C/2025/6713

15.12.2025

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/2025/6713)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Sicilia'

PDO-IT-A0801-AM06 – 10.9.2025

1. **Name of product**

Sicilia

2. **Geographical indication type**

☒ Protected Designation of Origin (PDO)

☐ Protected Geographical Indication (PGI)

☐ Geographical Indication (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**

Ministry of Agriculture, Food Sovereignty and Forestry

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. Furthermore, this amendment falls under the definition of a standard amendment laid down in Article 24(4) of Regulation (EU) 2024/1143, since it is not one of the cases provided for in Article 24(3) of that Regulation.

7. **Description of the approved standard amendment(s)**

1. *Winegrowing rules*

Description: The Sicilia PDO may now also be used for wines made from grapes grown using the trellising training system. This only applies to the Calabrese grape variety and its synonym Nero d'Avola grown within the provinces of Agrigento and Caltanissetta.

Reasons: The reason for this is that, in those two provinces, trellising is considered to be the training system that allows the Nero d'Avola grape variety to better cope with the summer climate, which is characterised by high temperatures and hot scirocco winds, without compromising the quality of the grapes.

This amendment concerns Article 4(3) of the product specification but does not concern 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).

2. *Labelling of wines*

Description: The 'Salemi' geographical unit, which has been listed in the 'positive list' in Annex A to the product specification, may now be indicated on the label. The grape production area corresponds to the entire territory of the municipality of Salemi in the province of Trapani.

Reasons: The concept of an additional geographical unit which is smaller than that of the designation has been introduced into the 'Sicilia' PDO. The Salemi additional geographical unit is currently recognised as the 'Salemi' PGI, for which a request for repeal will be submitted.

This amendment concerns Article 7(6) of the product specification and the 'Further conditions' section of the single document.

3. *Update to the details of the control body*

Following the amendments made to Regulation (EU) No 1308/2013 with the entry into force of Regulation (EU) 2024/1143, the mandatory information to be contained in the product specification no longer includes the name and address of the authorities or bodies verifying compliance with the provisions of the product specification, nor their specific tasks.

In addition, pursuant to Article 40(1) of Regulation (EU) 2024/1143, Member States must 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 must 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.

This amendment concerns Article 10 of the product specification but does not concern the single document.

4. *Editorial amendments to the product specification which do not affect the content of the text*

Editorial amendments have been made to articles in the product specification which do not affect the content of the text. They are updated legal references, amended article headings and corrected spelling mistakes.

SINGLE DOCUMENT

1. **Name(s)**

Sicilia

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

1. Wine

4. Sparkling wine

5. Quality sparkling wine

6. Quality aromatic sparkling wine

15. Wine from raisined grapes

16. Wine of overripe grapes

3.1. *Combined Nomenclature code*

22 – BEVERAGES, SPIRITS AND VINEGAR

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

4. **Description of the wines**

1. *'Sicilia' Bianco Superiore, Inzolia Superiore, Grillo Superiore, Chardonnay Superiore, Catarratto Superiore, Grecanico Superiore, Müller Thurgau, Sauvignon, Sauvignon Riserva, Moscato Bianco, Vermentino*

CONCISE TEXTUAL DESCRIPTION

Colour: straw yellow of varying intensity, occasionally with golden highlights or possible hints of pale green;

Aroma: fine, elegant, delicate, intense, distinctive, fruity, aromatic, persistent;

Taste: dry, balanced, distinctive, clean, harmonious, full, pleasant, fresh, with medium body;

Minimum total alcoholic strength by volume: 11,50 %;

Minimum sugar-free extract: 17,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

2. *'Sicilia' Bianco, Bianco Riserva, Inzolia, Inzolia Riserva, Grillo, Grillo Riserva, Chardonnay, Chardonnay Riserva, Catarratto, Catarratto Riserva, Carricante, Grecanico, Grecanico Riserva, Fiano, Fiano Riserva, Damaschino, Viognier, Viognier Riserva, Pinot Grigio, Zibibbo*

CONCISE TEXTUAL DESCRIPTION

Colour: from straw yellow to golden of varying intensity, possibly with hints of pale green. In the case of Pinot Grigio, the colour can also sometimes also be pink of varying intensity or copper;

Aroma: fine, elegant, pleasant, intense, distinctive, fruity, sometimes with a slight floral scent, aromatic, persistent;

Taste: from dry to medium dry, balanced, distinctive, flavourful, harmonious, full, pleasant, fresh, intense, with medium structure and medium body;

Minimum total alcoholic strength by volume: 11,50 %;

Minimum sugar-free extract: 16,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

3. *'Sicilia' Bianco Vendemmia Tardiva, Bianco Passito, Inzolia Vendemmia Tardiva, Grillo Vendemmia Tardiva, Grillo Passito, Chardonnay Vendemmia Tardiva, Chardonnay Passito*

CONCISE TEXTUAL DESCRIPTION

Colour: from straw yellow to golden of varying intensity, sometimes with amber streaks when maceration of the grapes with the skins is carried out;

Aroma: distinctive, delicate, sometimes floral, persistent, aromatic;

Taste: from dry to sweet, harmonious, distinctive, sometimes with a pronounced alcoholic taste and/or almond aftertaste;

Minimum total alcoholic strength by volume: 13,00 %;

Minimum sugar-free extract: 20,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 11

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

4. *'Sicilia' Catarratto Vendemmia Tardiva, Catarratto Passito, Grecanico Vendemmia Tardiva, Moscato Bianco Vendemmia Tardiva, Moscato Bianco Passito*

CONCISE TEXTUAL DESCRIPTION

Colour: from straw yellow to golden of varying intensity, sometimes with amber streaks when maceration of the grapes with the skins is carried out;

Aroma: distinctive, delicate, sometimes floral, persistent, aromatic;

Taste: from dry to sweet, harmonious, distinctive, sometimes with a pronounced alcoholic taste and/or almond aftertaste;

Minimum total alcoholic strength by volume: 13,00 %;

Minimum sugar-free extract: 20,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 11

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

5. *'Sicilia' Rosso, Rosso Riserva, Nero d'Avola, Nero d'Avola Riserva, Perricone, Nerello Cappuccio, Frappato, Nerello Mascalese, Cabernet Franc, Merlot, Merlot Riserva, Cabernet Sauvignon*

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red of varying intensity, occasionally with hints of purple, tending to garnet with age;

Aroma: pleasant, fine, delicate, distinctive, fruity, occasionally spicy, floral, with vegetal notes; intense, elegant, persistent;

Taste: from dry to medium dry, harmonious, full-bodied, balanced, slightly tannic, fresh, intense, distinctive;

Minimum total alcoholic strength by volume: 12,00 %;

Minimum sugar-free extract: 21,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

6. *'Sicilia' Cabernet Sauvignon Riserva, Syrah, Syrah Riserva, Pinot Nero, Pinot Nero Riserva, Nocera, Mondeuse, Carignano, Alicante, Petit Verdot, Petit Verdot Riserva, Sangiovese*

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red of varying intensity, occasionally with hints of purple, tending to garnet with age;

Aroma: pleasant, fine, delicate, distinctive, fruity, occasionally spicy, floral, with vegetal notes; intense, elegant, persistent;

Taste: from dry to medium dry, harmonious, full-bodied, balanced, slightly tannic, fresh, intense, distinctive;

Minimum total alcoholic strength by volume: 12,00 %;

Minimum sugar-free extract: 21,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

7. *'Sicilia' Rosso Vendemmia Tardiva, Rosso Passito, Nero d'Avola Vendemmia Tardiva, Nero d'Avola Passito, Perricone Vendemmia Tardiva, Syrah Vendemmia Tardiva, Syrah Passito*

CONCISE TEXTUAL DESCRIPTION

Colour: ruby red, tending to garnet with age;

Aroma: distinctive, delicate, persistent;

Taste: from sweet to dry, typical, harmonious;

Minimum total alcoholic strength by volume: 13,00 %;

Minimum sugar-free extract: 24,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 11

— Minimum total acidity: 4 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

8. *'Sicilia' Rosato, Nero d'Avola Rosato, Perricone Rosato, Frappato Rosato, Nerello Mascalese Rosato, Cabernet Franc Rosato, Merlot Rosato, Cabernet Sauvignon Rosato, Syrah Rosato, Pinot Nero Rosato, Sangiovese Rosato*

CONCISE TEXTUAL DESCRIPTION

Colour: from light pink to pink of varying intensity;

Aroma: fine, elegant, delicate, distinctive;

Taste: from dry to medium dry, harmonious, balanced, fresh;

Minimum total alcoholic strength by volume: 12,00 %;

Minimum sugar-free extract: 17,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 4,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

9. *'Sicilia' Spumante Bianco Metodo Classico, Spumante Rosato/Rosé Metodo Classico*

CONCISE TEXTUAL DESCRIPTION

Foam: fine, persistent;

Colour: straw yellow of varying intensity or pink of varying intensity;

Fragrance: bouquet deriving from the fermentation in bottles, gentle, full, persistent;

Taste: flavourful, with good structure, fresh, harmonious, from brut nature to extra dry;

Minimum total alcoholic strength by volume: 12,00 %;

Minimum sugar-free extract: 15,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

10. *'Sicilia' Spumante Bianco, Spumante Rosato, Grillo Spumante, Chardonnay Spumante, Catarratto Spumante, Carricante Spumante, Grecanico Spumante, Pinot Grigio Spumante, Nero d'Avola Spumante, Frappato Spumante, Nerello Mascalese Spumante, Pinot Nero Spumante*

CONCISE TEXTUAL DESCRIPTION

Foam: fine, persistent;

Colour: straw yellow of varying intensity or from straw yellow to pink of varying intensity;

Aroma: distinctive, fine, delicate, fruity;

Taste: fresh, harmonious, from brut nature to extra dry;

Minimum total alcoholic strength by volume: 11,50 %;

Minimum sugar-free extract: 15,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): —

— Minimum total acidity: 5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

11. *'Sicilia' Moscato Bianco Spumante, Zibibbo Spumante*

CONCISE TEXTUAL DESCRIPTION

Foam: fine, persistent;

Colour: from light greenish-yellow to straw yellow;

Aroma: distinctive, fine;

Taste: sweet, fresh, harmonious, pleasant;

Minimum total alcoholic strength by volume: 10,50 %;

Minimum sugar-free extract: 15,00 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

— Maximum total alcoholic strength (in % volume): —

— Minimum actual alcoholic strength (in % volume): 6

— Minimum total acidity: 5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): —

— Maximum total sulphur dioxide (in milligrams per litre): —

5. **Winemaking practices**

5.1. *Essential oenological practices*

1. Methods of processing into sparkling wine

Specific oenological practice:

The Spumante [sparkling] type must be obtained exclusively via natural fermentation using the Charmat process or the traditional method [*Metodo Classico*] of secondary fermentation in the bottle, the latter method concerning only the Bianco [white] and Rosato/Rosé types.

2. Drying the grapes

Specific oenological practice:

The Vendemmia Tardiva [late harvest] and Passito [raisined] types must be produced by leaving the grapes to dry on the plant or, after harvesting, placing them on mats, screens, crates or special containers in suitable environments. This may be done with the help of environmental conditioning systems, provided that they operate at temperatures similar to those found in traditional grape-drying processes, with the exception of any dehumidification systems that operate using heat.

5.2. *Maximum yields*

1. Bianco, Bianco Riserva, Spumante Bianco, Inzolia, Inzolia Riserva, Chardonnay, Chardonnay Riserva, Chardonnay Spumante, Catarratto, Catarratto Riserva, Catarratto Spumante, Carricante, Carricante Spumante

13 000 kg of grapes per hectare

2. Grecanico, Grecanico Riserva, Grecanico Spumante, Fiano, Fiano Riserva, Damaschino, Viognier, Viognier Riserva, Müller Thurgau, Sauvignon, Sauvignon Riserva, Pinot Grigio, Pinot Grigio Spumante, Vermentino

13 000 kg of grapes per hectare

3. Grillo, Grillo Riserva, Grillo Spumante, Nero d'Avola, Nero d'Avola Rosato, Nero d'Avola Riserva, Nero d'Avola Spumante

14 000 kg of grapes per hectare

4. Moscato Bianco, Moscato Bianco Spumante, Zibibbo, Zibibbo Spumante

13 000 kg of grapes per hectare

5. Frappato Spumante, Nerello Mascalese Spumante, Pinot Nero Spumante

13 000 kg of grapes per hectare

6. Bianco Superiore, Inzolia Superiore, Grillo Superiore, Chardonnay Superiore, Catarratto Superiore, Grecanico Superiore

10 000 kg of grapes per hectare

7. Rosso, Rosso Riserva, Rosato, Spumante Rosato, Perricone, Perricone Rosato, Nerello Cappuccio, Frappato, Frappato Rosato, Nerello Mascalese, Nerello Mascalese Rosato, Cabernet Franc, Cabernet Franc Rosato, Merlot, Merlot Rosato, Merlot Riserva

12 000 kg of grapes per hectare

8. Cabernet Sauvignon, Cabernet Sauvignon Rosato, Cabernet Sauvignon Riserva, Syrah, Syrah Rosato, Syrah Riserva, Pinot Nero, Pinot Nero Rosato, Pinot Nero Riserva, Nocera, Mondeuse, Carignano, Alicante, Petit Verdot, Petit Verdot Riserva, Sangiovese, Sangiovese Rosato

12 000 kg of grapes per hectare

9. Bianco Vendemmia Tardiva, Rosso Vendemmia Tardiva, Inzolia Vendemmia Tardiva, Grillo Vendemmia Tardiva, Chardonnay Vendemmia Tardiva, Catarratto Vendemmia Tardiva

8 000 kg of grapes per hectare

10. Grecanico Vendemmia Tardiva, Moscato Bianco Vendemmia Tardiva, Nero d'Avola Vendemmia Tardiva, Perricone Vendemmia Tardiva, Syrah Vendemmia Tardiva

8 000 kg of grapes per hectare

11. Bianco Passito, Rosso Passito, Grillo Passito, Chardonnay Passito, Catarratto Passito, Moscato Bianco Passito, Nero d'Avola Passito, Syrah Passito

8 000 kg of grapes per hectare

6. **Demarcated geographical area**

The entire administrative territory of the region of Sicily.

7. **Wine grape varieties**

Alicante N.

Ansonica B. – Inzolia

Cabernet Franc N. – Cabernet

Cabernet Sauvignon N. – Cabernet

Calabrese N. – Nero d'Avola N.

Carignano N.

Carricante B.

Catarratto Bianco Comune B. – Catarratto

Catarratto Bianco Lucido B. – Catarratto

Chardonnay B.

Damaschino B.

Fiano B.

Frappato N.

Grecanico Dorato B. – Grecanico

Grillo B.

Merlot N.

Mondeuse N.

Moscato Bianco B. – Moscato

Müller Thurgau B. – Riesling x Sylvaner

Nerello Cappuccio N. – Nerello Mantellato

Nerello Mascalese N.

Nocera N.

Perricone N.

Petit Verdot N.

Pinot Grigio – Pinot

Pinot Nero N. – Pinot

Sangiovese N.

Sauvignon B.

Syrah N.

Vermentino B.

Viognier B.

Zibibbo B.

8. **Description of the link(s)**

8.1. (A) *Details of the geographical area*

(1) Natural factors relevant to the link

The demarcated geographical area comprises the entire administrative territory of the region of Sicily. There are sharp contrasts in the area's terrain: the northern part is predominantly mountainous; the central-southern and south-western parts are mainly hilly; the south-eastern part is a typical plateau; and eastern Sicily is volcanic. The lowland areas are mainly concentrated along the coast.

The hydrographic network is very complex. There are many torrential water courses and many short, fast-flowing water courses. The river valleys are mostly narrow and deep in the mountainous area and substantially more open in the hilly area.

Sicilian lithological formations can be grouped into the following complexes:

— Clastic complex of continental deposit;

— Volcanic complex (Mount Etna and the ancient volcanic rocks of the Hyblaean mountains);

— Pliocene-Pleistocene sandy-calcarenite complex;

— Clayey-marly complex comprising all the predominantly clayey formations present in Sicily;

— Evaporite complex comprising the lithological types of the gypseous sulphur formation of the Late Miocene;

— Arenaceous conglomerate complex;

— Arenaceous-clayey-limestone complex comprising all the various formations with a predominantly arenaceous component that are widespread in northern Sicily;

— Carbonate complex comprising part of the Peloritani mountains and the limestone Hyblaean range;

— Phyllite and crystalline schist complex (in the Peloritani range).

In terms of climate, four main climate environments can be distinguished:

Coastal environment: mild climate with an average annual temperature of around 18 °C, average annual rainfall of 400-500 mm and low or no rainfall during the summer (provinces of Trapani, Palermo and Agrigento). On the coast between Cefalù and Messina, the average annual rainfall is 800 mm, while on the upper Ionian coast it can even reach 900 mm.

Mount Etna area environment: the climate is humid, especially on the northern slope, where rainfall reaches 600-800 mm at lower levels and increases to more than 1 200 mm at the highest altitudes. The eastern slope is rainier than the western slope. The average annual temperature is affected by the exposure of the slopes and the altitude, with the eastern slope being warmer and the northern slope being the coldest, meaning that grapes in these environments ripen earlier or later, respectively. The south-western slope is the driest.

Mountain range environment (Peloritani, Nebrodi, Madonie and Sicani ranges): average annual rainfall can reach 1 000 mm or more. The average minimum temperature is close to 0 °C and the average maximum is about 25 °C.

Inland Sicily and Hyblaean plateau environment: The average annual temperature is above 15 °C and the average maximum temperature in summer is 29 °C. Annual rainfall is also low at 400 mm, which means that in the low hills of inland Sicily (provinces of Trapani, Palermo, Agrigento and Caltanissetta) the climate is warm and arid. In the intermediate hills of Palermo, rainfall is 600-700 mm and on the Hyblaean plateau it is as high as 800 mm.

(2) Human factors relevant to the link

Sicily is a region with one of the oldest winegrowing traditions, as demonstrated by the many archaeological finds (fossilised '*ampeloliti*' [unclassified vines], amphorae for wine, coins with Dionysian figures and representations of wine) and the many Greek and Latin literary sources that refer to the renowned Sicilian wines.

Trade in oil and wine dating as far back as the time of the Phoenicians (9th-4th century BC) is proven by the presence of amphorae used for transport and other types of ceramics, such as two-handled jugs and carinated beakers, which constituted the 'set' of items normally used to serve and drink wine. Moreover, recent archaeological research shows that the Phoenicians were also involved in agricultural and rural activities, in addition to trade (M. Botto, 2001).

The great splendour of the vineyards could be seen during the time of Greek settlement in the area (8th-3rd century BC), with the Greeks introducing a number of grape varieties such as Grecanico, which is still grown today. Depictions of winegrowing scenes on coins are evidence of the economic activity in the region that developed around wine production.

The existence of Sicilian wine is confirmed in Roman times (3rd century BC-5th century AD), particularly at the time of Caesar in Gaul. Pliny mentioned the Mamertino wine from Messina when describing how Caesar drank a toast to celebrate winning his third consulship.

As the Roman empire declined, the class of large landowners established itself in Sicily, as evidenced by the presence of large country houses such as the Villa Romana del Casale in Piazza Armerina, whose mosaics feature scenes of grape harvests, showing that there were vineyards in the area.

Subsequently, the constant barbarian invasions in the countryside led to land there being abandoned and thus to a decline in vine cultivation.

Although drinking alcohol was prohibited by the Koran, table grapes were grown during Muslim rule (827-1061) and the 'Zebib' grape variety (now Zibibbo or Moscato di Alessandria) was introduced on the island of Pantelleria, having been brought over from Africa's Cape Zebib, which faces Pantelleria (B. Pastena, 1970).

The cultivation of vines and olive trees started spreading again during the period of Norman rule. Then, during the period of Aragon rule, Sicilian wine built up an excellent reputation, as evidenced by the numerous wine sales companies that were set up, referred to by Cougnet in his work *Historiae de la Table*.

During Spanish rule (1512-1713), in inland areas there was an increase in the number of vineyards, olive groves, almond groves and, in places where there was plenty of water, also gardens and vegetable crops. In the 16th century, Tommaso Fazello referred, in his work *De Rebus Siculis* [On Sicilian affairs], to the territory of Aci, the countryside around Messina, the lowlands at the foot of Mount Etna, the Val di Mazara valley and the lowlands of Palermo as areas with lots of vines planted. Bacci, in his famous work *De Naturali Vinorum Historia* [Natural history of wines], mentioned vineyards on the slopes of Monte Erice, in the territory of Palermo and on the island of Lipari, which is strewn with fertile hills. The importance of wine production in this period is demonstrated by the establishment of coopers in Salemi in 1683 and in Palermo.

During the subsequent rule of Piedmont and Austria, winegrowing went through a period of crisis from which it recovered in Bourbon times, as documented by the traveller from Lucca G.A. Arnolfini in his 1776 work *Giornale di viaggio* [Travel journal], in which he spoke of Sicilian wine being produced in abundance across the island. The English trader John Woodhouse opened a winery in Marsala, helping to increase the trade in Marsala wines with England. Benjamin Ingham too opened several wineries in Marsala and Mazara, but it was the establishment of a winery by the entrepreneur Vincenzo Florio that really boosted trade in Marsala wines.

In 1862, Garibaldi returned to Sicily and visited the Florio winery; he drank and praised the sweet Marsala wine, which, since then, has been known as 'Garibaldi Sweet'.

In the second half of the 19th century, the phylloxera epidemic destroyed much of the island's vineyards and vines were ousted by other crops.

At the beginning of the 20th century, the technique of grafting onto phylloxera-resistant vines from the USA became widespread and vines started to flourish again.

The economic crisis that followed the phylloxera epidemic, and the trade war with France marked the end of production of wines with a high alcoholic strength and intense colour, which had been exported to France as blending wines, while there was an increase in production of fresh, fragrant table wines with a more moderate alcoholic strength.

The modern history of Sicilian wine can be considered as starting in the late 1980s and early 1990s. Sicily's ability to produce quality white wines was established using both local grape varieties, such as Inzolia, Catarratto and Grillo, and non-local varieties, such as Chardonnay, Müller Thurgau and Sauvignon. In the 1990s, high-quality red wines began to be tested and produced using the local variety Nero d'Avola and the non-local varieties Cabernet, Merlot, Syrah, Petit Verdot and Pinot Nero.

The undisputed protagonist of this new direction is Nero d'Avola, which, even in a blend with other international varieties, is able to characterise and define the wine itself, not only because of its colour, but above all because it gives the wine a typical character deriving from the flavours of the Mediterranean.

Throughout history, human factors have been at play, in particular with regard to defining in detail the following technical aspects of production, which are an integral part of the current product specification:

— Combination of grape varieties in the vineyards: the grape varieties suitable for making the wines in question are those that have traditionally been grown in the geographical area.

— The training methods, planting distances and pruning systems are those traditionally used, even for newly planted vineyards, and are designed to achieve the best and most rational arrangement of the vines, both to facilitate crop-tending activities and to allow the foliage to be managed rationally. This makes it possible to achieve sufficient leaf area with good exposure and keep wine production yields within the limits laid down in the specification.

— The wines are still made using the traditional practices that are well established in the local area for making still white and red wines. Red wines are differentiated appropriately between the basic type and the more structured red wines of the Riserva type, the production of which entails an ageing period of at least two years. Also traditional are the production practices used to produce sparkling wines and those relating to drying the grapes and to the vinification and refinement of the late harvest type.

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

From an analytical and organoleptic point of view, the wines covered by this product specification have very clear and distinctive characteristics, as described in Article 6, which mean that they can be clearly identified and considered typical of the geographical environment.

In particular, all the wines have balanced chemical and physical characteristics, which help to ensure a well-balanced taste. All of the types have pleasant, harmonious, distinctive and elegant aromas, possibly with fruity, floral and vegetal notes, typical of the grape varieties used to produce them.

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

The predominantly hilly topography of the production area, the exposure of the vineyards and their location in areas that are exceptionally well suited to vine cultivation create a suitably breezy and bright environment that provides the plant with optimal growing conditions.

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

The climate of the production area also contributes to the production of high-quality wines.

The age-old history of winegrowing in this area, from prehistory to the modern day, to which numerous documents attest, is general and basic proof of the close connection and interaction between the human factors and the quality and individual characteristics of 'Sicilia' PDO wines. In other words, 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. These techniques have been improved upon and refined in modern times thanks to the undisputed scientific and technological progress made, giving rise to the renowned 'Sicilia' wines, the particular characteristics of which are described in Article 6 of the specification.

9. **Essential further conditions (packaging, labelling, other requirements)**

Bottling within the demarcated geographical area

Legal framework:

In national legislation

Type of further condition:

Bottling within the demarcated geographical area

Description of the condition:

The reason for carrying out bottling in the area is to safeguard the quality and image of 'Sicilia' PDO wines, guarantee their origin and ensure the effectiveness and timeliness of the relevant checks. However, in compliance with EU legislation and with specific national legislation, in order to safeguard existing rights, individual authorisations may be granted to operators who have traditionally carried out bottling outside the demarcated production area, while nevertheless ensuring that the number of bottling firms located outside the area is limited.

Labelling – indication of grape variety

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In the labelling and presentation of the 'Sicilia' Zibibbo and 'Sicilia' Zibibbo Spumante wine types, the use of the officially recognised synonyms of the Zibibbo grape variety is prohibited.

Packaging

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

'Sicilia' PDO wines must be released for consumption in glass containers with a maximum nominal volume of 3 litres. This restriction excludes traditional Bordeaux, Burgundy and hock bottles, for which a maximum capacity of 18 litres is allowed.

Furthermore, food grade containers with a capacity of no less than 2 and no more than 6 litres may be used, except in the case of the Riserva, Vendemmia Tardiva, Superiore, Passito, Vigna and Spumante types.

Bottle sealing methods authorised by EU and national legislation may be used, with the exception of crown caps.

Labelling – Indication of a smaller geographical unit

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

An additional geographical unit (Salemi) may be indicated. The grape production area covers the entire administrative territory of the municipality of Salemi in the province of Trapani.

Link to the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23111