C/2026/5719

30.10.2026

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/2026/5719)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'Chianti'

EU reference number: PDO-IT-A1228-AM06 – 4.8.2026

1. **Name of product**

'Chianti'

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

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

Update of the wine types

Description

— The term ‘Riserva’ has been set out more clearly to make the text more logical and easier to read.

— It has been made clear that the term ‘Superiore’ cannot be used together with the name of a PDO sub-area.

— A new wine type, Chianti rosé, has been introduced, including with indication of a Chianti PDO sub-area.

— Terre di Vinci has been introduced as a smaller geographical unit (sub-area) to be added to the seven such areas already listed.

☑ The amendment affects the single document.

Title

Update and revision of the composition of grape varieties

Description

— The minimum percentage of the Sangiovese N. variety has been reduced from 70 % to 60 %.

— For the Colli Senesi sub-area, a limit of 10 % has been set for the Cabernet Franc and Cabernet Sauvignon varieties.

— The grape mix set for the Chianti rosé type is at least 60 % of Sangiovese N. combined with varieties from the list of authorised varieties.

☐ The amendment affects the single document.

Title

Definition and demarcation of the new sub-area

Description

The new additional geographical unit (sub-area) ‘Terre di Vinci’ has been defined by describing its boundaries; there is no extension of the PDO area.

☑ The amendment affects the single document.

Title

Adjustment of production and quality parameters

Description

— The minimum natural alcoholic strength by volume has been increased to 11,50 % for certain sub-areas.

— The minimum natural alcoholic strength by volume has been set at 11,50 % for ‘Chianti’ Terre di Vinci and at 10,50 % for ‘Chianti’ rosé.

— Maximum grape and wine yield values per hectare have been set for the new types ‘Chianti’ PDO Terre di Vinci and ‘Chianti’ PDO rosé.

☑ The amendment affects the single document.

Title

Amendment of the procedures for ageing and refinement and the rules on release for consumption

Description

The requirement that 'Riserva' wines must be aged for two years remains unchanged.

— For Riserva wines from the Colli Fiorentina and Rufina sub-areas, the requirement to age the wines in wooden barrels for six months has been removed.

— For Riserva wines from the Colli Senesi sub-area, the requirement to age the wine in wooden barrels for 18 months, followed by refinement in the bottle for at least four months, has been removed.

— The date of release for consumption has been brought forward to 1 June for wines from the Colli Fiorentini sub-area.

— For 'Chianti' Terre di Vinci wine, the date of release for consumption has been set at 1 September.

— For the new 'Chianti' rosé type, the date of release for consumption has been set at 1 December of the year of the harvest.

☐ The amendment affects the single document.

Title

Introduction of certification and reporting requirements

Description

Operators wishing to market batches of 'Chianti', with or without the name of a sub-area, and 'Chianti' with the term 'Superiore' will be required to first obtain a certificate proving the wine's suitability; for products still in fermentation they must also inform the responsible inspection body.

☐ The amendment affects the single document.

Title

Update of the wines' characteristics on consumption

Description

— Some characteristics on consumption of the various types of Chianti PDO (minimum total alcoholic strength by volume, minimum total acidity, minimum sugar-free extract) have been amended.

— Characteristics on consumption have been added for 'Chianti' rosé wines.

— Characteristics on consumption have been added for 'Chianti' rosé wines with the name of a sub-area.

— The characteristics on consumption of 'Chianti' Terre di Vinci wines have been laid down in line with those of the other seven Chianti PDO sub-areas.

☑ The amendment affects the single document.

Title

Amendments to the packaging of the product

Description

The use of a *fiasco* (flask) is not permitted for 'Chianti' rosé wine.

☑ The amendment affects the single document.

Title

Update of the link with the geographical environment

Description

The descriptions have been reworded and a new type and sub-area have been added.

☑ The amendment affects the single document.

Title

References to the inspection body

Description

The reference to the business name and registered office of the inspection body has been deleted from the specification and the following sentence has been added:

'The delegated body designated by the Ministry of Agriculture, Food Sovereignty and Forestry to carry out the annual check on compliance with this product specification under the current legislation is indicated in the relevant list published on the Ministry's website (section on checks).'

☐ The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine

'Chianti'

EU reference number: PDO-IT-A1228-AM06 – 4.8.2026

1. **Name(s)**

'Chianti'

2. **Geographical indication type**

☑ PDO

☐ PGI

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

Chianti

Organoleptic characteristics

Visual appearance

Bright ruby red in colour, developing garnet tones with age.

Aroma

Intense fragrance, sometimes with notes of violet that become more refined with age.

Taste

Dry, flavourful, slightly tannic, developing over time to a smooth velvety flavour; round and lively in vintages for which the *Governo all'uso Toscano* technique was used.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,0
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: 11,50 %.

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

Chianti Riserva

Organoleptic characteristics

Visual appearance

Bright ruby red in colour, developing garnet tones with age.

Aroma

Intense fragrance, sometimes with notes of violet that become more refined with age.

Taste

Dry, flavourful, slightly tannic, developing over time to a smooth velvety flavour; forest fruit.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,00
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: 12,50 %.

Minimum sugar-free extract: 24,0 g/l.

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

Grapevine product

Chianti Superiore

Organoleptic characteristics

Visual appearance

Bright ruby red in colour, developing garnet tones with age.

Aroma

Intense fragrance, sometimes with notes of violet that become more refined with age.

Taste

Dry, flavourful, slightly tannic, developing over time to a smooth velvety flavour; round and lively in vintages for which the *Governo all'uso Toscano* technique was used.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,00
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: 12,50 %.

Minimum sugar-free extract: 25,0 g/l.

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

Grapevine product

Chianti, including with indication of a sub-area

Organoleptic characteristics

Visual appearance

Bright ruby red in colour, developing garnet tones with age.

Aroma

Intense fragrance, sometimes with notes of violet that become more refined with age.

Taste

Dry, flavourful, slightly tannic, developing over time to a smooth velvety flavour; round and lively in vintages for which the *Governo all'uso Toscano* technique was used.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,00
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: 24,0 g/l.

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

Grapevine product

Chianti Riserva with the name of a sub-area

Organoleptic characteristics

Visual appearance

Bright ruby red in colour, developing garnet tones with age.

Aroma

Intense fragrance, sometimes with notes of violet that become more refined with age.

Taste

Dry, flavourful, slightly tannic, developing over time to a smooth velvety flavour; forest fruit.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

Maximum total alcoholic strength (in % volume):	—
Minimum actual alcoholic strength (in % volume):	—
Minimum total acidity:	4,00
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: 12,50 %; except for wines from the 'Colli Senesi' sub-area, which must have a total alcoholic strength of minimum 13,00 %.

Minimum sugar-free extract: 25,0 g/l.

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

Grapevine product

Chianti rosé

Organoleptic characteristics

Visual appearance

Pale pink in colour, with varying tones depending on the grape variety or varieties used to make the wine.

Aroma

Delicate fragrance with intense fruity notes deriving from the primary aromas of the grape varieties used.

Taste

Dry, fresh and pleasant, balanced acidity and polyphenols.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

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

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

Chianti rosé with indication of a sub-area

Organoleptic characteristics

Visual appearance

Pale pink in colour, with varying tones depending on the grape variety or varieties used to make the wine.

Aroma

Delicate fragrance with intense fruity notes deriving from the primary aromas of the grape varieties used.

Taste

Dry, fresh and pleasant, balanced acidity and polyphenols.

Additional information regarding organoleptic characteristics

—

Analytical characteristics

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

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.

7. **Winemaking practices**

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

Winemaking practice

Governo all'uso Toscano technique

Type of oenological practice

Specific oenological practice

Description

Winemakers may use the traditional practice known as *Governo all'uso Toscano*, whereby, just after the wine has been racked off, fermentation is slowly restarted by adding slightly dried grapes from the permitted varieties. The *Governo all'uso Toscano* winemaking technique is not permitted for the rosé type.

7.2. *Maximum yields*

All wines / category / variety / type

Chianti, Chianti Riserva and Chianti rosé

Maximum yield

Maximum yield:	11 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

Chianti, Chianti Riserva and Chianti rosé

Maximum yield

Maximum yield:	77
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Chianti and Chianti Riserva with the sub-areas Colli Aretini, Colline Pisane, Montalbano, Rufina and Montespertoli

Maximum yield

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

All wines / category / variety / type

Chianti and Chianti Riserva with the sub-areas Colli Aretini, Colline Pisane, Montalbano, Rufina and Montespertoli

Maximum yield

Maximum yield:	66,5
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Chianti and Chianti Riserva with the sub-areas Colli Fiorentini, Colli Senesi and Terre di Vinci

Maximum yield

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

All wines / category / variety / type

Chianti and Chianti Riserva with the sub-areas Colli Fiorentini, Colli Senesi and Terre di Vinci

Maximum yield

Maximum yield:	63
Maximum yield unit:	hectolitres per hectare

All wines / category / variety / type

Chianti Superiore

Maximum yield

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

All wines / category / variety / type

Chianti Superiore

Maximum yield

Maximum yield:	66,5
Maximum yield unit:	hectolitres per hectare

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

— Abrusco N

— Albana B.

— Albarola B.

— Aleatico N.

— Alicante N.

— Alicante Bouchet N.

— Ancellotta N.

— Ansonica B.

— Barbera N.

— Barsaglina N.

— Biancone B.

— Bonamico N.

— Bracciola Nera N. – Bracciola

— Cabernet Franc N. – Cabernet

— Cabernet Sauvignon N. – Cabernet

— Calabrese N.

— Caloria N.

— Canaiolo Bianco B. – Canaiolo

— Canaiolo Nero N. – Canaiolo

— Canina Nera N. – Canina

— Carignano N.

— Carmenère N.

— Cesanese d'Affile N. – Cesanese

— Chardonnay B.

— Ciliegiolo N.

— Clairette B.

— Colombana Nera N. – Colombana

— Colorino N.

— Durella B.

— Fiano B.

— Foglia Tonda N.

— Gamay N.

— Grechetto B.

— Greco B.

— Groppello di S. Stefano N. – Groppello

— Groppello Gentile N. – Groppello

— Incrocio Bruni 54 B.

— Lambrusco Maestri N. – Lambrusco

— Livornese Bianca B. – Livornese

— Malbech N.

— Malvasia Istriana B. – Malvasia

— Malvasia N.

— Malvasia Bianca Lunga B. – Malvasia

— Malvasia Bianca di Candia B. – Malvasia

— Malvasia Nera di Brindisi N. – Malvoisie

— Malvasia Nera di Lecce N. – Malvasia

— Mammolo N.

— Manzoni Bianco B.

— Marsanne B.

— Mazzese N.

— Merlot N.

— Mondeuse N.

— Montepulciano N.

— Moscato Bianco B. – Moscato

— Müller Thurgau B.

— Orpicchio B.

— Petit Manseng B.

— Petit Verdot N

— Pinot Bianco B.

— Pinot Grigio

— Pinot Nero N.

— Pollera Nera N.

— Prugnolo Gentile N.

— Pugnitello N.

— Rebo N.

— Refosco dal peduncolo rosso N. – Refosco

— Riesling Italico B. – Riesling

— Riesling Renano B. – Riesling

— Roussane B.

— Sagrantino N.

— Sanforte N.

— Sangiovese N. – Sangioveto

— Sauvignon B.

— Schiava Gentile N. – Schiava

— Semillon B.

— Syrah N.

— Tempranillo N.

— Teroldego N.

— Traminer Aromatico Rs

— Trebbiano Toscano B. – Trebbiano

— Verdea B.

— Verdello B.

— Verdicchio Bianco B. – Verdicchio

— Vermentino B.

— Vermentino Nero N.

— Vernaccia di San Gimignano B. – Vernaccia

— Viogner B.

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

Chianti PDO wines, comprising all of the different types and sub-areas, are produced in the central part of the Region of Tuscany. The Chianti PDO production area is a hilly terrain – excellent winegrowing territory – that spans the provinces of Arezzo, Florence, Prato, Pistoia, Pisa and Siena. The municipalities concerned are as follows:

— Arezzo, Bucine, Capolona, Castelfranco Piandiscò, Castiglion Fibocchi, Cavriglia, Civitella in Val di Chiana, Foiano della Chiana, Laterina, Loro Ciuffenna, Lucignano, Monte San Savino, Montevarchi, Pergine Valdarno, San Giovanni Valdarno, Subbiano, Talla and Terranuova Bracciolini in the province of Arezzo;

— Florence, Bagno a Ripoli, Barberino Val d'Elsa, Capraia e Limite, Castelfiorentino, Cerreto Guidi, Certaldo, Dicomano, Empoli, Fiesole, Figline e Incisa Valdarno, Fucecchio, Gambassi Terme, Impruneta, Lastra a Signa, Londa, Montaione, Montelupo Fiorentino, Montespertoli, Pelago, Pontassieve, Reggello, Rignano sull'Arno, Rufina, San Casciano in Val di Pesa, Scandicci, Tavarnelle Val di Pesa, Vicchio and Vinci in the province of Florence;

— Carmignano, Montemurlo and Poggio a Caiano in the province of Prato;

— Pistoia, Lamporecchio, Larciano, Monsummano Terme, Montale, Pieve a Nievole, Quarrata and Serravalle Pistoiese in the province of Pistoia;

— Capannoli, Casciana Terme, Chianni, Crespina, Fauglia, Lajatico, Lari, Lorenzana, Montopoli in Val d'Arno, Palaia, Peccioli, Ponsacco, Pontedera, San Miniato, Santa Luce and Terricciola in the province of Pisa;

— Siena, Asciano, Casole d'Elsa, Castelnuovo Berardenga, Cetona, Chianciano Terme, Chiusi, Colle di Val d'Elsa, Montalcino, Montepulciano, Monteriggioni, Monteroni d'Arbia, Murlo, Pienza, Poggibonsi, Rapolano Terme, San Casciano dei Bagni, San Gimignano, Sarteano, Sinalunga, Sovicille, Torrita di Siena and Trequanda in the province of Siena.

10. **Link with the geographical area**

Category of grapevine product

1. Wine

Summary of the link

Natural factors

The production area is located in central Tuscany, spanning the hillier parts of the provinces of Arezzo, Florence, Pistoia, Pisa, Prato and Siena, not far from the Apennines. Given its sheer size, the Chianti territory can be divided into four geological systems in descending order of age of formation: the Miocene/Eocene pre-Apennine ridges, the Pliocene hills, the valley formed by the Upper Valdarno basin and the Pleistocene deposits, and the alluvial deposits.

The complexity of the geological and morphological terrain and the continuous overlap between human activity and the soil-forming factors have resulted in an extremely diverse soil landscape. Given that the soils developed over the course of different geological eras, even within the same holding it is possible to go from sandstone and calcareous marl substrates to clayey schists and sand, or soils containing particles of different sizes sometimes tending towards sandy or clay. This guarantees an adequate supply of naturally occurring nutrients, supplemented by regular soil and/or foliar fertilisation by the winegrowers, all of which combines to ensure that the analytical and organoleptic characteristics required of the grapes and wine respectively in order to qualify for the Chianti PDO are achieved by the end of the growth cycle.

The area has the typical climate of the Tuscan inland hills: a humid to sub-humid climate with dry summers and average annual rainfall of 867 mm. This enables the grapes to ripen properly, which means they easily meet the basic analytical parameters required by the product specification for Chianti PDO wines.

Rainfall usually peaks in November at 121 mm, with minimum average rainfall of 32 mm occurring in July.

August is the warmest month on average with mean temperatures above 23 °C, while the coldest month is usually January, with mean temperatures of around 5 °C.

Human factors

The symbiotic link between the human factors and the production area are of vital importance. The fact that fossilised vines dating back tens of millions of years have been found in Tuscany suggests that vines were grown well before Etruscan times. Throughout the centuries, grapevines have always been the area's main crop, and winegrowing progressed a great deal once the Medici family ascended to power. As early as the second half of the fifteenth century, wine was being depicted in popular culture as the essence of a theatre of wit and banality verging on the grotesque in Lorenzo de' Medici's Symposium and The Triumph of Bacchus. Later, in 1870, thanks to the vision of Baron Bettino Ricasoli, the grape variety combination used to produce Chianti was established, and special winemaking techniques such as the *Governo all'uso Toscano* were introduced.

The shift from share-farming to 'straight' farming in the 1970s meant that vines grown in mixed cropping systems were replaced by specialised vineyards, often planted in a vertical *rittochino* layout following the direction of the slopes. Forward-thinking, entrepreneurial Florentine winegrowers set up the Chianti Wine Consortium in 1927 for the purpose of defending and protecting what was then 'typical Chianti' in both domestic trade and exports. The Chianti production area was officially demarcated for the first time in a government decree dated 31 July 1932, followed by the awarding of DOC (*Denominazione di Origine Controllata*) status in 1967 and DOCG (*Denominazione di Origine Controllata e Garantita*) status in 1984.

The link with the demarcated geographical area is proven by the way the specific features of the environment (the hilly terrain, soil type and structure, 'humid to sub-humid' climate with temperature variations and dry summers) interact with historical tradition (with winegrowing starting in Etruscan times, then developing and becoming widespread with the support of the Medici family in the fifteenth century, followed by the formulation of 'Chianti' wine by Baron Ricasoli in the late 1800s).

The human factors (such as how the grafts and vine varieties are selected, the percentages of vine varieties used in the blends, the vine-training methods, the exclusion of trellises, the cultivation systems within the limits laid down in the product specification proposed and approved by the winegrowers, the ban on forced production and irrigation of the vineyards except in emergencies, the possibility of green harvesting and the decision on when to harvest the grapes) combine with the natural factors typical of the hilly area of central Tuscany where Chianti PDO wines are made. These factors combined help to enhance the quality of the grapes produced and result in wines with very complex aromas, body and appropriate alcoholic strength. Just the right amount of acidity allows for a high degree of flexibility, so it is possible to produce wines that are ready to drink and others suited to ageing such as the Riserva and Superiore types.

Description of the causal interaction between the natural and human factors and the characteristics of the wines

More specifically, the latitude, topography and nature of the soil – with percentages of clay, sand and loam and soil skeleton varying across the production area – all influence the quantity and, above all, quality, of the grapes grown to make Chianti wines.

These factors combine perfectly with the red variety that is native to the area (Sangiovese N.) and also the international varieties introduced more recently (such as Merlot and Cabernet) and historical white varieties (Trebbiano and Malvasia Lunga Toscana, for example). The product specification sets minimum and maximum percentages for these vine varieties that balance production and quality requirements in order to produce a range of wines tailored to different markets.

The moment the grapes are harvested depends on how good the weather conditions are. The harvest usually begins in early September, but may be later depending on the area and particularly the altitude at which the vineyards are located. There is a perfect balance between acidity, pH and sugars in the ripe grapes, so the resulting wines have balanced analytical values. This excellent balance between sugars and acids, coupled with the phenolic ripeness of the grapes, gives wines that are characterised by a good aroma, balance, structure and body.

Last but not least, the wines continue to be made using the traditional practices for making still red wines that have become well established over time in the local area, adapted as appropriate. The grapes best suited for making Chianti base wine and the more structured reds of the Riserva and Superiore types are selected from among the different types allowed based on the specific characteristics of the various grape varieties.

The rosé wines are of a pale pink colour, with varying tones depending on the grape variety or varieties used to make the wine. The red wines have an intense fragrance, sometimes with notes of violet that become more refined with age, while the rosé wines have a delicate aroma with intense fruity notes.

The product specification sets specific ageing rules for the different product types.

11. **Further applicable requirements**

Title of the requirement/derogation

Chianti vinification and ageing area

Legal framework

In EU legislation

Type of further requirement/derogation

Derogation from production in the demarcated geographical area

Description of the requirement/derogation

The vinification and ageing area has been revised in accordance with current EU legislation so that the various stages of the production cycle for Chianti PDO wine can be concentrated in the production area, which has been extended to cover the entire administrative territories of the provinces of Arezzo, Florence, Pisa, Pistoia, Prato and Siena, plus the neighbouring provinces of Grosseto, Livorno and Lucca.

Chianti PDO wines bearing the name of a sub-area must be vinified and aged within the production area defined for the sub-area in question. However, by way of derogation, these operations may also be carried out at wineries located within the administrative boundaries of the provinces of Arezzo, Florence, Pisa, Pistoia, Prato or Siena or in the neighbouring provinces of Grosseto, Livorno and Lucca.

The aim behind limiting the vinification and ageing stages to the production area or neighbouring areas is to safeguard the quality and reputation of Chianti PDO wines, including those bearing the name of a sub-area.

Vinification of the grapes outside the production area could, as a result of the transport time required, compromise the end quality of wines bearing the Chianti PDO, as the grapes might undergo abnormal fermentation processes during the journey due to the generally high temperatures at harvest time, or even be affected by microbiological contamination. Such factors may adversely affect the wine's chemical, physical and organoleptic characteristics. The greater the distance between the production and vinification areas, the more these risks increase. Conversely, ensuring that the grapes and wine remain in place or that movement is kept to a minimum for processing and ageing allows the characteristics and qualities of the basic product to be preserved as much as possible. This also protects the reputation of the Chianti PDO, which represents over 2 000 winegrowers with an annual wine production of over 100 000 tonnes of grapes (equivalent to some 700 000 hectolitres).

These aspects, linked to the experience and extensive technical and scientific knowledge of the grapes and wines that Chianti PDO winemakers have built up over the years, mean that processing and, where applicable, ageing can be carried out almost anywhere in the entire area of origin with the best techniques, designed to preserve all of the characteristics laid down in the product specification.

As well as safeguarding the quality of the products placed on the market, the purpose of processing and, where applicable, ageing in the production area is to ensure and guarantee the efficacy and cost-effectiveness of the respective checks and allow inspection bodies and competent authorities to check traceability in compliance with current EU legislation.

Title of the requirement/derogation

Chianti bottling area

Legal framework

In EU legislation

Type of further requirement/derogation

Packaging within the demarcated geographical area

Description of the requirement/derogation

The area where Chianti PDO wines are bottled, as well as refined for the types that require this type of processing, has been defined to coincide with the production area, which has been extended to cover the entire territories of the provinces of Arezzo, Florence, Pisa, Pistoia, Prato and Siena plus the neighbouring provinces of Grosseto, Livorno and Lucca.

Chianti wines bearing the name of a sub-area must be bottled and, if applicable, refined in the final stage within the production area defined for the sub-area in question. However, by way of derogation, these operations may also be carried out within the provinces of Arezzo, Florence, Pisa, Pistoia, Prato or Siena and in the neighbouring provinces of Grosseto, Livorno and Lucca.

The aim behind limiting these stages to the production area or neighbouring areas is to safeguard the quality and reputation of Chianti PDO wines, including those bearing the name of a sub-area.

Transport and bottling outside the production area can compromise the quality of the wine and have negative effects on its chemical, physical and organoleptic characteristics; the larger the distance between the production area and the bottling area, the greater the risks. Conversely, avoiding or keeping movement to a minimum means that the characteristics of the product can be preserved unaltered, which helps maintain the excellent reputation of Chianti PDO.

These aspects, which are linked to experience and sound technical-scientific knowledge, enable bottling to be completed in the region of origin with the best technological precautions with a view to preserving all of the physical, chemical and organoleptic characteristics described in the specification.

The purpose of bottling in the production area is also to ensure and guarantee the efficacy and cost-effectiveness of the respective checks and allow the inspection bodies and competent authorities to check traceability in compliance with the current legislation.

Bottling within the demarcated area also guarantees food safety to the end consumer, as the product leaves the area of origin already packaged, labelled with quality assurance markings and having undergone the certification processes required by the product specification and the PDO rules.

However, in accordance with current legislation, in order to safeguard established rights, bottling companies concerned can apply for a derogation to continue bottling at their premises located outside the demarcated area, subject to the conditions laid down and notified in advance to all producers on a non-discriminatory basis.

The procedure enables bottling companies concerned to submit the relevant application to the Ministry, enclosing documentation proving that they have been bottling Chianti PDO wines for at least two (not necessarily consecutive) years out of the five years preceding the entry into force of the amendment introducing the requirement for bottling to take place in the area.

These individual derogations are aligned with both the relevant national legislation and with EU law.

Title of the requirement/derogation

Timing of releasing Chianti for consumption

Legal framework

In national legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

Description of the condition:

Chianti PDO wine is placed on the market at different points in time, which vary depending on the soil characteristics, climate factors, vine variety combinations and altitudes above sea level found in the large portion of Tuscany occupied by the vineyards that provide the grapes used to make Chianti PDO wines, including those bearing the name of a sub-area. Chianti PDO wine, along with Chianti Colli Aretini, Chianti Colli Senesi, Chianti Colline Pisane and Chianti Montalbano, may be placed on the market at the earliest on 1 March of each year; Chianti Montespertoli and Chianti Colli Fiorentini may be placed on the market at the earliest on 1 June of each year; Chianti Rufina, Chianti Terre di Vinci and Chianti Superiore may be placed on the market at the earliest on 1 September of each year; and Chianti rosé as of 1 December of the year of the harvest. Moreover, the wines can only be released for consumption if they meet the chemical, physical and organoleptic requirements laid down for the different types.

Title of the requirement/derogation

Specific rules concerning packaging

Legal framework

In EU legislation

Type of further requirement/derogation

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Description of the requirement/derogation

The use of a *fiasco* (flask) is not permitted for the Chianti rosé type, including with indication of a sub-area.

Electronic (URL) reference to publication of the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/24768