C/2026/5292

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/2026/5292)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Farina di castagne della Lunigiana'

EU Ref. Number: PDO-IT-0525-AM01 – 15.7.2026

1. **Name of product**

'Farina di castagne della Lunigiana'

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

Article 2 of the product specification

Description

The requirements in Article 2 of the product specification concerning granule size have been deleted.

☑ 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 5 of the product specification – amendment to planting density

Description

The density of trees in production has been increased from 160 to 200 chestnut trees per hectare.

☐ The amendment affects the single document.

Title

Article 5 of the product specification – amendment to the start date for the harvest

Description

The harvest date has been brought forward to 1 September.

☐ The amendment affects the single document.

Title

Article 5 of the product specification – amendment to the drying period

Description

The minimum drying period for the chestnuts has been increased to 20 days.

☐ The amendment affects the single document.

Title

Article 5 of the product specification – amendment to how the chestnuts are cleaned

Description

The possibility of using appropriate machinery has been added to the specifications on cleaning the dried chestnuts.

☐ The amendment affects the single document.

Title

Article 6 of the product specification – amendment to the start date for the harvest

Description

In line with the amendment to Article 5, the harvest date has been changed to 1 September.

☑ The amendment affects the single document.

Title

Article 6 of the product specification – amendment to the drying period

Description

In line with the amendment to Article 5, the reference to the minimum drying period has been deleted.

☑ The amendment affects the single document.

Title

Article 6 of the product specification – amendment to how the chestnuts are cleaned

Description

In line with the amendment to Article 5, the reference to cleaning exclusively by hand has been deleted.

☑ The amendment affects the single document.

Title

Article 7 of the product specification

Description

Deletion of the reference to the control body.

☐ The amendment affects the single document.

Title

Article 8 of the product specification – amendment to the date of release for consumption

Description

The date of release for consumption has been changed to 1 November of the year of production.

☑ The amendment affects the single document.

Title

Article 8 of the product specification – amendment to the packaging material

Description

The obligation to use plastic containers has been removed, replacing it with fully or partially transparent packaging.

☑ The amendment affects the single document.

Title

Merging of the article on the logo

Description

The former Article 9 on the description of the logo has been deleted as it has been merged with Article 8.

☑ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of agricultural products

'Farina di castagne della Lunigiana'

EU Ref. Number: PDO-IT-0525-AM01 – 15.7.2026

1. **Name(s)**

'Farina di castagne della Lunigiana'

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

1106 – Flour, meal and powder of the dried leguminous vegetables of heading 07.13, of sago or of roots or tubers of heading 07.14 or of the products of Chapter 8

1106 20 90 – Other

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

'Farina di Castagne della Lunigiana' PDO is the name given to the sweet flour made from chestnuts produced by the varieties of chestnut tree of the *Castanea sativa* (Mill.) species recognised as having been cultivated historically in the area in question: namely the Bresciana, Carpanese, Fosetta, Marzolina, Moretta, Primaticcia, Rigola, Rossella and Rossola varieties, of which the Bresciana, Carpanese and Rossola varieties must account for at least 70 %.

When released for consumption, 'Farina di Castagne della Lunigiana' must meet the following requirements:

— Maximum 8 % moisture.

— Velvety to the touch and smooth on the palate.

— Colour may vary from white to ivory.

— Tastes sweet on the palate. Total sugars, not less than 20 % in total.

— Smells of chestnuts, absence of mouldy or stale notes.

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)*

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

All the stages in the production of 'Farina di Castagne della Lunigiana' including the packaging of the product must be carried out exclusively within the geographical area.

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

'Farina di Castagne della Lunigiana' PDO is released for consumption from 1 November of the production year.

'Farina di Castagne della Lunigiana' PDO is packaged in packaging that is wholly or partially transparent, in weights of 500 g, 1 kg or 5 kg. The bags may be placed in paper or cloth containers.

The packaging must be closed with an irremovable seal affixed in such a way that the contents cannot be removed without breaking the seal.

The single-use seal used to close each packet must be stamped with the words 'Farina di Castagne della Lunigiana D.O.P.' (Farina di Castagne della Lunigiana PDO) and the year of production. The colour of the seals differs depending on the weight: white for 500 g packets; brown for 1 kg packets and red for 5 kg packets.

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

Each bag is labelled with the following information in addition to that required by law:

(a) the 'Farina di Castagne della Lunigiana' PDO logo as described below;

(b) the packaging date and the 'use by' date, the latter not exceeding one year.

Logo

The product logo, as shown below, consists of:

— the words 'Farina di Castagne della Lunigiana' which must appear above the graphic symbol in clear and indelible lettering that is clearly distinct from and at least double the size of all other wording on the label. The words, in black Tahoma font, are followed immediately by the initials 'D.O.P.' [PDO];

— a graphic symbol showing, on the left, an image of two chestnuts, one partially superimposed on the other, with the chestnut in the foreground inclined to the left and one behind it in a vertical position. Both chestnuts are brown in colour (Pantone No 1807 C) with a light brown reflection on the rounded part (Pantone No 50 % 1807 C) with the bottom of the chestnuts being hazelnut in colour (Pantone No 5035 C). The background is represented by three stripes of equal proportions, which in any case may not cover more than 40 % of the total surface area of the logo, in the colours of the Italian flag: green (Pantone No 348 C), white and red (Pantone No 206 C). The words 'Denominazione di origine protetta' ['Protected Designation of Origin'] appear on the right of the green stripe; the text is written in black Tahoma font.

The minimum dimensions of the logo are: width 9 cm wide and height 8 cm; these measurements may be increased to fit the packaging.

The words 'Farina di Castagne della Lunigiana' must appear in Italian.



5. Concise definition of the geographical area

The production area of 'Farina di Castagne della Lunigiana' PDO is located in the province of Massa Carrara and comprises the entire administrative territory of the following municipalities: Aulla, Bagnone, Casola in Lunigiana, Comano, Filattiera, Fivizzano, Fosdinovo, Licciana Nardi, Mulazzo, Podenzana, Pontremoli, Tresana, Villafranca in Lunigiana and Zeri.

The production area consists of a single expanse and is located entirely within the territory of the Comunità Montana della Lunigiana (the Lunigiana Mountain Community).

6. Link with the geographical area

Summary of the link

The protected designation of origin 'Farina di Castagne della Lunigiana' is characterised by its distinctly sweet taste, which results mainly from the chestnut variety cultivated combined with the soil and climate characteristics of the production area, and from the activity of the people who have maintained the tradition of producing chestnut flour over the centuries. The chestnuts' sweetness is attributable to the lie of the land, and in particular the altitude and climatic conditions. Lunigiana's particular mountainous, morphological, hydrographic and climatic characteristics make it a particularly conducive environment for bringing out the sweetness in the fruit of the chestnut tree, which thrives everywhere, from the valley floor up to a thousand metres above sea level. The particular basin-like mountain configuration of the production area, together with an east-west exposure of the slopes on which the chestnut groves are planted, the temperatures that are never excessive throughout the year and in particular during

the months of the tree's biological activity (June-September), along with the cool summer breezes from the nearby sea, mitigate the high peaks in summer temperatures, avoiding stress on the trees and allowing them to accumulate constant and significant sugars in the chestnuts that are used to make the flour. In terms of terrain, Lunigiana is characterised by narrow, deep valleys with torrential watercourse, hills, mountains and tectonic basins. This particular terrain results in an abundant hydrographic network with torrential rivers, which has been put to good use by the local inhabitants as a source of energy for the numerous water mills. To this day, mills remain an important feature of the rural landscape and are still used to grind the dried chestnuts. Furthermore, the millstones used in the mills, which used to be water driven and are now also powered by electricity, enable the chestnuts to be milled slowly and constantly, which avoids overheating and produces a flour that is velvety to the touch and smooth on the palate. In addition, the chestnut drying kilns, known as *gradili*, which can be found scattered throughout the chestnut groves, are not just, together with the mills, a distinctive feature of the Lunigiana landscape, they also testify to the long history of chestnut processing in the area.

One need only refer to the fifteenth century chronicles of Giovanni Antonio da Faie, which underline the importance of chestnuts to the local economy and the need to maintain chestnut production because 'for two thirds of the population, they provided the bread of Lunigiana'. The same author also mentions that there was little difference between the price of wheat flour and that of chestnut flour.

The human input of the local farmers must also be considered along with the specific features of the geographical area and the traditional milling methods. The local farmers are responsible for and control each stage in the processing of the flour, from harvesting the chestnuts, to drying them and grinding them, in full accordance with local traditions. The harvest start date, which coincides with the period when the chestnuts are naturally starting to fall from the trees, is still during September, the traditional season when climatic conditions cause the burrs of in the earliest varieties to split open. One of the area's traditional proverbs is 'Chestnuts in the basket for the Feast of Saint Michael' [29 September]. At harvest time, healthy chestnuts are first selected in the groves, followed by preparing and tending to the *gradili* (the chestnut drying kilns) in which the chestnuts are placed and where the fire, traditionally solely made up of chestnut wood, is kept burning, and has to be constantly tended by the human hand to ensure it neither goes out nor burns too fiercely. After drying, human intervention is once more required to sort through the dried chestnuts to eliminate any impurities before the chestnuts are ground into flour.

There is no doubt that chestnut production and processing in the Lunigiana region took on great economic importance over time. From the 15th to the 18th centuries, precise rules and penalties were laid down in all the statutes of the various Lunigiana communities, from Rocca Sigillina to Tresana, Equi and Moncigoli and from Gragnola to Pontremoli, in order to preserve the chestnut groves that have existed in the area for centuries.

Archaeological research has shown that chestnut trees have been growing in Lunigiana since the first century AD, and that they became established between the fifth and sixth centuries. Archaeological finds uncovered near the parish church of Santo Stefano di Sorano in Filattiera, on the site of what used to be a Byzantine settlement, itself built over a former Roman farmstead, are amongst the oldest discovered in Italy and are evidence of a rapid agricultural 'revolution', whereby oaks were replaced by chestnut trees. The latter, finding an ideal environment, have thrived over the centuries, helping to provide the local population with a reliable and major source of food. A land of ancient traditions, the Lunigiana region has maintained the habits and customs that single it out in Italian folklore. At the 'Festa della Ricca' [the 'feast of the rich woman'], the richest farmer's wife in the village would provide the afternoon refreshments for the local community and in Filetto, she was expected to prepare dishes made from sweet chestnut flour. Even *la baladura* or *ballatura*, a process that involved treading the partially dehusked chestnuts on the threshing-floor to complete their hulling while singing traditional folk songs, was a true festival in itself, the most joyful and lively of the entire chestnut processing cycle. The Lunigiana region also abounds with sayings in the local dialect and social practices linked to chestnut cultivation.

Lunigiana's local cuisine also features a whole range of dishes made from chestnut flour, including *la pattona* (*pattòna*) [chestnut-flour bread traditionally baked on chestnut leaves], *focaccine* (*cian*) [flat leavened oven-baked Italian bread rolls made from chestnut flour], fried doughnuts '*fritei*' or '*padléti*' fritters made from chestnut flour, *lasagna bastarda* [a simplified variant of lasagne made from chestnut flour] and *pane marocca,* [bread made from a mixture of chestnut flour, wheat flour and mashed potatoes]. These products were often accompanied by dairy products or sausages.

Lastly, to understand the extent to which the chestnut tree has permeated the culture of Lunigiana, one need only reflect on the fact that, according to popular tradition, babies were not born in the cabbage patch or delivered by a stork, they were to be found in the hollow trunk of an old chestnut tree!

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

https://www.masaf.gov.it/flex/cm/pages/ServeAttachment.php/L/IT/D/1%252Fe%252F6%252FD.4ffd213e52f076a2f928/P/BLOB%3AID%3D3343/E/pdf?mode=download