordance with the product specification and the control plan.'

☐ The amendment affects the single document.

Title

Article 5 of the specification: complete rewording of the text

Description

As the text of the former Article 5 no longer complied with EU law, it has been deleted and replaced with the text of former Article 4, amended as required. The amendments concerned in particular the possibility of mechanical pruning, an increase in planting density, the definition of suitable rootstocks and a rise in maximum production per planting unit.

☐ The amendment affects the single document.

Title

Article 6, 'Link with the geographical area', of the specification

Description

The text of the former Article 6 has been moved to Article 2 and replaced with the text of point 5, 'Link with the geographical area', of the single document.

☐ The amendment affects the single document.

Title

Article 7 of the specification: checks

Description

The text of Article 7 of the specification on packaging and labelling has been moved to Article 8 and replaced as follows:

'Compliance with the product specification is to be checked by an inspection body in accordance with Articles 39 and 40 of Regulation (EU) No 2024/1143.'

☐ The amendment affects the single document.

Title

Article 8 of the specification and points 4.5 and 4.6 of the single document

Description

The text of Article 8 of the specification has been deleted and replaced with the packaging and labelling rules previously set out in Article 7. The rules have been expanded and amended as required. In particular, specific packaging requirements have been set for each cultivar, broken down by size, and the labelling rules have been amended to allow the name of the variety to be included. Finally, a designation logo has been added that can also be used on stickers on individual oranges.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Arancia Rossa di Sicilia'

EU reference number: PGI-IT-0317-AM01 – 15.4.2026

1. **Name(s)**

'Arancia Rossa di Sicilia'

2. **Geographical indication type**

☐ PDO

☑ PGI

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*

11 – Products of the milling industry; malt; starches; inulin; wheat gluten

07 – Edible vegetables and certain roots and tubers

10 – Cereals

20 – Preparations of vegetables, fruit, nuts or other parts of plants

08 – Edible fruit and nuts; peel of citrus fruit or melons

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

The 'Arancia Rossa di Sicilia' protected geographical indication is reserved for fruit of the following varieties:

— Tarocco, with the following cultivars: Tarocco Comune, Tarocco Gallo, Tarocco dal Muso M403, Tarocco Nucellare 57-1E-1, Tarocco Scirè, Tarocchino, Tarocco Gallo M128, Tarocco Gallo Nucellare C898, Tarocco Gallo V.C.R., Tarocco Fondaconovo VCR, Tarocco Gabella M230, Tarocco Ippolito M2016, Tarocco Lempso Nuc. C5787, Tarocco Meli Nucellare C8158, Tarocco Messina Nucellare C1635, Tarocco Messina rotondo nuc. C 2014, Tarocco Rosso V.C.R., Tarocco Rosso M55, Tarocco S. Alfio M509, Tarocco Sciara Nucellare C1882, Tarocco Scirè M11, Tarocco Scirè Nucellare D2062, Tarocco Scirè Nucellare D2071, Tarocco Scirè V.C.R., Tarocco Tapi, Tarocco TDV and Vigo;

— Moro, with the following cultivars: Moro, Moro di Lentini M45 and Moro Nucellare 58-8D-1;

— Sanguinello, with the following cultivars: Sanguinello Comune, Sanguinello Moscato, Sanguinello Moscato M308, Sanguinello Moscato Nucellare 49-5-5, Sanguinello Moscato Cuscunà Nucellare 58-52F-1 and Sanguinello S.S.A. Nucellare 66-SSA-12;

grown in single-variety orchards in the relevant area of the Region of Sicily.

'Arancia Rossa di Sicilia' is characterised by the presence of anthocyanins and must have the following properties when it is released for consumption:

'Arancia Rossa di Sicilia' – Tarocco

Minimum diameter: 73-84 mm.

Minimum size: 5.

Tolerance: a maximum of 10 %, by number or weight, of the fruit can be the size just below that indicated on the label.

Shape: round, spherical or oval with a more or less prominent base (long or short 'snout').

Colour of peel: neutral orange with some parts of a garnet colour of varying intensity, and with a very smooth surface, depending on the zone of production and the time of harvest.

Flesh: amber in colour with streaks of red of varying intensity, depending on the zone of production and the time of harvest.

Minimum juice content: ≥ 30 % of the weight of the fruit.

Colour of juice: blood red owing to water-soluble pigments (anthocyanins) in the flesh and peel.

Ratio of soluble solids to titratable organic acids: not less than 8,0.

Sugar content of juice, expressed in g/100 ml: minimum 10 degrees Brix.

'Arancia Rossa di Sicilia' – Moro

Minimum diameter: 67-76 mm.

Minimum size: 7.

Tolerance: a maximum of 10 %, by number or weight, of the fruit can be the size just below that indicated on the label.

Shape: round, spherical or oval.

Colour of peel: orange with nuances of wine red, more pronounced on one side of the fruit, depending on the zone of production and the time of harvest.

Flesh: uniformly dark wine red in colour and rather acid.

Minimum juice content: ≥ 30 % of the weight of the fruit.

Colour of juice: blood red of varying intensity owing to water-soluble pigments (anthocyanins) in the flesh and peel.

Ratio of soluble solids to titratable organic acids: not less than 8,0.

Sugar content of juice, expressed in g/100 ml: minimum 9 degrees Brix.

'Arancia Rossa di Sicilia' – Sanguinello

Minimum diameter: 67-76 mm.

Minimum size: 7.

Tolerance: a maximum of 10 %, by number or weight, of the fruit can be the size just below that indicated on the label.

Shape: round for the cultivars Moscato and Moscato Cuscunà, spherical or oval.

Colour of peel: orange with nuances of red of varying intensity, with a slightly rough surface, depending on the zone of production and the time of harvest.

Flesh: amber in colour with streaks of red of varying intensity, depending on the zone of production and the time of harvest.

Minimum juice content: ≥ 30 % of the weight of the fruit.

Colour of juice: blood red owing to water-soluble pigments (anthocyanins) in the flesh and peel.

Ratio of soluble solids to titratable organic acids: not less than 8,0.

Sugar content of juice, expressed in g/100 ml: minimum 9 degrees Brix.

'Arancia Rossa di Sicilia' PGI oranges of a size ranging from the size above the minimum size for each variety to size 10 may also be released for consumption as a fresh product with the indication 'da spremuta' ('for pressing'). Oranges from size 11 are for industrial use only.

However, the entire harvest may be intended for squash or juice production or for industrial use. All other requirements laid down for the individual varieties remain applicable.

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)*

—

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

All stages in the production of 'Arancia Rossa di Sicilia' up to the harvesting of the fruit must be carried out exclusively within the geographical area.

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

'Arancia Rossa di Sicilia' must be packaged in compliance with the fruit and vegetable trade's general rules and measuring standards when released for consumption. A sticker with the logo shown below must appear: on at least 80 % of fruit up to size 5 for Tarocco cultivars, size 7 for Moro cultivars and size 7 for Sanguinello cultivars sold in single-layer packaging; on at least 50 % of fruit up to size 5 for Tarocco cultivars, size 7 for Moro cultivars and size 7 for Sanguinello cultivars sold in double-layer packaging. Up to 20 % of the fruit can be wrapped in tissue paper bearing the PGI logo instead of having stickers affixed to them. The product may be sold in special nets, girsac bags, packages containing two or more fruits or similar in the case of oranges up to size 5 for Tarocco, size 7 for Moro and size 7 for Sanguinello cultivars. Stickers need not be affixed to fruit sold in such closed and sealed packaging which, in any case, prevents handling of the fruit. These packages must not weigh more than 1,5 kg. The product may be sold through e-commerce, online or to purchasing groups in closed cardboard boxes in the case of oranges up to size 5 for Tarocco, size 7 for Moro and size 7 for Sanguinello cultivars. Stickers need not be affixed to fruit sold in such closed and sealed packaging which, in any case, prevents handling of the fruit. These packages must not weigh less than 3 kg. Oranges of sizes 6 to 10 for Tarocco, sizes 8 to 10 for Moro and sizes 8 to 10 for Sanguinello cultivars may be sold in special nets, girsac bags or other packaging bearing the words 'da spremuta' '(for pressing)'. Stickers need not be affixed to fruit sold in such closed and sealed packaging which, in any case, prevents handling of the fruit. These packages must not weigh less than 2 kg. Fruit from size 6 for Tarocco cultivars, size 8 for Moro cultivars and size 8 for Sanguinello cultivars may be sold in bulk without stickers in various types of packaging. The packages must be closed and/or sealed with transparent and/or microperforated film, including when they are sold to the hotel, restaurant and catering industry or to canteens of any kind. The labelling of these packages must include the words 'da spremuta' ('for pressing'). Oranges intended for processing must be supplied to the industry in bins, crates or containers with the varieties indicated on them. The travel documents used during transport must clearly state that the cargo is Arancia Rossa di Sicilia PGI oranges. All types of packaging and packaging materials permitted by the legislation in force may be used.

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

All packaging, or the single packages it contains, including nets and the like, must bear, in clear, indelible characters that are easily distinguishable from all other writing on the labelling, the words 'Arancia Rossa di Sicilia', immediately followed by the name of the variety ('Tarocco', 'Moro' or 'Sanguinello'). The words 'Indicazione geografica protetta' [Protected Geographical Indication] or its acronym 'IGP' [PGI] must appear immediately underneath. The above indication must not be accompanied by any description or terms other than those expressly provided for, including adjectives such as 'type', 'fine', 'extra', 'superior', 'selected' or 'choice'. Moreover, it is prohibited to use names of varieties other than those expressly provided for in the product specification. The name of the variety may be written out in full. The use of indications which make reference to names, company names and private brands is authorised, provided they have no laudatory purport and are not such as to mislead the consumer. The names of the specific holdings or orchards the oranges come from may also be indicated. The packager's name, company name and address must also appear on the packaging, as must the original gross weight. Indicating the week the fruit was harvested is optional. The packager's and any distributor's details as entered in the *Banca Nazionale Degli Operatori Ortofrutticoli* (register of fruit and vegetable operators) may also be indicated. Any packaging, labels, etc. displaying the PGI logo must also bear the EU PGI symbol.

'Arancia Rossa di Sicilia' logo





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

The production area of 'Arancia Rossa di Sicilia' PGI is a well-defined territory of eastern Sicily whose soil and climate conditions favour the biosynthesis of the anthocyanins that determine the pigmentation of the fruit. The area is defined as follows:

Province of Catania: Catania, Adrano, Belpasso, Biancavilla, Caltagirone, Castel di Iudica, Grammichele, Licodia Eubea, Mazzarrone, Militello Val di Catania, Mineo, Misterbianco, Motta Sant'Anastasia, Palagonia, Paternò, Ramacca, Santa Maria di Licodia and Scordia;

Province of Siracusa: Lentini, Francofonte, Carlentini con la Frazione di Pedagaggi, Buccheri, Melilli, Augusta, Priolo, Siracusa, Floridia, Solarino and Sortino;

Province of Enna: Centuripe, Regalbuto and Catenanuova.

6. **Link with the geographical area**

The causal link with the geographical origin is based on

☑ reputation

☑ given quality

☑ other characteristics.

Summary of the link

Specificity of the geographical area

The area where the 'Arancia Rossa di Sicilia' is grown is characterised by intense sun exposure during the day, low temperatures at night due to air currents descending from the volcanic massif of Mount Etna, and low precipitation levels. These are optimal conditions for growing high-quality oranges of the various cultivars of the Tarocco, Moro and Sanguinello varieties.

Specificity of the product

'Arancia Rossa di Sicilia' is characterised by its sweetness and the deep colour of its epicarp and flesh. It is particularly appreciated for its flesh, which gives a blood-red juice when pressed thanks to its red streaks of varying intensity.

Causal link between the geographical area and the quality, reputation or other specific characteristics of the product

Citrus-fruit growing has a very long tradition in Sicily, as documented by sources dating back to the time of Arab rule. More particularly, the hills and plain surrounding Mount Etna have seen the development and refinement of an orange-growing tradition with its own distinctive traits. The considerable temperature variations in this area leads to a remarkable accumulation of sugars and anthocyanin pigments, which gives the fruit a very pleasant aspect thanks to the deep colour of the epicarp and a characteristic, sweet taste. Over the centuries the Tarocco, Moro and Sanguinello varieties have become ever better adapted to the environment where the 'Arancia Rossa di Sicilia' is grown. 'Arancia Rossa di Sicilia' therefore offers a very clear example of the strong link that exists between the climatic conditions of a growing area and the characteristics of the product. In fact, the same varieties of orange grown in other climates do not possess the characteristic colour and specific organoleptic characteristics to which the 'Arancia Rossa di Sicilia' owes its reputation.

Electronic (URL) reference to publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/3343