C/2026/5127

7.10.2026

# 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/2026/5127)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

**'Marsala'**

**EU reference number: PDO-IT-A0785-AM03 – 13.8.2026**

1. **Name of product**

'Marsala'

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

6. **Qualification as standard amendment**

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*

Amendment to the minimum natural alcoholic strength by volume

*Description*

The minimum natural alcoholic strength by volume of the grapes at the time of picking has been increased from 12 % to 13 %.

This amendment concerns Article 4 of the product specification and does not entail any change to the single document.

☐ The amendment affects the single document.

*Title*

Contact details of the inspection body

*Description*

The article in the specification containing the references to the inspection body has been amended, and the information replaced with a reference to a publication on the official website of the competent authority of the Member State in accordance with Article 40(1) of Regulation (EU) 2024/1143.

This amendment concerns Article 11 of the product specification and does not entail any change to the single document.

☐ The amendment affects the single document.

*Title*

Corrigendum to the single document regarding packaging in the defined geographical area

*Description*

The product specification for the 'Marsala' PDO already contained the obligation to bottle and package the fortified wine in the defined geographical area.

This condition has therefore been added to the single document through an amendment.

This amendment does not concern the product specification and only entails a change to section 11 ('Further applicable requirements') of the single document.

☑ The amendment affects the single document.

*Title*

Corrigendum – Other editorial corrections to the single document – description of the wines

*Description*

There are separate descriptions of the wines based on colour: the types that are 'oro' [gold] and 'ambra' [amber] in colour have been distinguished from those that are 'rubino' [ruby] in colour.

Furthermore, the value for the maximum volatile acidity of the 'Superiore Riserva' types has been corrected (30 milliequivalents per litre).

This amendment does not concern the product specification and only entails a change to section 6 ('Description of the wine(s)') of the single document.

☑ The amendment affects the single document.

*Title*

Corrigendum – Other editorial corrections to the single document – yields

*Description*

The description of the yields for wines made from white grapes (10 000 kilograms of grapes per hectare) is now set out in one paragraph rather than two.

This amendment does not concern the product specification and only entails a change to the single document at section 7.2 ('Yields').

☑ The amendment affects the single document.

*Title*

Corrigendum – Other editorial corrections to the single document – defined geographical area

*Description*

The text 'is located in the Region of Sicily and' has been deleted in order to bring the description of the defined geographical area in the single document into line with the description in the product specification.

This amendment does not concern the product specification and only entails a change to the single document at section 9 ('Concise definition of the defined geographical area').

☑ The amendment affects the single document.

*Title*

Corrigendum – Other editorial corrections to the single document – link to the geographical area

*Description*

The description of the link to the geographical area contained in the single document has been slightly expanded to bring it into line with the product specification (Article 10(C) – Description of the causal interaction).

To be specific, the following sentences have been added: 'The microclimate – which is specific to the whole of western Sicily – allows the grapes, including those grown on gobelet-trained vines, to ripen with high levels of sugar and polyphenols, which, in turn, makes it possible to age the wines as they have high extract levels. Typical fortified estates known as "bagli" – mostly built in the past 250 years – can still be found in the vicinity of settlements, and it is there that the grapes from the fertile surrounding land used to be brought to be made into wine'.

This amendment does not concern the product specification and only entails a change to section 10 of the single document ('Link to the geographical area').

☑ The amendment affects the single document.

*Title*

Editorial corrections to the specification

*Description*

The titles of the articles in the product specification have been updated, some references to legal acts that are no longer in force have been deleted and typos in the text have been corrected.

This amendment concerns only the product specification and does not entail any change to the single document.

☐ The amendment affects the single document.

SINGLE DOCUMENT

**Designations of origin and geographical indications of wine**

**'Marsala'**

**EU reference number: PDO-IT-A0785-AM03 – 13.8.2026**

1. **Name(s)**

'Marsala'

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**

3. Liqueur wine

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

*Grapevine product*

'Marsala' *Fine Oro* and *Fine Ambra*

*Organoleptic characteristics*

Appearance

The colour of the wine varies in intensity and ranges from gold to amber yellow.

Aroma

Characteristic scent.

Taste

Characteristic taste.

*Additional information regarding the wine's organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | 3,5 |
| Minimum total acidity unit: | in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre): | 15 |
| Maximum total sulphur dioxide content (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

Minimum total alcoholic strength by volume: 17,50 %.

Minimum sugar-free extract: 17,0 g/l.

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

*Grapevine product*

'Marsala' *Fine Rubino*

*Organoleptic characteristics*

Appearance

Ruby red colour that develops glints of amber upon ageing.

Aroma

Characteristic scent.

Taste

Characteristic taste.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | 3,5 |
| Minimum total acidity unit: | in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre): | 15 |
| Maximum total sulphur dioxide content (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

Minimum total alcoholic strength by volume: 17,50 %.

Minimum sugar-free extract: 17,0 g/l.

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

*Grapevine product*

'Marsala' *Superiore Oro* and *Superiore Ambra*

*Organoleptic characteristics*

Appearance

The colour of the wine varies in intensity and ranges from gold to amber yellow.

Aroma

Characteristic scent.

Taste

Characteristic taste.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | 3,5 |
| Minimum total acidity unit: | in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre): | 17 |
| Maximum total sulphur dioxide content (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

Minimum total alcoholic strength by volume: 18,00 %.

Minimum sugar-free extract: 17,0 g/l.

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

*Grapevine product*

'Marsala' *Superiore Rubino*

*Organoleptic characteristics*

Appearance

Ruby red colour that develops glints of amber upon ageing.

Aroma

Characteristic scent.

Taste

Characteristic taste.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | 3,5 |
| Minimum total acidity unit: | in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre): | 17 |
| Maximum total sulphur dioxide content (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

Minimum total alcoholic strength by volume: 18,00 %.

Minimum sugar-free extract: 17,0 g/l.

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

*Grapevine product*

'Marsala' *Superiore Riserva Oro* and *Superiore Riserva Ambra*

*Organoleptic characteristics*

Appearance

The colour of the wine varies in intensity and ranges from gold to amber yellow.

Aroma

Characteristic scent.

Taste

Characteristic taste.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | 3,5 |
| Minimum total acidity unit: | in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre): | 30 |
| Maximum total sulphur dioxide content (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

Minimum total alcoholic strength by volume: 18,00 %.

Minimum sugar-free extract: 17,0 g/l.

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

*Grapevine product*

'Marsala' Superiore Riserva Rubino

*Organoleptic characteristics*

Appearance

Ruby red colour that develops glints of amber upon ageing.

Aroma

Characteristic scent.

Taste

Characteristic taste.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | 3,5 |
| Minimum total acidity unit: | in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre): | 30 |
| Maximum total sulphur dioxide content (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

Minimum total alcoholic strength by volume: 18,00 %.

Minimum sugar-free extract: 17,0 g/l.

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

*Grapevine product*

'Marsala' *Vergine* (or *Soleras*) *Oro* and *Vergine* (or *Soleras*) *Stravecchio* or *Riserva Oro*

*Organoleptic characteristics*

Appearance

Golden colour of varying intensity.

Aroma

Characteristic scent.

Taste

Characteristic taste.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | 3,5 |
| Minimum total acidity unit: | in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre): | 30 |
| Maximum total sulphur dioxide content (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

Minimum total alcoholic strength by volume: 18,00 %.

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

Natural sugar content less than 4,0 %.

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

*Grapevine product*

'Marsala' *Vergine* (or *Soleras*) *Rubino* and *Vergine* (or *Soleras*) *Stravecchio* or *Riserva Rubino*

*Organoleptic characteristics*

Appearance

Ruby red colour that develops glints of amber upon ageing.

Aroma

Characteristic scent.

Taste

Characteristic taste.

*Additional information regarding organoleptic characteristics*

—

*Analytical characteristics*

| | |
|---|---|
| Maximum total alcoholic strength (in % volume): | — |
| Minimum actual alcoholic strength (in % volume): | — |
| Minimum total acidity: | 3,5 |
| Minimum total acidity unit: | in grams per litre expressed as tartaric acid |
| Maximum volatile acidity (in milliequivalents per litre): | 30 |
| Maximum total sulphur dioxide content (in milligrams per litre): | — |

*Additional information regarding analytical characteristics*

Minimum total alcoholic strength by volume: 18,00 %.

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

Natural sugar content less than 4,0 %.

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

7. **Wine-making practices**

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

Wine-making practice

Marsala

Type of oenological practice

Specific oenological practice

Description

The cooked grape must, the concentrated grape must and the freshly pressed must known as *sifone* that are used in the preparation of Marsala, where permitted, must also have been produced from grapes grown in vineyards situated within the defined production area.

It is prohibited to add cooked grape must to the preparation of Marsala *Fine* of the *oro* and *rubino* types and Marsala *Superiore* of the *oro* and *rubino* types.

It is compulsory to add at least 1 % of cooked grape must to the preparation of Marsala *Fine Ambra* and Marsala *Superiore Ambra*.

It is prohibited to use cooked grape must, concentrated grape must or *sifone* in the preparation of Marsala *Vergine*.

7.2. *Maximum yields*

All wines / category / variety / type

'Marsala' *Fine oro, Fine ambra, Superiore oro, Superiore ambra, Superiore Riserva oro, Superiore Riserva ambra, Vergine* (or *Soleras*) *oro, Vergine* (or *Soleras*) *Stravecchio* or *Riserva oro*

Maximum yield

| | |
|---|---|
| Maximum yield: | 10 000 |
| Maximum yield unit: | kilograms of grapes per hectare |

All wines / category / variety / type

'Marsala' *Fine rubino, Superiore rubino, Superiore Riserva rubino, Vergine* (or *Soleras*) *rubino, Vergine* (or *Soleras*) *Stravecchio* or *Riserva rubino*

Maximum yield

| | |
|---|---|
| Maximum yield: | 9 000 |
| 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**

— Ansonica B – Inzolia

— Calabrese N – Nero d'Avola N.

— Catarratto Bianco Comune B – Catarratto

— Catarratto Bianco Lucido B – Catarratto

— Damaschino B

— Grillo B

— Nerello Mascalese N

— Perricone N – Pignatello

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

The production area comprises the entire territory of the province of Trapani, apart from the municipalities of Pantelleria, Favignana and Alcamo.

10. **Link with the geographical area**

*Category of grapevine product*

3. Liqueur wine

*Summary of the link*

The organoleptic qualities of Marsala wine are the result of the specific climatic, geological, wine-growing and cultural characteristics of the local geographical area, which provides ideal terrain for vineyards, but also stem from the practices that have been established there since time immemorial. The microclimate – which is specific to the whole of western Sicily – allows the grapes, including those grown on gobelet-trained vines, to ripen with high levels of sugar and polyphenols, which, in turn, makes it possible to age the wines as they have high extract levels. Typical fortified estates known as 'bagli' – mostly built in the past 250 years – can still be found in the vicinity of settlements, and it is there that the grapes from the fertile surrounding land used to be brought to be made into wine. Thanks to the human factor, this area has become a unique cradle of Mediterranean civilisation in terms of vine-growing and winemaking, where the knowledge shared by many of the local producers goes hand in hand with renowned business acumen. The happy combination of the oenological system as described and the agricultural and winemaking traditions has led to the emergence of large-scale wineries (using the time-honoured manufacturing and ageing techniques) that are the sole producers of this PDO liqueur wine.

11. **Further applicable requirements**

*Title of the requirement / derogation*

Packaging, including bottling, in the defined geographical area

*Legal framework*

EU legislation

*Type of further requirement / derogation*

Bottling within the defined geographical area

*Description of the requirement / derogation*

In accordance with EU legislation, packaging, including bottling, must take place within the defined geographical area in order to safeguard quality and reputation, and to guarantee and ensure that quality controls are effective.

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

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23293