C/2025/5880

4.11.2025

Publication of the communication of an approved standard amendment to a product specification of a geographical indication in accordance with Article 5(4) of Commission Delegated Regulation (EU) 2025/27 [1]

(C/2025/5880)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Nebbiolo d'Alba'

EU reference number: PDO-IT-A1213-AM03 – 6.8.2025

1. **Name of product**

'Nebbiolo d'Alba'

2. **Geographical indication type**

☐ PGI

☑ PDO

☐ GI

3. **Sector**

☐ Agricultural products

☑ Wines

☐ Spirit drinks

4. **Country to which the geographical area belongs**

Italy

5. **Member State authority communicating the standard amendment**

Name

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

6. **Qualification as standard amendment**

It is confirmed that the approval and the communication of this standard amendment meet the conditions for approval of a standard amendment under Regulation (EU) 2024/1143 and the provisions adopted pursuant thereto.

This amendment falls under the definition of 'standard amendment' as provided for in Article 24(4) of Regulation (EU) 2024/1143 because:

— it does not include a change in the name or in the use of the name, or in the category of product or products designated by the geographical indication;

— it does not risk voiding the link to the geographical area referred to in the single document;

— it does not entail any further restrictions on the marketing of the product.

[1] Commission Delegated Regulation (EU) 2025/27 of 30 October 2024 supplementing Regulation (EU) 2024/1143 of the European Parliament and of the Council with rules concerning the registration and the protection of geographical indications, traditional specialities guaranteed and optional quality terms and repealing Delegated Regulation (EU) No 664/2014 (OJ L, 2025/27, 15.1.2025, ELI: http://data.europa.eu/eli/reg_del/2025/27/oj).

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

Heading

Inclusion of the type: white sparkling 'Nebbiolo d'Alba'

Description

The 'white' type has been included in the 'Quality sparkling wine' category, supplementing the 'red' and 'rosé' types already present.

The amendment concerns Articles 1, 4, 5, 6 and 9 of the product specification, and section 6, 'Description of the wine(s)', in the single document.

☑ The amendment affects the single document.

Heading

Deletion of references to sparkling rosé 'Nebbiolo d'Alba'

Description

With the introduction of the sparkling white 'Nebbiolo d'Alba' type, all references to the sparkling rosé 'Nebbiolo d'Alba' type have been removed and replaced by a single reference to the 'Quality sparkling wine' category in three colours: red, rosé and white.

The amendment concerns Articles 1, 4 and 5 of the product specification.

☐ The amendment affects the single document.

Heading

Editorial correction

Description

The word 'menzioni' [references] has been deleted in reference to the list of types produced for the designation.

The amendment concerns Article 1 of the product specification.

☐ The amendment affects the single document.

Heading

Editorial correction

Description

A clarification has been inserted in reference to the list of types produced for the designation.

This amendment concerns Article 2 of the product specification.

☐ The amendment affects the single document.

Heading

Deletion of a paragraph

Description

The paragraph has been deleted that set out the option for the region to suspend and/or regulate, even temporarily, inclusion in the vineyard registry of newly planted vines that increase the production potential of the designation.

The amendment concerns Article 4(7) of the product specification.

☐ The amendment affects the single document.

Heading

Editorial correction

Description

The term 'product' has been replaced by the term 'batch'

The amendment concerns Article 5(2) of the product specification.

☐ The amendment affects the single document.

Heading

Deletion of references to ageing and release for consumption in the 'Quality sparkling wine' category

Description

References to the ageing period and release for consumption have been deleted for all sparkling wine types.

This amendment concerns Article 5(4) of the product specification.

☐ The amendment affects the single document.

Heading

Clarification regarding the production of sparkling wine

Description

A reference has been added to the legislation in force regarding the production methods permitted for sparkling red, rosé and white wines.

The amendment concerns Article 5(5) of the product specification.

☐ The amendment affects the single document.

Heading

Organoleptic characteristics

Description

Some of the organoleptic characteristics have been amended.

Specifically for sparkling red 'Nebbiolo d'Alba', in addition to the inclusion of the descriptor 'red', the aroma characteristics have been expanded, the aroma characteristics have been amended and the minimum total alcoholic strength by volume has been lowered.

For the sparkling rosé 'Nebbiolo d'Alba', in addition to the inclusion of the descriptor 'rosé', the aroma characteristics have been expanded, the aroma characteristics have been amended and the minimum total alcoholic strength by volume has been lowered.

Characteristics when consumed have also been added for the newly included sparkling white 'Nebbiolo d'Alba'.

The amendment concerns Article 6 of the product specification, and section 6, 'Description of the wine(s)', in the single document.

☑ The amendment affects the single document.

Heading

Deletion of a paragraph

Description

The paragraph has been deleted that referred to the Ministry's power to amend by decree the minimum limits laid down for total acidity and minimum sugar-free extract.

The amendment concerns Article 6(2) of the product specification.

☐ The amendment affects the single document.

Heading

Deletion of rules regarding use of the term 'Vigna'

Description

The list of rules regarding use of the term 'Vigna' has been replaced by a general reference to the legislation in force.

This amendment concerns Article 7(3) of the product specification.

☐ The amendment affects the single document.

Heading

Inclusion of the geographical link with the environment

Description

With regard to the geographical link with the environment, further information has been included on the production of the different types in the 'Quality sparkling wine' category.

This amendment concerns Article 9 of the product specification.

☐ The amendment affects the single document.

Heading

Deletion of the reference to the inspection body.

Description

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

This amendment concerns Article 10 of the product specification.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Nebbiolo d'Alba'

EU reference number: PDO-IT-A1213-AM03 – 6.8.2025

1. **Name(s)**

Nebbiolo d'Alba

2. **Geographical indication type**

☑ PDO

☐ PGI

☐ GI

3. **Country to which the defined geographical area belongs**

Italy

4. **Classification of the agricultural product in accordance with the Combined Nomenclature heading and code, as referred to in Article 6(1) of Regulation (EU) 2024/1143**

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

5. **Categories of grapevine product as listed in Part II of Annex VII to Regulation (EU) No 1308/2013**

(1) Wine

(5) Quality sparkling wine

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

Grapevine product

Nebbiolo d'Alba

Organoleptic characteristics:

Appearance:

Colour: ruby red tending to garnet.

Aroma:

Aroma: fruity and distinctive.

Taste:

Taste: dry, velvety, harmonious.

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 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 %; bearing the term 'Vigna' 12,50 %.

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

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

Grapevine product

Nebbiolo d'Alba Superiore

Organoleptic characteristics:

Appearance:

Colour: ruby red tending to garnet.

Aroma:

Aroma: fruity and distinctive with possible hints of wood.

Taste:

Taste: dry, velvety, harmonious.

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 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 %; bearing the term 'Vigna' 13,00 %.

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

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

Grapevine product

Sparkling red Nebbiolo d'Alba

Organoleptic characteristics:

Appearance:

Colour: ruby red, possibly tending to garnet of varying intensity.

Bubbles: fine and long-lasting.

Clarity: bright.

Aroma:

Aroma: clean, fruity, fragrant and complex with aromas reminiscent of yeast and bread crust.

Taste:

Taste: from brut nature to extra dry, flavoursome and well-structured.

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: 11,00 %; bearing the term 'Vigna' 12,00 %.

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

Sparkling rosé Nebbiolo d'Alba

Organoleptic characteristics:

Appearance:

Colour: pink of varying intensity.

Bubbles: fine and long-lasting.

Clarity: bright.

Aroma:

Aroma: clean, fruity, fragrant and complex with the intensity of the aromas varying according to the production method (traditional or Martinotti method) with aromas reminiscent of yeast and bread crust.

Taste:

Taste: from brut nature to extra dry, flavoursome and well-structured.

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 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: 11,00 %; bearing the term 'Vigna' 12,00 %.

Minimum sugar-free extract: 16,0 g/l.

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

Grapevine product

Sparkling white Nebbiolo d'Alba

Organoleptic characteristics:

Appearance:

Colour: straw yellow of varying intensity.

Bubbles: fine and long-lasting.

Aroma:

Aroma: clean, fruity, fragrant and complex with the intensity of the aromas varying according to the production method (traditional or Martinotti method) with aromas reminiscent of yeast and crusty bread.

Taste:

Taste: from brut nature to extra dry, flavoursome and well-structured, harmonious, may have tertiary aromas.

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: 11,00 %; bearing the term 'Vigna' 12,00 %.

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

☑ 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:

Second fermentation

Type of oenological practice:

Specific oenological practice

Description:

In the production of sparkling red, rosé and white wines with the protected designation of origin 'Nebbiolo d'Alba', both the Martinotti method and the traditional method are permitted according to the legislation in force.

7.2. *Maximum yields*

All wines/category/variety/type:

Nebbiolo d'Alba and Nebbiolo d'Alba Superiore

Maximum yield:

Maximum yield:	63
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

Sparkling Nebbiolo d'Alba and sparkling rosé Nebbiolo d'Alba

Maximum yield:

Maximum yield:	77
Maximum yield unit:	hectolitres per hectare

8. **Indication of the wine grape variety or varieties from which the wine or wines are produced**

Italia – Nebbiolo N – Prunent

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

The grapes intended for the production of wines with the 'Nebbiolo d'Alba' protected designation of origin must be grown in the area of origin consisting of the entire municipalities of: Canale, Castellinaldo, Corneliano d'Alba, Monticello d'Alba, Piobesi d'Alba, Priocca, S. Vittoria d'Alba, Vezza d'Alba, Sinio e Govone, and part of the municipalities of Alba, Bra, Baldissero d'Alba, Castagnito, Diano d'Alba, Grinzane Cavour, Guarene, La Morra, Magliano Alfieri, Monchiero, Monforte d'Alba, Montà, Montaldo Roero, Montelupo Albese, Monteu Roero, Novello, Pocapaglia, Roddi, Roddino, S. Stefano Roero, Sommariva Perno and Verduno, in the province of Cuneo.

10. **Link with the geographical area**

Category of grapevine product

(1) Wine

Summary of the link

Nebbiolo is the grape variety grown on the hills on both the right and left of the Tanaro river. It is grown on the slopes with the best aspects, sheltered from the spring frosts. The area is characterised by the formation called Rocche, the result of a particular geological phenomenon known as 'Cattura del Tanaro' meaning the 'river capture', or change of course of a river, due to the movement of the Earth's crust. This particular development led to the formation of alternating layers of sands, clays and limestone which can be found in different combinations depending on the areas. These combinations affect the aromas and structures of the wines of this area.

Category of grapevine product

(5) Quality sparkling wine

Summary of the link

Nebbiolo is the grape variety grown on the hills on both the right and left of the Tanaro river. It is grown on the slopes with the best aspects, sheltered from the spring frosts. The area is characterised by the formation called Rocche, the result of a particular geological phenomenon known as 'Cattura del Tanaro' meaning the 'river capture', or change of course of a river, due to the movement of the Earth's crust. This particular development led to the formation of alternating layers of sands, clays and limestone which can be found in different combinations depending on the areas. These combinations affect the aromas and structures of the wines of this area.

11. **Further applicable requirements**

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Not applicable

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

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23400