C/2025/5231

26.9.2025

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/2025/5231)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Rossese di Dolceacqua/Dolceacqua'

EU reference number: PDO-IT-A0358-AM02 – 3.7.2025

1. **Name of product**

'Rossese di Dolceacqua/Dolceacqua'

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**

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

Reference to names of smaller geographical units in the area underlying the protected designation of origin

Description

The list of smaller geographical units in the PDO production area which may appear on the labels of the wines in question, provided that the product is made separately and that this is specifically stated in the annual harvest declaration, has been revised.

This amendment concerns Article 7 of, and Annex A to, the product specification and includes a change to Single Document section 11 ('Further applicable requirements').

☑ The amendment affects the Single Document.

Title

Packaging in the defined geographical area (Corrigendum)

Description

The requirement already laid down in the product specification, as amended in 2011, to carry out packaging, including bottling, within the defined geographical area has also been added to the Single Document.

This amendment does not concern the product specification but includes a change only to Single Document section 11 ('Further applicable requirements').

☑ The amendment affects the Single Document.

Title

References 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 9 of the product specification and does not include any change to the Single Document.

☐ The amendment affects the Single Document.

Title

Maximum yields

Description

The descriptions of the maximum yields for the two types provided for have been merged.

The amendment is purely clerical and does not bring about substantial changes.

This amendment does not concern the product specification but includes a change only to Single Document section 7.2 ('Maximum yields').

☑ The amendment affects the Single Document.

Title

Clerical amendments to the product 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 include any change to the Single Document.

☐ The amendment affects the Single Document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Rossese di Dolceacqua/Dolceacqua'

EU reference number: PDO-IT-A0358-AM02 – 3.7.2025

1. **Name(s)**

Rossese di Dolceacqua/Dolceacqua

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

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

Grapevine product

'Rossese di Dolceacqua/Dolceacqua'

Organoleptic characteristics:

Appearance:

Ruby red colour, garnet if aged.

Aroma:

Intense, yet delicate, distinctive vinous aroma.

Taste:

Soft, aromatic, warm taste.

Additional information regarding organoleptic characteristics:

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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: 12,00 %

Minimum sugar-free extract: 23 g/l.

Grapevine product

'Rossese di Dolceacqua/Dolceacqua'

Organoleptic characteristics:

Appearance:

Ruby red colour, garnet if aged.

Aroma:

Intense, yet delicate, distinctive vinous aroma.

Taste:

Soft, aromatic, warm taste.

Additional information regarding organoleptic characteristics:

—

Analytical characteristics:

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,5
Minimum total acidity unit:	in milliequivalents per litre
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 %

Minimum sugar-free extract: 23 g/l.

7. **Wine-making practices**

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

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Not applicable

7.2. *Maximum yields*

All wines/category/variety/type:

'Rossese di Dolceacqua/Dolceacqua'

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**

Italy – Rossese N.

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

The defined geographical area of the PDO 'Rossese di Dolceacqua/Dolceacqua' comprises the municipalities of Dolceacqua, Apricale, Baiardo, Camporosso, Castelvittorio, Isolabona, Perinaldo, Pigna, Rocchetta Nervina, San Biagio della Cima and Soldano, the village of Vallecrosia Alta in the municipality of Vallecrosia, the villages of Mortola Superiore, S. Bartolomeo Carletti, Ville, Calandri, S. Lorenzo, S. Bernardo, Sant'Antonio, Sealza, Villatella, Calvo-S. Pancrazio, Torri, Verrandi and Calandria di Trucco in the municipality of Ventimiglia, and the part of the territory of the municipality of Vallebona which is situated on the right bank of the Borghetto stream.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

Soil aspects: mostly marine sediment with an arenaceous composition, containing marls. Coarse loam texture in the case of sandstone, fine texture in the case of marls. Topographical aspects: between 0 and 2 100 m above sea level, mainly between 200 m and 500 m. Climate aspects: average temperature of 13 °C in the area concerned. Maximum rainfall in December with 115 mm, lowest rainfall in July with an average of 17 mm, average annual rainfall of approximately 680 mm. Human factors relevant to the link: commercial documentation between Ventimiglia and the Port of Genoa, dating from 1258-1259, mentions significant quantities of Vermiglio red wine, which was undoubtedly the prototype of the current wine.

11. **Further applicable requirements**

Title of the requirement/derogation:

References to names of smaller geographical units in the area underlying the PDO

Legal framework:

EU legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The names of the following smaller geographical units in the area underlying the protected designation of origin may be used on the label of 'Rossese di Dolceacqua/Dolceacqua' wines, provided that the product is made separately and that this is specifically stated in the annual harvest declaration.

(1) BRUNETTI

(2) GIUNCHEO

(3) MIGLIARINA

(4) MONTE CURTO

(5) PIAN DEL VESCOVO

(6) TERRABIANCA

(7) ARCAGNA

(8) ARMETTA

(9) AURIN

(10) CASIGLIAN

(11) MORGHE

(12) PEVERELI

(13) POZZUOLO

(14) ROSA

(15) RUCHIN

(16) TRAMONTINA

(17) ALPICELLA

(18) CURLI

(19) SAVOIA

(20) BRAE

(21) NEGI

(22) BERNA

(23) LUVAIRA

(24) NOVILLA

(25) POSAÙ

(26) BERAGNA

(27) BRAMUSA

(28) FERENGHÉ

(29) FULAVIN

(30) GALEAE

(31) PINI

(32) SANTA CROCE

(33) SETTE CAMMINI

Title of the requirement/derogation:

Packaging, including bottling, in the defined geographical area

Legal framework:

EU legislation

Type of further requirement/derogation:

Bottling in the defined geographical area

Description of the requirement/derogation:

In accordance with EU legislation, packaging, including bottling, must take place in the defined geographical area in order to safeguard quality and reputation, and to guarantee the origin and ensure that 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/23255