C/2026/2835

29.5.2026

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/2026/2835)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Morellino di Scansano'

EU reference number: PDO-IT-A1260-AM04 – 13.3.2026

1. **Name of product**

'Morellino di Scansano'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ 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 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

Addition of the term ‘Superiore’ [superior]

Description

The ‘Superiore’ type has been added.

This amendment concerns Articles 1, 2, 4, 5, 6 and 10 of the product specification, and Sections 6 (Description of the wine or wines), 7.2 (Maximum yields) and 10 (Link with the geographical area) of the single document.

☑ The amendment affects the single document.

Title

Combination of grape varieties for ‘Morellino di Scansano’ bearing the term ‘Riserva’

Description

The combination of grape varieties for ‘Morellino di Scansano’ bearing the term ‘Riserva’ has been amended to raise the minimum percentage of the Sangiovese variety from 85 % to 90 %, thereby reducing the percentage of complementary varieties from 15 % to 10 %.

This amendment concerns Article 2 of the product specification, inserting a new paragraph 2.2.

☐ The amendment affects the single document.

Title

Maximum grape yields per hectare

Description

In Article 4(5) of the product specification, the maximum grape yield per hectare for the newly introduced type bearing the term ‘Superiore’ has been added and the yield for ‘Morellino di Scansano’ bearing the term ‘Riserva’ has been reduced from 9 to 8 tonnes per hectare.

The amendment concerns Article 4(5) of the product specification and Section 7.2 (Maximum yields) of the single document.

☑ The amendment affects the single document.

Title

Maximum grape/wine yields and minimum natural alcoholic strength by volume

Description

Article 5(1) of the product specification has been reworded to include the following amendments:

— the minimum natural alcoholic strength by volume of the type bearing the term ‘Riserva’ has been increased from 12,00 % to 12,50 %;

— values for maximum grape/wine yield and minimum natural alcoholic strength by volume have been included for the newly introduced type bearing the term ‘Superiore’.

The amendment concerns Article 5(1) of the product specification and Section 6 (Description of the wine or wines) of the single document.

☑ The amendment affects the single document.

Title

Surplus management

Description

A sentence on managing the surplus yield has been added to Article 5(1) of the product specification.

This amendment concerns Article 5(1) of the product specification.

☐ The amendment affects the single document.

Title

Release for consumption of the type bearing the term 'Superiore'

Description

The release for consumption of the newly introduced 'Morellino di Scansano' type bearing the term 'Superiore' has been regulated by adding the following paragraph to Article 5:

'For wines with the "Morellino di Scansano" protected designation of origin bearing the term "Superiore", release for consumption is permitted only from 1 January of the second year following the harvest.'

This amendment concerns Article 5(6) of the product specification.

☐ The amendment affects the single document.

Title

Early release for consumption

Description

In Article 5(7), the following sentence relating to early release for consumption has been added:

'However, if particular climate or market conditions occur, provided that the "Morellino di Scansano" wine referred to above has attained the minimum chemical, physical and organoleptic characteristics laid down in Article 6 below, the Tuscany Region, after consulting the industry associations and the professional organisations in the region, may, upon written request from the Consorzio di Tutela, authorise release for consumption before 1 March of the year following the harvest and in any case within a maximum period of two months.'

This amendment concerns Article 5(7) of the product specification.

☐ The amendment affects the single document.

Title

Characteristics on consumption

Description

As regards characteristics on consumption, the following amendments have been made:

— for standard Morellino di Scansano, the descriptor 'perfumed' has been deleted;

— for Morellino di Scansano bearing the term 'Superiore', all the descriptors relating to the characteristics of the type newly introduced for release for consumption have been added;

— the sentence describing the possibility of detecting hints of wood in relation to storage in wooden containers has been reworded.

The amendment concerns Article 6 of the product specification and Section 6 (Description of the wine or wines) of the single document.

☑ The amendment affects the single document.

Title

Removal of the obligation to use the registered trade mark

Description

The requirement to use the trade mark registered by the Consortium in the identification band replacing the State mark has been removed.

This amendment concerns Article 9 of the product specification.

☐ The amendment affects the single document.

Title

Link with the geographical area

Description

The link with the geographical area has been updated with references to the newly added 'Superiore' type. The link with the geographical area in the single document has also been brought into line with the product specification.

The amendment concerns Article 10 of the product specification and Section 10 (Link with the geographical area) of the single document.

☑ The amendment affects the single document.

Title

Editorial corrections

Description

Editorial corrections have been made to the text of the specification in order to remove typographical errors, make the text clearer and update the legal references. In particular:

— Article 1: 'type' has been replaced by 'types';

— Article 2(1): the words 'referred to in Article 1' have been deleted; 'from the following grape varieties' has been replaced by 'from the grape variety' and legal references to the decree approving the national register of vine varieties for wine grapes have been deleted;

— Article 4(6): the last sentence has been deleted, as the provision is already present in Article 5, and is therefore considered redundant;

— Article 5(3): the name of the competent Ministry has been updated;

— Article 6(1): the phrase 'and Morellino di Scansano bearing the term Riserva' has been replaced by 'referred to in Article 1';

— Article 7(5): the phrase 'and Morellino di Scansano bearing the term Riserva' has been replaced by 'referred to in Article 1'.

The amendment concerns Articles 1, 2(1), 4(6), 5(3), 6(1) and 7(5) of the product specification.

☐ The amendment affects the single document.

Title

Deletion of the reference to the control 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 11 of the product specification.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Morellino di Scansano'

EU reference number: PDO-IT-A1260-AM04 – 13.3.2026

1. **Name(s)**

'Morellino di Scansano'

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Country to which the demarcated 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

Red Morellino di Scansano

Organoleptic characteristics

Visual appearance

Colour: ruby red, tending to garnet with age.

Aroma

Fragrance: complex, intense, pleasant, fine.

Taste

Taste: dry, warm, slightly tannic.

Additional information regarding organoleptic characteristics

Wines stored in wooden containers may have a slightly woody taste.

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,50
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: 12,50 % by volume

Minimum sugar-free extract: 24,0 g/l

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Red Morellino di Scansano Riserva

Organoleptic characteristics

Visual appearance

Colour: ruby red, tending to garnet with age.

Aroma

Fragrance: complex, intense, pleasant, fine.

Taste

Taste: dry, warm, slightly tannic.

Additional information regarding organoleptic characteristics

Wines stored in wooden containers may have a slightly woody taste.

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,5
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: 13,00 % by volume

Minimum sugar-free extract: 26,0 g/l

☑ Any analytical characteristics not indicated in this section are within the limits laid down in the applicable EU legislation.

Grapevine product

Red Morellino di Scansano Superiore

Organoleptic characteristics

Visual appearance

Colour: ruby red, tending to garnet with age.

Aroma

Fragrance: complex, intense, pleasant, fine.

Taste

Taste: dry, warm, slightly tannic.

Additional information regarding organoleptic characteristics

Wines stored in wooden containers may have a slightly woody taste.

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,5
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: 13,00 % by volume

Minimum sugar-free extract: 24,0 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*

—

Not applicable

7.2. *Maximum yields*

All wines / category / variety / type

Morellino di Scansano

Maximum yield:

Maximum yield:	9 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Morellino di Scansano Superiore and Riserva

Maximum yield:

Maximum yield:	8 000
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**

— Sangiovese N.

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

Grapes intended for the production of wines with the 'Morellino di Scansano' protected designation of origin must be produced within the area comprising the range of hills in the province of Grosseto between the Ombrone and Albegna rivers, which includes the entire administrative territory of the municipality of Scansano and part of the municipalities of Manciano, Magliano in Toscana, Grosseto, Campagnatico, Semproniano and Roccalbegna in the province of Grosseto.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

(A) Details of the geographical area

1. Natural factors relevant to the link

The defined geographical area comprises the hilly area in the south-east of the province of Grosseto, between the Ombrone and Albegna rivers, which includes the entire territory of the municipality of Scansano, a large part of that of Magliano in Toscana and a smaller part of the municipalities of Manciano, Grosseto, Campagnatico, Semproniano and Roccalbegna. The area concerned comprises a range of hills and foothills, which from the north and east declines to the south towards the Albinia plain and to the west towards the Tyrrhenian coast and the Grossetana plain.

The average temperature fluctuates around + 15,0 °C, with + 7,0 °C and + 24,0 °C for the winter and summer months respectively.

Average rainfall is around 620 mm. Precipitation is concentrated in the autumn and winter months, during which there are frequent stormy cloudbursts, with very dry springs and summers. The climate in the area is warm and dry, with recurrent drought being the main limiting factor for agricultural production. Rainfall is concentrated in the months of November to April, much of it falling in the east.

Morphologically, the area is characterised by hilly terrain, which predominates over small plateaux. The biggest hills are in the northern part of the area and form the main watershed of the Ombrone and Osa-Albegna basins. The prevailing average altitude is 250 metres above sea level, dropping to 30-40 metres in some outer areas of the lowlands. The maximum altitude is 566 metres above sea level.

From Poggioferro to Scansano, the lie of the land as it descends towards the Tyrrhenian coast, with the exception of the Montebottigli relief, becomes less and less rugged and uneven until it reaches small hillocks or gently undulating plains.

The geology of the area has relatively uniform characteristics in the west, where siliceous or pietraforte-type sandstone relief prevails, while in the east, formations of limestone and shale give it a more complex and rugged appearance. The soils have a silty loam or sandy loam texture in the western part derived from the sandstone, where the reaction is generally sub-acidic to alkaline, while they have a silty loam or clayey loam texture in the eastern part derived from the limestone formations where the reaction tends to be alkaline.

The soils are generally not very deep, with bedrock visible in many cases.

2. Human factors relevant to the link

There is a strong link between human factors and the environment since people in the wine-growing area have a long-established tradition of producing 'Morellino di Scansano' wines.

Vine cultivation in Scansano and neighbouring areas has ancient origins, and evidence of its presence dates back to the Etruscans, as demonstrated by finds of agricultural tools for pruning and harvesting grapes at the Ghiaccioforte archaeological site.

During the medieval period, interesting quotes from scholars and researchers highlight the excellent soil and climate conditions that the Scansano area offers for the valuable cultivation of vines. In the Middle Ages, rulers and feudal lords recognised the need to grant, separately, land suitable for this crop, which was protected by specific statutory provisions.

When feudal and communal land was being parcelled out, land concessions in wine-growing areas were explicitly mentioned: in the statutes of the Communities of Cotone, Montorgiali and Scansano, the rules laid down for the protection of vines and grapes were very strict, such that they imposed a fine on the owners of animals causing damage to the vines.

The first detailed or scientifically ordered information on production dates back to 1813, when the 'Maire della Comune di Scansano', in a letter sent to the Deputy Prefect of the Grosseto District, stated that, in the previous year, 5 540 hectolitres of wine, mostly of superior quality, had been produced in the Scansano area.

Luigi Villafranchi-Giorgini, in a note read in 1847 to the Società Agraria Grossetana, stated that at the Botanical Gardens of Pisa there was a vine trunk with a height of five ells – 2,92 metres – and a circumference of four ells – 2,36 metres – from 'Castagneta Valle', in the municipality of Scansano.

In 1884, in a study on the development of agriculture, industry and trade in the province of Grosseto, Giacomo Barabino reported the high quality of Magliano, Pereta and Scansano wines.

On 21 December 1884, Vannuccio Vannuccini, an ordinary member of the Accademia dei Georgofili, held a conference in Scansano to advocate the need for a winegrowers cooperative.

Another historical report on winegrowing in the Scansano area dates from 1887, when Luigi Vannuccini published a monograph on 'Cultivation of short-stem vines with single-spur or single-shoot supports in the Scansano area in relation to bush or gobelet vines without support'.

Further evidence of how deeply-rooted the winegrowing tradition is in the area is provided by the 'Festa dell'Uva' (grape festival), a celebration linked to the harvest period, which has been held in Scansano since 1969 in the dozens of medieval wineries in the area, which in turn bear witness to the widespread popular tradition of production for family consumption and sale.

A publication by the Grosseto Provincial Agriculture Inspectorate on 'Viticoltura Grossetana', published in 1972, setting out the results of historical research into the origins and expansion of vines in the hilly areas of the province, confirms the paramount importance of Scansano wines, which have been known for over a century for their excellent quality and shelf-life.

Vine cultivation and wine production in Scansano thus achieved recognition as a 'Denominazione di Origine Controllata' (controlled designation of origin) in 1978 and as a 'Denominazione di Origine Controllata e Garantita' (controlled and guaranteed designation of origin) in 2006.

Human factors play a role with regard to the precise definition of the following technical aspects of production, which form an integral part of the product specification:

— Combination of grape varieties in the vineyards: the main grape variety suitable for the production of Morellino di Scansano, Morellino di Scansano Riserva and Morellino di Scansano Superiore wines is Sangiovese, which has always been grown in the geographical area concerned.

— Traditional vine training methods, planting distances and pruning systems, including for new plantings, are used such as to achieve the best and most efficient arrangement of the vines on the land, as well as to enable the efficient management of the foliage so as to obtain an appropriate, well-exposed foliage area, including by means of green pruning and thinning of the grapes. This keeps the grape production yields to the limits laid down in the specification, 9 000 kg per hectare for Morellino di Scansano and 8 000 kg per hectare for Morellino di Scansano Riserva and Morellino di Scansano Superiore, with a maximum yield per plant of 3 kg.

— The wine is made using traditional practices that have long been used in the area to make still red wines, suitably differentiating the standard, Riserva and Superiore types. The Riserva type relates to more structured red wines, the production of which requires a minimum period of ageing in wood.

The Superiore type relates to red wines with a lower grape yield per hectare and a higher minimum alcoholic strength by volume, the production of which involves a longer ageing period before being released for consumption.

(B) Details of the quality or characteristics of the product essentially or exclusively attributable to the geographical environment

The 'Morellino di Scansano' protected designation of origin refers to the standard, 'Riserva' and 'Superiore' types, which, from an analytical and organoleptic point of view, have very clear and distinctive characteristics, as described in Article 6 of the product specification, making them clearly identifiable and typical of the geographical environment. In particular, all the types have a low acidity content. The colour is ruby red, which, in the Riserva type, evolves towards garnet. Its fragrance is intense, vinous and broad, reminiscent of red forest fruit; in the Riserva type, the aromas of wood are stronger and there are also notes of spice and riper fruit. The taste of the standard type is dry, warm and slightly tannic; these elements are also present in the Riserva type, which has a longer finish.

The Superiore type is characterised by a higher alcohol content and longer cellaring before release for consumption, which makes the product more refined.

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

The hilly topography of the production area and the predominantly east/south-east exposure of the vineyards, situated in areas that are exceptionally well suited to vine cultivation, creates a suitably breezy and bright environment that provides the plants with favourable growing conditions.

When choosing the production areas, preference is given to land with good exposure, which makes it suitable for producing high-quality wines, excluding land on the valley floor.

The long history of wine-growing in the region stretches back to Etruscan times, through the Middle Ages to today, as countless documents show. This is the basic proof of the close connection and interaction between human factors and the quality and particular characteristics of 'Morellino di Scansano' wine.

It bears witness to the way in which people in this area have, over the centuries, passed down the traditional vine cultivation and oenological techniques, which have been refined and honed in modern times thanks to the indisputable scientific and technological progress made, resulting in the wines that are so renowned today.

The 'Morellino di Scansano' DOCG was recognised by Ministerial Decree of 14 November 2006.

11. **Further applicable requirements**

Title of the requirement/derogation

Morellino di Scansano – Bottling

Legal framework

EU legislation

Type of further requirement/derogation

Bottling within the demarcated geographical area

Description of the requirement/derogation

Bottling or packaging must take place within the demarcated geographical area.

Title of the requirement/derogation

Morellino di Scansano – Winemaking

Legal framework

EU legislation

Type of further requirement/derogation

Derogation on production in the demarcated geographical area

Description of the requirement/derogation

Winemaking outside the area is permitted in facilities located close to the boundaries of the production area, provided that they are located within 2 000 metres as the crow flies, and that they are owned by undertakings that had been making 'Morellino di Scansano' wine for at least five years as at the date of entry into force of the Ministerial Decree of 23 July 2010. Permits are subject to application and are issued by the Ministry of Agricultural, Food and Forestry Policy.

Title of the requirement/derogation

Morellino di Scansano – Labelling and presentation

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The name 'Toscana' as a larger geographical unit can be included on the labelling and when displaying 'Morellino di Scansano' PDO wines. The broader geographical name 'Toscana' must come after the name 'Morellino di Scansano' and appear below the specific traditional term *denominazione di origine controllata e garantita* (controlled and guaranteed designation of origin or DOCG) or the European Union's *denominazione di origine protetta* (protected designation of origin or PDO) wording, in the following order: – Morellino di Scansano, – *Denominazione di origine controllata e garantita* or *Denominazione di origine protetta* (or the abbreviation DOCG or D.O.C.G.), – Toscana. The font size for the name 'Toscana' must be smaller than that of the name 'Morellino di Scansano', and the same font, style, spacing, prominence, colour and colorimetric intensity must be used for both. All of the information listed in the second paragraph must appear on a uniform background.

Title of the requirement/derogation

Morellino di Scansano – Packaging

Legal framework

EU legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

'Morellino di Scansano' PDO wines may only be released for consumption in 'Bordeaux'-shaped glass containers, with a nominal volume of up to 6 litres. The use of other special 9-, 12- and 15-litre formats is limited to promotional and non-commercial purposes.

Title of the requirement/derogation

Morellino di Scansano – Closure systems

Legal framework

EU legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The closure systems permitted are those laid down in the regulations in force, with the exception of crown caps. The use of screw caps is permitted only for glass bottles with a capacity of 0,750 litres or less, with the exception of Morellino di Scansano Riserva wine.

Electronic (URL) reference to publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/24070