C/2025/5875

4.11.2025

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/2025/5875)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Spoleto'

EU reference number: PDO-IT-A0848-AM03 – 5.8.2025

1. **Name of product**

'Spoleto'

2. **Geographical indication type**

☐ PGI

☑ PDO

☐ 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**

Name

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

6. **Qualification as standard amendment**

It is confirmed that the approval and the 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)**

Heading

Removal of the white ‘Spoleto’ type

Description

The white ‘Spoleto’ type has been removed from the product specification.

The amendment concerns Articles 1, 2, 4, 6 and 7 of the product specification, and sections 6 ‘Organoleptic characteristics’ and 7.2 ‘Maximum yields’ in the single document.

☑ The amendment affects the single document.

Heading

Removal of the ‘Spoleto Trebbiano spoletino superiore’ type

Description

The ‘Spoleto Trebbiano spoletino superiore’ type has been removed from the product specification.

The amendment concerns Articles 1, 2, 4, 5, 6, 7 and 8 of the product specification, and sections 6 ‘Organoleptic characteristics’ and 7.2 ‘Maximum yields’ in the single document.

☑ The amendment affects the single document.

Heading

Inclusion of quality sparkling wine as a specific type

Description

Quality sparkling wine has been included as a specific type to avoid ambiguity in the indication of the category of sparkling wine produced.

The amendment concerns Article 1 of the product specification.

☐ The amendment affects the single document.

Heading

Inclusion of the ‘Spoleto Trebbiano spoletino riserva’ type

Description

The ‘Spoleto Trebbiano spoletino riserva’ type has been included. It is characterised by an obligatory ageing period of at least 18 months, including at least 3 months in the bottle.

The amendment concerns Articles 1, 2, 4, 5, 6, and 7 of the product specification, and sections 6 ‘Organoleptic characteristics’ and 7.2 ‘Maximum yields’ in the single document.

☑ The amendment affects the single document.

Heading

Removal of the maximum elevation for vines

Description

For the purposes of eligibility, there is no longer prohibition of vines situated at an elevation of over 400 m above sea level.

The amendment concerns Article 4 of the product specification.

☐ The amendment affects the single document.

Heading

Date established for derogations for vinification and bottling

Description

With regard to vinification, raisining, ageing and bottling outside of the production area, derogations apply to anyone who can show that they carried out such operations within the three years preceding the entry into force of the product specification. The text has been amended with the inclusion of the specific date on which the product specification entered into force.

This amendment concerns Article 5 of the product specification.

☐ The amendment affects the single document.

Heading

Correction to legislative references

Description

Certain legislative references have been corrected with the more generic expressions ‘European Union legislation in force’ and ‘national legislation in force’.

This amendment concerns Article 5 of the product specification.

☐ The amendment affects the single document.

Heading

Skin contact

Description

For the ‘Spoleto Trebbiano spoletino’ and ‘Spoleto Trebbiano spoletino riserva’ types, the option of using skin contact has been included.

This amendment concerns Article 5 of the product specification.

☐ The amendment affects the single document.

Heading

Release for consumption of ‘Riserva’

Description

Following the introduction of the new ‘Spoleto Trebbiano spoletino riserva’ type, the rules concerning release for consumption have been clearly defined.

This amendment concerns Article 5 of the product specification.

☐ The amendment affects the single document.

Heading

Amendment to the organoleptic characteristics

Description

Following inclusion of the option to use skin contact, the description of the colour of the ‘Spoleto Trebbiano spoletino’ type has been amended.

This amendment concerns Article 5 of the product specification and section 6 ‘Organoleptic characteristics’ of the single document.

☑ The amendment affects the single document.

Heading

Broader geographical name ‘Umbria’

Description

The option has been included to use the broader geographical name ‘Umbria’ in labelling and presentation, and the rules for its use have been established.

This amendment concerns Article 7 of the product specification and section 11 ‘Further applicable requirements’ of the single document.

☑ The amendment affects the single document.

Heading

Packaging

Description

The amendment covers:

— removing the option to use containers other than glass;

— removing the minimum permitted volume of 0,187 litres;

— increasing the maximum permitted volume to 18 litres;

— removing the use of crown caps;

— removing the reference to the 'natural mushroom-shaped' for the closures of sparkling wine.

This amendment concerns Article 8 of the product specification.

☐ The amendment affects the single document.

Heading

Removal of the paragraph concerning labelling strips on containers

Description

The paragraph has been removed that specified the need for labelling strips or, alternatively, batch identification assigned by the delegated body prior to placement on the market.

This amendment concerns Article 8 of the product specification.

☐ The amendment affects the single document.

Heading

Removal of the reference to the inspection body

Description

The article in the specification that included references to the control body has been amended, and the information replaced with a reference to publication on the official website of the competent authority of the Member State.

This amendment concerns Article 10 of the product specification.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Spoleto'

EU reference number: PDO-IT-A0848-AM03 – 5.8.2025

1. **Name(s)**

Spoleto

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

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

(5) Quality sparkling wine

6. **Description of the wine or wines**

Grapevine product

'Spoleto Trebbiano spoletino'

Organoleptic characteristics:

Appearance:

colour: from straw yellow to deep golden yellow

Aroma:

aroma: vinous, distinctive

Taste:

taste: dry, fresh, can be acidic

Additional information regarding organoleptic characteristics:

—

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:

Total minimum alcoholic strength: 11,50 %

Minimum sugar-free extract: 18,0 g/l

Grapevine product

'Spoleto Trebbiano spoletino riserva'

Organoleptic characteristics:

Appearance:

colour: from straw yellow to deep golden yellow of varying intensity

Aroma:

aroma: vinous, distinctive

Taste:

taste: dry, fresh, can be acidic

Additional information regarding organoleptic characteristics:

—

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:

Total minimum alcoholic strength: 12,00 %

Minimum sugar-free extract: 20,0 g/l

Grapevine product

'Spoleto Trebbiano spoletino spumante'

Organoleptic characteristics:

Appearance:

colour: straw yellow, occasionally with greenish tints

bubbles: fine and long-lasting

Aroma:

aroma: vinous, distinctive

Taste:

taste: dry, fresh, can be acidic

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	6,0
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:

Total minimum alcoholic strength: 11,00 %

Minimum sugar-free extract: 15,0 g/l

Grapevine product

'Spoleto Trebbiano spoletino passito'

Organoleptic characteristics:

Appearance:

colour: golden yellow tending to amber

Aroma:

aroma: intense, complex, with hints of ripe fruit

Taste:

taste: ample and velvety

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,0
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:

Total minimum alcoholic strength: 17,00 %, of which at least 14,00 % actual alcoholic strength

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

7. **Wine-making practices**

7.1. *Specific oenological practices used to make the wine or wines, relevant restrictions on making them*

Wine making practice:

Yield from plants trained in the 'maritate' style (on living trees)

Type of oenological practice:

Cultivation practice

Description:

The maximum yield from vines trained in the 'maritate' style must not, in any case, exceed 50 kg per plant.

7.2. *Maximum yields*

All wines/category/variety/type:

Trebbiano Spoletino

Maximum yield:

Maximum yield:	11 000
Maximum yield unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Trebbiano Spoletino Spumante

Maximum yield:

Maximum yield:	12 000
Maximum yield unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Spoleto Trebbiano Spoletino Passito

Maximum yield:

Maximum yield:	11 000
Maximum yield unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Trebbiano Spoletino Riserva

Maximum yield:

Maximum yield:	11 000
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**

Italia – Trebbiano spoletino B. – Trebbiano

9. **Concise definition of the defined geographical area**

Grapes intended to produce wine with the 'Spoleto' PDO must be produced within the area set out in the product specification. This comprises the entire territory of the municipality of Montefalco and part of the territory of the municipalities of Campello sul Clitunno, Castel Ritaldi, Foligno, Spoleto and Trevi.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

The territory is largely flat with the Clitunno river, and various streams and tributaries, running through. The elevation of the area concerned is between 200 and 550 m above sea level. The climate is strongly influenced by the hills surrounding the valley. The Umbria-Marche Apennines to the east mean that the dominant winds are those coming from the west. The average precipitation is around 800 mm annually. The climate is temperate with dry summers. The origins of Trebbiano Spoletino are not known. However, it can certainly be regarded as native and local to the demarcated area as there is clear evidence that it has been grown since the 19th century.

Category of grapevine product

5. Quality sparkling wine

Summary of the link

The territory is largely flat, with the Clitunno river, and various streams and tributaries, running through. The elevation of the area concerned is between 200 and 550 m above sea level. The climate is strongly influenced by the hills surrounding the valley. The Umbria-Marche Apennines to the east mean that the dominant winds are those coming from the west. The average precipitation is around 800 mm annually. The climate is temperate with dry summers. The origins of Trebbiano Spoletino are not known. However, it can certainly be regarded as native and local to the demarcated area as there is clear evidence that it has been grown since the 19th century.

11. **Further applicable requirements**

Title of the requirement/derogation:

Use of the broader geographical name 'Umbria' on the labelling and presentation of the wines.

Legal framework:

In national legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The name of the broader geographical area 'Umbria' may be used in the labelling and presentation of the wines.

The name 'Umbria' must be separated from the geographical designation and from the wording 'Denominazione di Origine Controllata'.

The font size for the name 'Umbria' must be smaller than that of the 'Spoleto' designation, and the same font, style, spacing, prominence, colour and colorimetric intensity must be used for both.

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

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23399