



C/2025/5380

3.10.2025

**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 <sup>(1)</sup>**

(C/2025/5380)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

**‘Verdicchio di Matelica’**

**PDO-IT-A0481-AM04 – 14.7.2025**

**1. Name of product**

‘Verdicchio di Matelica’

**2. Geographical indication type**

- ☒ Protected Designation of Origin (PDO)  
☐ Protected Geographical Indication (PGI)  
☐ Geographical Indication (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**

Istituto Marchigiano di Tutela Vini [Wine Protection Institute of Marche Region]

**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. Furthermore, this amendment meets the definition of standard amendment in Article 24(4) of Regulation (EU) 2024/1143, since it is not one of the cases provided for in Article 24(3) of that Regulation.

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

**1. Expansion of the range of sugar-content levels for sparkling wine**

The range of sugar-content levels for sparkling ‘Verdicchio di Matelica’ has been expanded to cover brut nature to dry.

This amendment concerns Article 6 of the product specification and the section on ‘Description of the wine(s)’ in the single document.

<sup>(1)</sup> 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](http://data.europa.eu/eli/reg_del/2025/27/oj)).

## 2. *Labelling and presentation*

Introduction of the option for the label to include the broader geographical name 'Marche' within which the production area of a particular wine with a PDO is located.

This amendment concerns Article 7 of the product specification and the section on 'Further conditions' of the single document.

## 3. *Deletion of additional geographical and topographical indications*

Deletion of additional geographical and topographical indications.

The amendment concerns the product specification at Article 7 and the deletion of Annex 1.

## 4. *Use of certain closure systems prohibited*

Use of crown caps and swing tops with stoppers is prohibited as these closures are commercially disadvantageous.

## 5. *Update to the details of the control body*

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.

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.

## 6. *Editorial corrections*

Amendments of an editorial nature, and to wording, have been made to all the articles of the product specification.

### SINGLE DOCUMENT

#### 1. **Name(s)**

Verdicchio di Matelica

#### 2. **Geographical indication type**

PDO – Protected Designation of Origin

#### 3. **Categories of grapevine products**

1. Wine

5. Quality sparkling wine

#### 3.1. *Combined Nomenclature code*

22 – BEVERAGES, SPIRITS AND VINEGAR

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

#### 4. Description of the wine(s)

##### *Verdicchio di Matelica PDO*

- Colour: pale straw-yellow;
- Aroma: delicate, distinctive;
- Taste: dry, harmonious, with an aftertaste, pleasantly bitter;
- Minimum total alcoholic strength by volume: 11,50 %;
- Minimum sugar-free extract: 16,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

Maximum total alcoholic strength (in % volume): —

Minimum actual alcoholic strength (in % volume): —

Minimum total acidity: 4,50 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre): —

Maximum total sulphur dioxide (in milligrams per litre): —

##### *Verdicchio di Matelica PDO passito*

- Colour: from straw yellow to amber;
- Aroma: characteristic, complex, intense;
- Taste: from medium sweet to sweet; harmonious, velvety with a characteristic bitter aftertaste;
- Minimum total alcoholic strength by volume: 15,00 %, with at least 12,00 % actual alcoholic strength;
- Minimum sugar-free extract: 19,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

Maximum total alcoholic strength (in % volume): —

Minimum actual alcoholic strength (in % volume): —

Minimum total acidity: 4,00 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre): 25

Maximum total sulphur dioxide (in milligrams per litre): —

##### *Verdicchio di Matelica PDO spumante (sparkling)*

- Bubbles: fine and long-lasting;
- Colour: straw yellow of varying intensity, with greenish tints;
- Aroma: characteristic, delicate, fine, broad and multi-layered;
- Taste: from brut nature to dry; flavourful, fresh, fine and harmonious;
- Minimum total alcoholic strength by volume: 11,50 %;
- Minimum sugar-free extract: 15,0 g/l.

Any analytical parameters not shown in the table below comply with the limits laid down in national and EU legislation.

General analytical characteristics:

Maximum total alcoholic strength (in % volume): —

Minimum actual alcoholic strength (in % volume): —

Minimum total acidity: 4,50 grams per litre expressed as tartaric acid

Maximum volatile acidity (in milliequivalents per litre): —

Maximum total sulphur dioxide (in milligrams per litre): —

## 5. **Wine-making practices**

### 5.1. *Specific oenological practices*

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### 5.2. *Maximum yields*

1. Verdicchio di Matelica  
13 000 kilograms of grapes per hectare
2. Verdicchio di Matelica passito  
13 000 kilograms of grapes per hectare
3. Verdicchio di Matelica spumante  
13 000 kilograms of grapes per hectare

## 6. **Demarcated geographical area**

The growing area of the grapes used to make wines with this PDO comprises part of the territory of the municipalities of Matelica, Esanatoglia, Gagliole, Castelraimondo, Camerino and Pioraco in the province of Macerata and part of the territory of the municipalities of Cerreto d'Esi and Fabriano in the province of Ancona.

## 7. **Wine grape varieties**

Verdicchio Bianco B. – Verdicchio

## 8. **Description of the link(s)**

*Verdicchio di Matelica*

Human factors have played a crucial role in the development of the growing and wine-making techniques for Verdicchio di Matelica PDO wines. The production and consumption of sparkling and passito wines is a tradition in the area going back centuries and amply documented. The human factors have interacted with the growing area's unique natural factors, such as the climate and the nature of the soils, to give Verdicchio di Matelica PDO wines their unique and unparalleled analytical, aromatic and organoleptic characteristics, which are inextricably linked to the local variety used as the main grape.

## 9. **Essential further conditions (packaging, labelling, other requirements)**

*Indication of the vintage year*

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The vintage year must be indicated on the labelling of Verdicchio di Matelica PDO wines, except for sparkling wines not labelled as vintage wines.

*Reference to the broader geographical name*

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

Introduction of the option for the label to include the term 'Vigna' [vineyard] and the broader geographical name 'Marche' within which the production area of a particular wine with a PDO is located.

*Packaging and containers*

Legal framework:

In EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

With the exception of the passito style, wines with the 'Verdicchio di Matelica' PDO can be packaged in recipients of the capacities laid down in the legislation in force.

For the packaging of 'Verdicchio di Matelica' wine with no additional specification, non-glass packaging can also be used, consisting of a polyethylene or polyester multi-layered plastic bag enclosed in a box made of cardboard or any other rigid material, as laid down in the legislation in force.

Passito wine with the protected designation of origin referred to in Article 1 must be placed on the market exclusively in glass bottles of a capacity not exceeding 1,50 litres.

The bottle closures are those permitted in the legislation in force, with the exception of crown caps and swing tops with stoppers.

**Link to the product specification**

<https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23152>