C/2026/5265

13.10.2026

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/2026/5265)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Lessona'

EU reference number: PDO-IT-A1191-AM02 – 16.7.2026

1. **Name of product**

'Lessona'

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

6. **Qualification as 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' as provided for 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 any 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)**

Title

Increase in the minimum natural alcoholic strength by volume of the grapes

Description

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

The amendment concerns Article 4 of the product specification.

☐ The amendment affects the single document.

Title

Option of producing Lessona bearing the term 'Vigna'

Description

An option has been introduced, for all of the permitted wine types, of producing Lessona bearing the term 'Vigna', produced from vines aged at least three years from the time of planting.

The amendment concerns Articles 4 and 7 of the product specification.

The amendment concerns the 'Further applicable requirements' section of the single document.

☑ The amendment affects the single document.

Title

Ageing of Lessona Riserva

Description

The ageing period for Lessona Riserva has been reduced from 46 to 42 months, while the minimum period of ageing in wood remains the same.

The amendment concerns Article 5 of the product specification.

This amendment concerns the 'Winemaking practices' section of the single document.

☑ The amendment affects the single document.

Title

Bringing forward the date of placing Lessona Riserva on the market

Description

The date of placing Lessona Riserva on the market has been brought forward by four months, from 1 September to 1 May, each year.

The amendment concerns Article 5 of the product specification.

This amendment concerns the 'Winemaking practices' section of the single document.

☑ The amendment affects the single document.

Title

Editorial amendments to the product specification not affecting the content of the text

Description

Editorial amendments have been made to articles in the product specification that do not affect the content of the text. These amendments update the legal references, change the titles of the articles, include a comprehensive list, correct editorial or typographical errors (rate of wine extraction and terms in the link with the environment).

☐ The amendment affects the single document.

Title

Update to the details of the control body

Description

Following the amendments made to Regulation (EU) No 1308/2013 with the entry into force of Regulation (EU) 2024/1143, the name and address of the authorities or bodies verifying compliance with the provisions of the product specification and their specific tasks no longer need to be indicated in the product specification.

Moreover, Article 40(1) of Regulation (EU) 2024/1143 now requires Member States to make public the names and addresses of the competent authorities, delegated bodies and natural persons referred to in Article 39(3) of that Regulation for each product designated by a geographical indication, and to keep that information up to date.

Therefore, the article with references to the control body has been amended, and the information in it has been replaced by a reference to publication on the official website of the Member State's competent authority.

The amendment concerns Article 10 of the product specification.

The amendment does not concern the single document.

☐ The amendment affects the single document.

Title

Option of describing wood notes

Description

The following provision has been added: 'Wines stored in wooden containers may be described as having wood notes on the nose and/or to taste.'

The amendment concerns Article 6 of the product specification.

The amendment concerns the 'Description of the wine or wines' section of the single document.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Lessona'

EU reference number: PDO-IT-A1191-AM02 – 16.7.2026

1. **Name(s)**

'Lessona'

2. **Geographical indication type**

☑ PDO

☐ PGI

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 or wines**

Grapevine product

Lesson also bearing the term Riserva

Organoleptic characteristics

Visual appearance

Colour: garnet red, with orange tints from ageing.

Aroma

Fragrance: characteristic perfume reminiscent of violets, elegant and intense.

Taste

Taste: dry, pleasantly tannic, pleasant with a characteristic flavour, long aftertaste.

Additional information regarding organoleptic characteristics

Wines stored in wooden containers may be described as having wood notes on the nose and/or to taste.

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	5,0
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 % also for 'Lessona Riserva' bearing the term 'Vigna'

Minimum sugar-free extract: 22,0 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, relevant restrictions on making them*

Winemaking practice

Ageing in wood

Type of oenological practice

Specific oenological practice

Description

The following wines must undergo a period of ageing:

Lessona: 22 months, 12 of them in wood

Lessona Riserva: 42 months, 30 of them in wood

Winemaking practice

Release for consumption

Type of oenological practice

Specific oenological practice

Description

Lessona: 1 September of the second year following the year of the grape harvest.

Lessona Riserva: 1 May of the fourth year following the year of the grape harvest.

7.2. *Maximum yields*

All wines / category / variety / type

Lessona

Maximum yield

Maximum yield:	8 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Lessona Riserva

Maximum yield

Maximum yield:	7 200
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 demarcated geographical area**

The production area of the grapes intended to make wines with the protected designation of origin 'Lessona' covers all the territory of the municipality of Lessona.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The Lessona production area is located in Upper Piedmont, and constitutes the western part of that area. Deep historical roots provide evidence in the form of official records from 1436.The territory is located on a stretch of marine sediment which lies on a deep porphyric rock. Rather loose alluvial soils, and highly acidic, reddish and highly mineral sands. The climate is fairly mild, with the proximity of Monte Rosa offering some protection from north winds. The Lessona terroir is a fine match for the noble character of the Nebbiolo grape variety: the aromatic complexity of the vine is enhanced by a characteristic ruddy minerality, a clearly pronounced mineral flavour.

11. **Further applicable requirements**

Title of the requirement/derogation

Use of the term 'Vigna'

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

Regarding the naming of 'Lessona' and 'Lessona Riserva' wine, the designation of origin may be accompanied by the term 'Vigna' followed by the relevant place name or traditional name, provided that:

— all of the grapes come from that same vineyard;

— the term appears in the appropriate regional list under the legislation in force;

— the producers intending to add the term 'Vigna' to the existing name 'Lessona Riserva' are the same ones who vinified the grapes and bottled the wine;

— the grapes were vinified and the wine aged in separate vessels, and the term 'Vigna' followed by the relevant place name or traditional name is shown in the grape production report, in the registers and in the accompanying documents;

— the term 'Vigna' followed by the relevant place name appears in characters 50 % or less of the size of the characters used for the designation of origin.

Electronic (URL) reference to publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/24186