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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2025/1144)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ([1]).

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'San Gimignano'

PDO-IT-A1464-AM02

Date of communication: 20.11.2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. **Deletion of Annex 1 and its references**

Description:

Annex 1 to the product specification concerning the list of varieties suitable for cultivation in the Tuscany region has been deleted, as has the reference thereto in the specification.

Reason:

As the combination of grape varieties already refers to the additional grape varieties included in the list of the Tuscany region, it was considered preferable to delete the list in Annex 1, in order to avoid continuous updating of the list.

The amendment concerns Annex 1 and Article 2(2) of the product specification.

2. **Update of legislation**

Description:

Some legislative references have been updated or replaced by a generic reference to the legislation in force.

Reason:

Updating of sectoral legislation.

The amendment concerns Articles 5(1) and 7(4) (formerly 7(3)) of the product specification.

3. **Deletion of the paragraph concerning the use of the term 'Riserva'**

Description:

The paragraph specifying the right to use the term 'Riserva' has been deleted.

Reason:

The paragraph was not considered to add anything to the text.

The amendment concerns Article 5(8), which has been completely deleted.

4. **Introduction of the term 'dry' into the characteristics on consumption**

Description:

The term 'dry' has been added to the description of the flavour of all wine types bearing the name 'San Gimignano' from which it is missing at present; the indication of the residual sugar content has therefore been deleted.

([1]) OJ L 9, 11.1.2019, p. 2.

Reason:

The text has been amended to adapt it and align it with current relevant national and EU legislation.

The amendment concerns Article 6 of the specification and the section on 'Description of the wine(s)' of the single document.

5. **Amendment to characteristics on consumption for 'San Gimignano' Vin Santo**

Description:

The characteristics on consumption for 'San Gimignano' Vin Santo have been amended in that the term 'heavy' has been replaced by the term 'intense' and the term 'medium sweet' by the term 'sweet'. In addition, the value for the minimum sugar-free extract has been increased from 21,0 to 23,0 g/l and the maximum volatile acidity is expressed in meq/l instead of g/l.

Reason:

The amendment became necessary in order to use more coherent terms and to update the descriptions and values.

The amendment concerns Article 6 of the specification and the section on 'Description of the wine(s)' of the single document.

6. **Amendment to characteristics on consumption for 'San Gimignano' Vin Santo Occhio di Pernice**

Description:

The characteristics on consumption for 'San Gimignano' Vin Santo Occhio di Pernice have been amended in that the maximum volatile acidity is expressed in meq/l instead of g/l.

Reason:

The amendment became necessary in order to update the descriptions and values.

The amendment concerns Article 6 of the specification and the section on 'Description of the wine(s)' of the single document.

7. **Inclusion of the mandatory geographical term 'Toscana' on the label**

Description:

The requirement to include the geographical term 'Toscana' on the label has been added and the relevant specifications for the use of the term have been defined.

Reason:

The amendment has been introduced in order to make it possible to better identify the wines of the designation with the production area and to strengthen the designation, since 'Toscana' is one of the world's most important and appreciated terms, but also to collectively promote Tuscan wines on foreign markets.

The amendment concerns Article 7 of the specification, inserting paragraph 7.2, and the section on 'Further conditions' of the single document.

8. **Updating of the link to the geographical environment**

Description:

The article on the link with the geographical area has been updated and integrated with the notes on the amendments to the characteristics on consumption of 'San Gimignano' 'Vin Santo Occhio di Pernice'.

Reason:

The article needed to be amended as a result of the updating of the characteristics on consumption of 'San Gimignano' 'Vin Santo Occhio di Pernice'. It was also considered necessary to rewrite the 'Link with the geographical area' section of the single document in order to bring it into line with the product specification. The rewrite therefore concerns only the form of the text.

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

9. **Change in the inspection body's address**

Description:

The address of the inspection body has been updated.

Reason:

Change of address.

The amendment concerns Article 10(1) of the product specification.

SINGLE DOCUMENT

1. **Name of the product**

San Gimignano

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

3.1. *Combined nomenclature code*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

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

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

1. *'San Gimignano' Rosso and 'San Gimignano' Rosso Riserva*

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red of varying intensity, with hints of purple, tending to garnet with age;

Aroma: vinous, delicate.

Taste: dry, harmonious, full-bodied, pleasantly tannic.

Minimum total alcoholic strength by volume: 12,00 %; 12,50 % vol. for the 'Riserva' type.

Minimum sugar-free extract: 21,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20,00

— Maximum total sulphur dioxide (in milligrams per litre): —

2. *'San Gimignano' Sangiovese and 'San Gimignano' Sangiovese Riserva*

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red of varying intensity, with garnet tints following longer ageing.

Aroma: vinous, intense and elegant.

Taste: dry and harmonious.

Minimum total alcoholic strength by volume: 12,00 %; 12,50 % vol. for the 'Riserva' type.

Minimum sugar-free extract: 22,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20,0

— Maximum total sulphur dioxide (in milligrams per litre): —

3. *'San Gimignano' Merlot and 'San Gimignano' Merlot Riserva*

CONCISE TEXTUAL DESCRIPTION

Colour: intense ruby red, tending to garnet with age;

Aroma: vinous, with hints of small fruit.

Taste: dry, harmonious and full.

Minimum total alcoholic strength by volume: 12,00 %; 12,50 % vol. for the 'Riserva' type.

Minimum sugar-free extract: 23,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20,00

— Maximum total sulphur dioxide (in milligrams per litre): —

4. *'San Gimignano' Cabernet Sauvignon and 'San Gimignano' Cabernet Sauvignon Riserva*

CONCISE TEXTUAL DESCRIPTION

Colour: intense ruby red, with garnet hints following ageing.

Aroma: intense, distinctive, spicy.

Taste: dry, full and harmonious.

Minimum total alcoholic strength by volume: 12,00 %; 12,50 % vol. for the 'Riserva' type.

Minimum sugar-free extract: 23,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20,00

— Maximum total sulphur dioxide (in milligrams per litre): —

5. *'San Gimignano' Pinot Nero and 'San Gimignano' Pinot Nero Riserva*

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red.

Aroma: intense, vinous, with possible hints of citrus fruit.

Taste: dry, full, characteristic.

Minimum total alcoholic strength by volume: 12,00 %; 12,50 % vol. for the 'Riserva' type.

Minimum sugar-free extract: 21,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 2,00

— Maximum total sulphur dioxide (in milligrams per litre): —

6. *'San Gimignano' Vinsanto Occhio di Pernice or Vin Santo Occhio di Pernice*

CONCISE TEXTUAL DESCRIPTION

Colour: from light to intense pink, up to orange.

Aroma: delicate, fine, distinctive.

Taste: soft, round, smooth.

Minimum total alcoholic strength by volume: 16,50 %, with an actual alcoholic strength of at least 14,50 %.

Minimum sugar-free extract: 25,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,0 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 30,00

— Maximum total sulphur dioxide (in milligrams per litre): —

7. *'San Gimignano' Rosato*

CONCISE TEXTUAL DESCRIPTION

Colour: pink of varying intensity, bright.

Aroma: delicate, fresh, fruity.

Taste: dry, fresh, harmonious, fruity.

Minimum total alcoholic strength by volume: 11,50 %;

Minimum sugar-free extract: 16,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 18,00

— Maximum total sulphur dioxide (in milligrams per litre): —

8. *'San Gimignano' Vinsanto or Vin Santo*

CONCISE TEXTUAL DESCRIPTION

Colour: bright to golden yellow.

Aroma: redolent of ethers, intense, distinctive.

Taste: dry to sweet, harmonious, velvety, lasting.

Minimum total alcoholic strength by volume: 16,50 %, with an actual alcoholic strength of at least 14,50 %;

Minimum sugar-free extract: 23,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,0 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 30,00

— Maximum total sulphur dioxide (in milligrams per litre): —

9. *'San Gimignano' Syrah and 'San Gimignano' Syrah Riserva*

CONCISE TEXTUAL DESCRIPTION

Colour: vermilion red.

Aroma: characteristic, elegant, with notes of red berries.

Taste: dry and harmonious.

Minimum total alcoholic strength by volume: 12,00 %; 12,50 % vol. for the 'Riserva' type.

Minimum sugar-free extract: 22,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 in grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 20,00

— Maximum total sulphur dioxide (in milligrams per litre): —

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. 'San Gimignano' - vinification, ageing, finishing and bottling

Specific oenological practice

Vinification, ageing and bottling, including the drying of the grapes, must take place within the administrative borders of the provinces of Siena and Florence.

'San Gimignano' Rosso, Sangiovese, Cabernet Sauvignon, Merlot, Syrah and Pinot Nero types may feature the term 'Riserva' if they have been aged for at least 24 months, of which 7 months must be in wooden barrels.

5.2. *Maximum yields*

1. 'San Gimignano' Rosso, Sangiovese, Cabernet Sauvignon, Merlot, Syrah and Pinot Nero

56 hectolitres per hectare.

2. 'San Gimignano' Rosso, Sangiovese, Cabernet Sauvignon, Merlot, Syrah and Pinot Nero

8 000 kilograms of grapes per hectare

3. ‘San Gimignano’ Vinsanto or Vin Santo and Vin Santo Occhio di Pernice or Vinsanto Occhio di Pernice

35 hectolitres per hectare.

4. ‘San Gimignano’ Vinsanto or Vin Santo and Vin Santo Occhio di Pernice or Vinsanto Occhio di Pernice

10 000 kilograms of grapes per hectare

5. ‘San Gimignano’ Rosato

70 hectolitres per hectare

6. ‘San Gimignano’ Rosato

10 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The area for growing the grapes suitable for producing ‘San Gimignano’ DOC wines is located within the Tuscany Region and in particular in the province of Siena. It includes the quality wine-growing land of the entire municipality of San Gimignano.

7. **Wine grape varieties**

Cabernet Sauvignon N. - Cabernet

Malvasia Bianca Lunga B. - Malvoisier

Merlot N.

Pinot Nero N. – Pinot

Sangiovese N - Sangioveto

Syrah N. - Shiraz

Trebbiano Toscano B. - Procanico

8. **Description of the link(s)**

8.1. *A) Details of the geographical area*

1) Natural factors relevant to the link

The production area falls entirely within the municipality of San Gimignano, located in the north-west of the province of Siena, in the heart of Tuscany, halfway between the Tyrrhenian coast and the Apennine ridge. It is a hilly area with altitudes ranging from 67 to 629 m above sea level; the soils are of Pliocene origin, dating back to 6,8 to 1,8 million years ago.

The land used to produce ‘San Gimignano’ DOC wines is formed on the Pliocene marine deposits and consists of yellow sands (tufa) and yellow and grey clay which, in turn, are often stratified on denser and deeper clays. In addition, it is distinguished by the presence of sand containing stones and clayey schists, a combination which creates favourable conditions for the penetration of plant roots. It generally contains organic matter, owing to repeated tillage and cultivation of crops over the centuries. The various combined proportions of sand, clay, organic matter and stones that characterise the individual soils are an important factor determining the properties of the grapes and wines, enhancing the wines’ body and ageing capacity, characteristics common to the various types of ‘San Gimignano’ DOC wine.

The vineyards are at altitudes between 70 and 500 m above sea level, with varying gradients and exposures depending on the hillside where they are located.

The area has a sub-Mediterranean climate with fairly dry summers, rather cold winters and rainfall concentrated in two periods: late autumn-early winter and late winter-early spring.

Temperatures are typical of the climate of the area. Average annual rainfall is around 700 mm, distributed on average over 83 rainy days, and has a relative minimum in summer and a peak in autumn. The area is well ventilated throughout the year. Fog is rare.

2) Human factors relevant to the link

The human factors linked to the wine-growing area are of major importance, where the people have a long-established tradition of producing 'San Gimignano' red wines. There is abundant archaeological evidence of wine-growing in the San Gimignano area dating back to Etruscan times. For centuries the production and sale of wine was the main agricultural and economic activity, not only of the famous 'Vernaccia di San Gimignano' but of red wines in general.

In fact, the production of reds has always been greater than that of whites.

Between the Middle Ages and the Renaissance the vines of San Gimignano produced both white wines and 'vermiglio', a full-bodied red wine which was already highly rated at that time.

The tradition of producing 'vinsanto' in San Gimignano is also age-old: the first evidence of this dates from 1348, when a Franciscan monk tried to soothe the pain of diseases and plagues with a sweet wine which thus became known as 'Vinsanto' ['holy wine'].

The San Gimignano vineyards have always been praised by wine-buyers due to the quality and character of the reds produced there. During the 20th century the wine-growers' efforts and spirit of research led to a series of experiments which stabilised the cultivation on the local hillsides of international red vines such as Merlot, Cabernet Sauvignon, Syrah and Pinot Noir; they also improved the traditional vinification techniques by using wooden barrels of various sizes.

With this in mind, in 1996, an initial production specification was drawn up aiming to make the red wines and 'vinsanto' produced in the area more visible and distinguishable by updating the wine-growing techniques and by introducing other red vines to complement the Sangiovese vine, resulting in the present situation described in the current specification, where the aim is to produce the highest-quality wines through a combination of tradition and innovation.

The specification allows for a lot of freedom in the use of traditional Tuscan training systems but rules out all high-trained systems because they are incompatible with a hillside environment in a sub-Mediterranean climate.

The wine-making practices are those traditionally built up in the area for making red, rose and 'vinsanto' wines, suitably differentiated by type.

8.2. *B) Information on the quality and characteristics of the product essentially or solely attributable to the geographical environment*

The 'San Gimignano' designation consists of six types of red wine (also in the form of 'Riserva'), one type of rose wine and two types of 'vinsanto' wine. From the analytical point of view these wines have very clear and specific characteristics, described in Article 6 of the specification, which allow each of them to be clearly linked to the geographical environment.

In particular their colour: red wines: ruby red of varying intensity, tending to garnet with age; rose wines: pink of varying intensity; 'San Gimignano' Vinsanto: bright to golden yellow; 'San Gimignano' Vinsanto Occhio di Pernice: from light to bright pink, up to orange. In terms of aroma, the wines have delicate, intense and varietal aromas depending on the type. All the wines have a dry and harmonious taste, and the 'vinsanto' type is soft and velvety.

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

The grape blends used in the production of both red and 'vinsanto' wines, as well as the vinification techniques, have long been the same as those used in most of the Tuscan hills.

However, the particular pedoclimatic environment of San Gimignano enables grapes to be grown with different specific qualities to those grown in neighbouring areas, such as phenolic components for the red wines and body, which are transferred to the wines, making them unique and recognisable within the spectrum of Tuscan wines. The various combined proportions of sand, clay, organic matter and stones that characterise the individual soils are an important factor determining the properties of the grapes and wines, enhancing the wines' body and ageing capacity, characteristics common to the various types of 'San Gimignano' DOC wine.

The San Gimignano vineyards have always been praised by wine-buyers due to the quality and character of the wines produced there. These have developed further and, during the 20th century, the wine-growers' spirit of research led to a series of experiments which stabilised the cultivation on the local hillsides of international red vines such as Merlot, Cabernet Sauvignon, Syrah and Pinot Noir; they also improved the traditional vinification techniques by using wooden barrels of various sizes.

With this in mind, in 1996, an initial production specification was drawn up aiming to make the red wines and 'vinsanto' produced in the area more visible and distinguishable by updating the wine-growing techniques and by introducing other red vines to complement the Sangiovese vine. The result is the present situation described in the current specification, where the aim is to produce, through a combination of tradition and innovation, top-quality wines which are recognisable among the wines from Tuscany.

9. **Essential further conditions (packaging, labelling, other requirements)**

Obligation to include the geographical term 'Toscana' on the label

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The geographical term 'Toscana' must appear on the label.

The labelling of the designation 'San Gimignano' must always include the following wording in full and in the following order:

San Gimignano

Denominazione di Origine Controllata (or the abbreviation DOC)

Type (using the term 'Riserva' if this is permitted)

Toscana

The term 'Toscana' must appear in letters of the same font, style, spacing, shade and colorimetric intensity as those used for the words 'San Gimignano'. In addition, the term 'Toscana' must appear in uniform capital and/or lower case letters, compared to those used for the words 'San Gimignano', and on a uniform background for the entire sequence of indications listed in the previous paragraph, and the letters must not be larger than 2/3 of the size used for the words 'San Gimignano'.

The obligation referred to in this paragraph is without prejudice to the disposal of labels for packaging batches of products resulting from the 2024 and previous harvests, which do not bear the term 'Toscana', held by the companies concerned on the date of entry into force of the Decree approving the amendment to this specification, which may be used until stocks are exhausted.

Link to the product specification

https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/22281