



C/2026/4239

31.7.2026

**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/2026/4239)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

‘Asti’

EU reference number: PDO-IT-A1396-AM08 – 11.5.2026

1. Name of product

‘Asti’

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

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.

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

Addition of the wine type Asti Spumante (sparkling) Rosato/Rosé, including *Metodo Classico* (traditional method)

Description

The Asti Rosato/Rosé / Asti Spumante Rosato/Rosé type has been added, and it has been specified that it can be made from Brachetto grapes.

The amendment therefore affects the following articles of the product specification:

Article 1: addition of the new wine type.

Article 2: combination of grape varieties for the new wine type.

Article 4: grape yield per hectare (10 t/ha for Moscato and 8 t/ha for Brachetto) and minimum natural alcoholic strength by volume (9 % for Spumante and 10 % for *Metodo Classico*).

Article 5: grape/wine yield: 75 %; a specific winemaking rule has been added.

Article 6: descriptions of the new wine types' organoleptic and chemical properties have been added.

Article 7:

The amendment concerns the 'Description of the wine or wines', 'Maximum yields', 'Wine grape varieties', 'Link with the geographical area' and 'Further applicable requirements' sections of the single document.

☒ The amendment affects the single document.

Title

Amendments regarding packaging

Description

Some packaging rules have been amended.

The amendment concerns Article 8 of the product specification.

The amendment concerns the 'Further applicable requirements' section of the single document.

☒ The amendment affects the single document.

Title

Update to the link with the environment

Description

The description of the link with the environment has been updated to cover the new wine type.

The amendment concerns Article 9 of the product specification.

The amendment concerns the 'Link with the geographical area' section of the single document.

☒ The amendment affects the single document.

Title

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, and their specific tasks.

Moreover, Article 40(1) of Regulation (EU) 2024/1143 now requires Member States to 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.

The amendment concerns Article 10 of the product specification.

The amendment does not concern the single document.

☐ The amendment affects the single document.

Title

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 that do not affect the content of the text. They are updated legal references, amended article headings and corrected spelling mistakes.

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

‘Asti’

EU reference number: PDO-IT-A1396-AM08 – 11.5.2026

1. **Name(s)**
‘Asti’
2. **Geographical indication type**
☒ PDO
☐ PGI
3. **Country to which the demarcated 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. Quality aromatic sparkling wine
6. **Description of the wine or wines**
Grapevine product
Asti / Asti Spumante, including with indication of the sub-areas Santa Vittoria d'Alba and Strevi

Organoleptic characteristics

Visual appearance

Foam: fine, lingering.

Colour: from straw yellow to pale gold.

Aroma

Bouquet: characteristic, delicate.

Taste

Taste: characteristic, balanced, from *pas dosé* to sweet.*Additional information regarding organoleptic characteristics*

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Analytical characteristics

Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	6,00
Minimum total acidity	4,50
Minimum total acidity unit	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: 11,50 %.

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.

Grapevine product

Asti / Asti Spumante *Metodo Classico* (traditional method), including with indication of the sub-areas Santa Vittoria d'Alba and Strevi

Organoleptic characteristics

Visual appearance

Foam: fine, lingering.

Colour: from straw yellow to very pale gold.

Aroma

Bouquet: characteristic, pronounced, delicate.

Taste

Taste: characteristic, balanced, from *pas dosé* to sweet.*Additional information regarding organoleptic characteristics*

—

Analytical characteristics

Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	6,0
Minimum total acidity	6,00
Minimum total acidity unit	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: 17 g/l.

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

Grapevine product

Moscato d'Asti *Vendemmia Tardiva* (late harvest)

*Organoleptic characteristics**Visual appearance*

Colour: golden yellow.

Aroma

Bouquet: fruity, very intense, characteristic of the raisined grape with spiced notes.

Taste

Taste: sweet, harmonious, velvety, with notes of Moscato grapes reminiscent of honeycomb.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	11
Minimum total acidity	4,5
Minimum total acidity unit	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: 14,00 %.

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

Moscato d'Asti

*Organoleptic characteristics**Visual appearance*

Colour: straw yellow of varying intensity.

Aroma

Bouquet: fragrant aroma characteristic of Moscato.

Taste

Taste: sweet, aromatic, characteristic, sometimes lively.

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	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 %, including an actual alcoholic strength by volume of between 4,50 % and 6,50 %.

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.

Grapevine product

Moscato d'Asti sub-area 'Santa Vittoria d'Alba'

*Organoleptic characteristics**Visual appearance*

Colour: straw yellow with hints of gold.

Aroma

Fragrance: elegant, fine, fresh and lingering, also with floral hints.

Taste

Taste: frank, harmonious, sweet, aromas characteristic of muscatel, sometimes lively.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	—
Minimum total acidity	5,0
Minimum total acidity unit	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 %, including an actual alcoholic strength by volume of between 4,50 % and 6,50 %.

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.

Grapevine product

Moscato d'Asti sub-area 'Strevi'

*Organoleptic characteristics**Visual appearance*

Colour: straw-coloured, yellow of varying intensity up to golden.

Aroma

Bouquet: fragrant aroma characteristic of Moscato.

Taste

Taste: sweet, aromatic and characteristic with aromas of Moscato grapes, sometimes lively.

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	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 %, including an actual alcoholic strength by volume of between 4,50 % and 6,50 %.

Minimum sugar-free extract: 15 g/l.

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

Grapevine product

Moscato d'Asti sub-area 'Santa Vittoria d'Alba', Vendemmia Tardiva

Organoleptic characteristics

Visual appearance

Colour: bright golden yellow.

Aroma

Fragrance: composite, fruity, very intense, characteristic of raisined grapes with spiced notes.

Taste

Taste: sweet, harmonious, velvety with hints of Moscato grapes, reminiscent of comb honey.

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	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: 15,00 %, including an actual alcoholic strength by volume of at least 12,00 %.

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

Asti / Asti Spumante Rosato/Rosé

Organoleptic characteristics

Visual appearance

Foam: fine, lingering.

Colour: pale pink, bright.

Aroma

Bouquet: characteristic, delicate, typical of the grapes used to make the wine.

Taste

Taste: characteristic, balanced, from *pas dosé* to sweet.

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	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: 11,50 %, including an actual alcoholic strength of at least 6,00 %.

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.

Grapevine product

Asti / Asti Spumante Rosato/Rosé Metodo Classico (traditional method)

*Organoleptic characteristics**Visual appearance*

Foam: fine, lingering.

Colour: from pink of varying intensity to pale garnet.

Aroma

Bouquet: characteristic, pronounced, delicate.

Taste

Taste: characteristic, balanced, from *pas dosé* to sweet.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume)	—
Minimum actual alcoholic strength (in % volume)	—
Minimum total acidity	5,5
Minimum total acidity unit	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 %, including an actual alcoholic strength of at least 6,00 %.

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.

7. Winemaking 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

Asti / Asti Spumante, Moscato d'Asti

Maximum yield:

Maximum yield	10 000
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

Asti / Asti Spumante *Metodo Classico* (traditional method)

Maximum yield:

Maximum yield	10 000
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

Moscato d'Asti *Vendemmia Tardiva* (late harvest)

Maximum yield:

Maximum yield	6 000
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

Moscato d'Asti sub-area Strevi

Maximum yield:

Maximum yield	9 500
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

Moscato d'Asti sub-areas Strevi and Santa Vittoria d'Alba

Maximum yield:

Maximum yield	9 500
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

Moscato d'Asti sub area Santa Vittoria d'Alba *Vendemmia Tardiva*

Maximum yield:

Maximum yield	5 000
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

Asti Spumante and Asti Spumante *Metodo Classico* sub-areas Santa Vittoria d'Alba and Strevi

Maximum yield:

Maximum yield	9 500
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

Asti Rosato/Rosé / Asti Spumante Rosato/Rosé

Maximum yield:

Maximum yield	10 000
Maximum yield unit	kilograms of grapes per hectare

All wines / category / variety / type

Asti Rosato/Rosé / Asti Spumante *Metodo Classico* Rosato/Rosé

Maximum yield:

Maximum yield	10 000
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

- Brachetto N.
- Moscato Bianco B. – Moscato

9. Concise definition of the demarcated geographical area

The 'Asti' PDO wines referred to in Article 1 can be made from grapes grown in the area demarcated as follows:

In the province of Alessandria, the following municipalities in their entirety:

Acqui Terme, Alice Bel Colle, Bistagno, Cassine, Grogardo, Ricaldone, Strevi, Terzo and Visone.

In the province of Asti, the following municipalities in their entirety:

Bubbio, Calamandrana, Calosso, Canelli, Cassinasco, Castagnole Lanze, Castel Boglione, Castelletto Molina, Castelnuovo Belbo, Castel Rocchero, Cessole, Coazzolo, Costigliole d'Asti, Fontanile, Incisa Scapaccino, Loazzolo, Maranzana, Mombaruzzo, Monastero Bormida, Montabone, Nizza Monferrato, Quaranti, San Marzano Oliveto, Moasca, Sessame, Vesime, Rocchetta Palafea and San Giorgio Scarampi.

In the province of Cuneo, the following municipalities in their entirety:

Castiglione Tinella, Cossano Belbo, Mango, Neive, Neviglie, Rocchetta Belbo, Serralunga d'Alba, S. Stefano Belbo, S. Vittoria d'Alba, Treiso, Trezzo Tinella, Castino and Perletto; as well as the subdivisions Como and San Rocco Senodelvio of the municipality of Alba.

10. Link with the geographical area

Category of grapevine product

1. Wine

Summary of the link

The 'Asti' PDO production area spans 51 municipalities in the provinces of Cuneo, Asti and Alessandria. Its diversity in terms of soil, altitude and exposure means the wines' characteristics vary according to the place of origin. Although all soils have the same sedimentary marine origin in the Piedmont tertiary basin, two broad zones can be identified based on differences in soil type. Vineyards located in the municipalities north of Canelli grow at lower altitudes on gentle slopes with marly-clayey soils, resulting in riper grapes and more structured wines, while vineyards located in the municipalities south of Canelli grow at higher altitudes on quite steep slopes with layered sandy-marly soils, which brings out acidity and aromatic finesse.

For the 'Wine' category, grapes are selected from vineyards on lower-lying land and/or slopes whose exposure ensures greater thermal accumulation, meaning the grapes are richer in sugars and have broader aromas.

Category of grapevine product

6. Quality aromatic sparkling wine

Summary of the link

The 'Asti' PDO production area spans 51 municipalities in the provinces of Cuneo, Asti and Alessandria. Its diversity in terms of soil, altitude and exposure means the wines' characteristics vary according to the place of origin. Although all soils have the same sedimentary marine origin in the Piedmont tertiary basin, two broad zones can be identified based on differences in soil type. Vineyards located in the municipalities north of Canelli grow at lower altitudes on gentle slopes with marly-clayey soils, resulting in riper grapes and more structured wines, while vineyards located in the municipalities south of Canelli grow at higher altitudes on quite steep slopes with layered sandy-marly soils, which brings out acidity and aromatic finesse.

For the 'Quality aromatic sparkling wine' category, the production of wines with a lower sugar content should be formalised in addition to the sweeter types currently provided for by the specification. Such drier wines are already being produced in the area thanks to the interaction between the grapevine and the environment, market developments and ongoing technological innovations. Growing white Moscato grapes for winemaking is a well-established practice in the area, helped by the historical presence of the variety and the ability of winegrowers and wineries to read the terrain, giving rise to a remarkably wide range of products.

The link has been updated with respect to the new sparkling wine types, the production of which is a long-standing tradition. For 'Sparkling wine', grapes are selected from vineyards on higher-lying land and/or cooler slopes, meaning the grapes have more acidic freshness and finer aromas. The subsequent winemaking process adds another distinctive element to the finished wine, determining its alcohol content and therefore its sweetness. The alcohol in turn influences the volatility of the aromas.

11. Further applicable requirements

Title of the requirement/derogation

Derogation on the production in the demarcated geographical area

Legal framework

National legislation

Type of further requirement/derogation

Derogation on the production in the demarcated geographical area

Description of the requirement/derogation

As well as in the grape-growing area, the winemaking operations involved in making 'Asti' PDO wines (including drying grapes for the *Vendemmia Tardiva* category and the sparkling winemaking process) may also take place anywhere in the provinces of Alessandria, Asti and Cuneo and in Pressione, a sub-division of the municipality of Chieri (Turin) bordering the grape-growing area.

Title of the requirement/derogation

Packaging within the demarcated area

Legal framework

National legislation

Type of further requirement/derogation

Packaging within the demarcated geographical area

Description of the requirement/derogation

'Asti' PDO wines must be bottled within the grape-growing area. In accordance with EU legislation, bottling must take place in the aforementioned demarcated geographical area to safeguard quality and reputation, guarantee the origin and ensure the effectiveness of checks.

Title of the requirement/derogation

Collective mark

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The labelling and presentation of Asti PDO wines must include a collective mark of the size and colour described in Annex A to the product specification. This mark should appear in the field provided for by the legislation in force. All users of the designation, at the stage of designation and presentation of the wines, are also entitled to use this mark, which is distributed exclusively by the protection association under the same economic and usage conditions as those reserved for its members.

Title of the requirement/derogation

Specific rules on packaging

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

Wines bearing the protected designation or origin of the types 'Asti' / 'Asti' Spumante, including Rosato/Rosé, and 'Asti' / 'Asti' Spumante *Metodo Classico* (traditional method), including Rosato/Rosé, must be wrapped in the characteristic foil for sparkling wine and be released for consumption in bottles of the permitted capacity.

For bottles referred to in the previous paragraph of a capacity exceeding 200 ml, it is not permitted to use closures of the following types:

- predominantly plastic/synthetic stoppers;
- agglomerate corks without discs of a granule size greater than 2 mm in contact with the wine.

For bottles of a capacity not exceeding 200 ml, the various closures permitted by the relevant legislation in force may be used.

'Moscato d'Asti' and 'Moscato d'Asti' *Vendemmia Tardiva* wines bearing the protected designation of origin must be released for consumption in bottles corresponding to the types provided for in the relevant legislation in force. For these types it is not permitted to use mushroom-shaped stoppers secured with a metal cage.

It is also not permitted to use closures of the following types:

- crown corks;
- predominantly plastic/synthetic stoppers;
- agglomerate corks without discs of a granule size greater than 2 mm in contact with the wine.

Electronic (URL) reference to publication of the product specification

<https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/24256>
