



C/2025/6754

23.12.2025

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/2025/6754)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

‘Suvereto’

EU reference number: PDO-IT-A1266-AM03 – 29.9.2025

1. Name of product

‘Suvereto’

2. Geographical indication type

- PDO
- PGI
- GI

3. Sector

- Agricultural products
- Wine
- 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

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

Addition of two new wine types (Wine category), including respective grape varieties

Description

Two new monovarietal wine types have been added, i.e. 'Suvereto' Cabernet Franc and 'Suvereto' Syrah.

This amendment concerns Articles 1, 2, 4 and 6 of the product specification.

It also concerns the sections 'Description of the wines', 'Maximum yields' and 'Wine grape varieties' of the single document.

The amendment affects the single document.

Heading

Change to the varietal mix for the 'Suvereto' rosso wine type (Wine category)

Description

The varietal mix allowed for the 'Suvereto' rosso wine type (Wine category) now includes the Sangiovese, Cabernet Franc and Syrah grape varieties, in addition to the existing Cabernet Sauvignon and Merlot.

This amendment concerns Article 2 of the product specification.

It also concerns the 'Wine grape varieties' section of the single document.

The amendment affects the single document.

Heading

Change to the varietal mix for the existing monovarietal grape varieties

Description

The varietal mix for the existing monovarietal grape varieties, i.e. 'Suvereto' Sangiovese, 'Suvereto' Merlot and 'Suvereto' Cabernet Sauvignon, has been amended, increasing the percentage of the respective grape variety from 85 % to 100 %.

This amendment concerns Article 2 of the product specification.

It does not concern the single document.

The amendment affects the single document.

Heading

Change to maximum grape yield in finished wine

Description

The maximum grape yield in the finished wine has been increased from 68 % to 70 %.

This amendment concerns Article 5 of the product specification.

It does not concern the single document.

The amendment affects the single document.

Heading

Date of release of wines for consumption brought forward

Description

The date of release of the wines for consumption has been brought forward from 1 June to 1 May.

This amendment concerns Article 5 of the product specification.

It does not concern the single document.

The amendment affects the single document.

Heading

Change to ageing for wines bearing the term 'Riserva'

Description

'Riserva' type wines must be aged for at least 24 months, of which at least 12 months in wooden casks and 6 in the bottle.

This amendment concerns Article 5 of the product specification.

It also concerns the 'Winemaking practices' section of the single document.

The amendment affects the single document.

Heading

Description of organoleptic and physico-chemical parameters of new wine types

Description

A description has been provided of the organoleptic and physico-chemical parameters of the new wine types 'Suvereto' Cabernet Franc and 'Suvereto' Syrah.

This amendment concerns Article 6 of the product specification.

It also concerns the 'Description of the wines' section of the single document.

The amendment affects the single document.

Heading

Obligation for broader geographical unit to feature on label

Description

The broader geographical unit 'Toscana' must be indicated on the label.

This amendment concerns Article 7 of the product specification.

It also concerns the section 'Further applicable requirements' of the single document.

The amendment affects the single document.

Heading

Update to the details of the control body

Description

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.

It does not concern the single document.

The amendment affects the single document.

Heading

Editorial amendments to the product specification not affecting the content of the text

Description

Editorial amendments have been made to articles in the product specification which do not affect the content of the text.

They consist of deletions of incorrect legislative references and corrections of technical terms no longer in use (e.g. 'register of vineyards' has been replaced by 'vineyard register').

This amendment concerns all of the articles in the product specification.

It does not concern the single document.

The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Suvereto'

EU reference number: PDO-IT-A1266-AM03 – 29.9.2025

1. **Name(s)**

'Suvereto'

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

'Suvereto' and 'Suvereto' Riserva – Wine category (1)

Organoleptic characteristics:

Appearance:

Colour: ruby red, sometimes intense, bright, tending to garnet.

Aroma:

Scent: vinous, delicate.

Taste:

Taste: dry, velvety, harmonious, full-bodied, possibly with woody notes.

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:	4,50
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 % (13,00 % in the case of the Riserva).

Minimum sugar-free extract: 25,00 g/l.

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

Grapevine product

'Suvereto' Sangiovese and 'Suvereto' Sangiovese Riserva – Wine category (1)

Organoleptic characteristics:

Appearance:

Colour: intense ruby red or garnet, brightly coloured, tending to garnet.

Aroma:

Scent: delicate, fine, distinctive.

Taste:

Taste: dry, velvety, harmonious, full-bodied, possibly with woody notes.

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: 12,50 % (13,00 % in the case of the Riserva).

Minimum sugar-free extract: 25,00 g/l.

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

Grapevine product

'Suvereto' Merlot and 'Suvereto' Merlot Riserva – Wine category (1)

Organoleptic characteristics:

Appearance:

Colour: intense ruby red or garnet.

Aroma:

Scent: delicate and distinctive.

Taste:

Taste: dry, harmonious, full-bodied.

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: 12,50 % (13,00 % in the case of the Riserva).

Sugar-free extract: 25,00 g/l.

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

Grapevine product

'Suvereto' Cabernet Sauvignon and 'Suvereto' Cabernet Sauvignon Riserva – Wine category (1)

Organoleptic characteristics:

Appearance:

Colour: intense ruby red or garnet.

Aroma:

Scent: delicate and distinctive, elegant.

Taste:

Taste: dry and harmonious, full-bodied.

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: 12,50 % (13,00 % in the case of the Riserva).

Sugar-free extract: 25,00 g/l.

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

Grapevine product

'Suvereto' Cabernet Franc and 'Suvereto' Cabernet Franc Riserva – Wine category (1)

Organoleptic characteristics:

Appearance:

Colour: intense ruby red or garnet.

Aroma:

Scent: delicate and distinctive, elegant.

Taste:

Taste: dry, harmonious, full-bodied.

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: 12,50 % (13,00 % in the case of the Riserva).

Sugar-free extract: 25,00 g/l.

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

Grapevine product

'Suvereto' Syrah and 'Suvereto' Syrah Riserva – Wine category (1)

Organoleptic characteristics:

Appearance:

Colour: intense ruby red or garnet.

Aroma:

Scent: delicate and distinctive, elegant.

Taste:

Taste: dry, harmonious, full-bodied.

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: 12,50 % (13,00 % in the case of the Riserva).

Sugar-free extract: 25,00 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

Winemaking practice:

Term 'Riserva'

Type of oenological practice:

Specific oenological practice

Description:

'Suvereto' PDO wines may be labelled 'Riserva' if they undergo an ageing period of not less than 24 months, including a minimum of 12 (twelve) months in wooden casks and six months in the bottle. The ageing period shall begin on 1 November of the year in which the grapes are harvested.

7.2. Maximum yields

All wines/category/variety/type:

'Suvereto' Rosso, Sangiovese, Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah

Maximum yield:

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

All wines/category/variety/type:

'Suvereto' Rosso, Sangiovese, Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah

Maximum yield:

Maximum yield:	63
Maximum yield unit:	hectolitres per hectare

All wines/category/variety/type:

'Suvereto' Rosso, Sangiovese, Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah – Riserva type

Maximum yield:

Maximum yield:	8 000
Maximum yield unit:	kilograms of grapes per hectare

All wines/category/variety/type:

Suvereto PDO Riserva Sangiovese, Merlot, Cabernet Sauvignon

Maximum yield:

Maximum yield:	56
Maximum yield unit:	hectolitres per hectare

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

- Cabernet franc N. – Cabernet
- Cabernet sauvignon N. – Cabernet
- Merlot N.
- Sangiovese N. – Sangiovese
- Syrah N.

9. Concise definition of the defined geographical area

The production area for grapes intended for the production of wines with the 'Suvereto' controlled and guaranteed designation of origin is located in the province of Livorno. It includes quality winegrowing land throughout the administrative territory of the municipality of Suvereto.

10. Link with the geographical area

Category of grapevine product

1. Wine

Summary of the link

Link with the geographical area

Natural factors relevant to the link

The production area comprises the territory of the municipality of Suvereto, whose geological make-up includes cavernous limestones and stratified black limestones dating from the Middle to Late Triassic. The hilly part bordering the valley features lithologies of the Tuscan, Austroalpine and Ligurian domains, whereas in the lowlands the deposits are mostly neo-autochthonous.

The characteristics of the agricultural soil throughout the area are highly favourable to vine cultivation. Its texture features granulometric fractions of loam, sandy loam and clay loam. The soil reaction is mainly subalkaline, sometimes neutral pH, and to a lesser extent alkaline.

The organic matter content, like the total nitrogen content, is generally below average. On the other hand, there are good levels of available phosphorus and sometimes very high levels of available potassium and calcium.

From an agro-pedological perspective, much of the area is characterised by light (sandy-silty and silty-sandy) and heavy (loamy and clayey) alluvial soils, all of which are deep and fresh.

The climatic conditions in the area are such as to create an environment that is particularly suited to quality winegrowing. Temperatures are never particularly hostile (average 14 °C), and particularly damaging weather conditions such as spring frosts and prolonged droughts are very rare.

Precipitation is also well distributed. It is mostly concentrated in early spring and autumn, with annual rainfall not exceeding 650 mm.

The area enjoys a good temperature range that naturally enhances the scents and aromas in the wines. The soil and climate characteristics are particularly well-suited to quality winegrowing, confirming the area's natural predisposition to producing quality wines with very distinctive properties and a strong identity.

Human factors relevant to the link

The history of winegrowing in Suvereto can be compared to that of the Val di Cornia. It began, as in that region, in the Etruscan period and continued through the early and late Middle Ages, up to the present day. In the 14th century, the Gherardesca family, feudal landowners with property from Cecina to Follonica, were instrumental in furthering the spread of winegrowing in Suvereto. Winegrowing and winemaking increased and expanded even more from the 17th century onwards, as the Academy of Georgofili was founded and the large estates were divided up. The first land reform took place around 1830, leading to new areas of farmland, as well as new vineyards and wineries.

The earliest records documenting a particular standard of winegrowing date from 1886, when five winemakers from Suvereto took part in the World Exhibition in Rome. In 1907 some producers took part in a winemaking competition featuring wines from Tuscany. In the postwar period, the Suvereto winemakers embarked on a gradual process of developing and promoting their wine products. Over time, this work led to 'Val di Cornia' being recognised as a protected designation of origin in 1989, followed by the Suvereto sub-area in 2000.

Characteristics and qualities attributable to the link

The 'Suvereto' protected designation of origin covers the types stipulated in the product specification, which have recognisable, distinct and unique analytical and organoleptic characteristics. These characteristics are described in Article 6 of the product specification. They are clearly expressed in all aspects of the appearance, aromas and flavours of the wines, with a personality and identity that are strongly linked to the geographical environment. The wines tend to have low acidity. They are a deep, intense ruby red in colour, tending towards garnet with age. The aroma is intense, elegant and broad, with distinctive notes of the grape varieties used. The flavour is warm and dry, pleasantly tannic, with spicy notes and hints of wood in the aged wines. The wines are very well-balanced, which highlights the perfect harmony between the grape varieties and the environment. The wines set aside for ageing develop stronger, more intense and persistent scents, aromas and flavours over time.

Interplay between environment and quality characteristics

The unique and optimal soil and climate in the area, particularly suited to winegrowing, help create conditions in which the most important natural elements are beneficial to all the growth and productive functions of the plants, thereby ensuring that the grapes ripen to perfection. When choosing the land on which to locate a vineyard, preference is given to areas with optimal exposure and position, which make them suitable for producing fine, high-quality wines. The age-old history of winemaking in the Suvereto area, paired with the positive impact of sustained efforts by its winegrowers over time, proves the closeness of the link and interplay between the human factors and the quality and unique characteristics of the wines covered by this designation. The soil and climate characteristics of the area make it particularly well-suited to quality winegrowing. This confirms that it is naturally predisposed for the production of wines with very distinctive properties and strong identity.

Over the centuries people have passed down and consolidated traditional winegrowing and winemaking techniques in this area. Thanks to scientific and technological progress, techniques have been further improved and refined in modern times, resulting in the renowned wines produced today.

11. Further applicable requirements

Title of the requirement/derogation:

Broader geographical term 'Toscana'

Legal framework:

EU legislation

Type of further requirement/derogation:

Additional provisions relating to labelling

Description of the requirement/derogation:

The broader geographical unit 'Toscana' must be indicated on the label.

The labelling of the designation 'Suvereto' must always include the following wording in full and in the following order:

- Suvereto,
- Denominazione di Origine Controllata e Garantita (or the abbreviation DOCG),
- Toscana.

The term 'Toscana' must appear in letters of the same font, style, spacing, shade and colorimetric intensity as those used for the words 'Suvereto'. In addition, the term 'Toscana' must appear in uniform capital and/or lower case letters, compared to those used for the word 'Suvereto', and on a uniform background for the entire sequence of indications listed in the first paragraph, and the letters must not be larger than the size used for the word 'Suvereto'.

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

<https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23470>