C/2025/6717

17.12.2025

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/2025/6717)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

'**Scanzo / Moscato di Scanzo**'

PDO-IT-A0949-AM02 – 14.10.2025

1. **Name of product**

'Scanzo / Moscato di Scanzo'

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**

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.

Furthermore, this amendment falls under the definition of a standard amendment as provided for 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. *Production and oenological practices*

Description: it is requested to state in the specification that only traditional, fair and consistent oenological practices which give the wines their specific characteristics are allowed in the winemaking.

[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).

Reasons: the purpose of the amendment is to prevent winemaking processes which could change the characteristics of Moscato di Scanzo grapes through any addition which could abnormally enrich or change the aromatic profile of Moscato di Scanzo.

This amendment concerns Article 5 of the product specification.

2. *Ageing*

Description: it is requested that the prohibition on the use of wooden containers during the minimum 2 years of ageing be specified.

Reasons: this amendment is requested because some types of wood may alter the characteristics of the wine and sometimes add compounds with certain aromatic profiles, such as roasting and/or tannins from particular types of wood.

This amendment concerns Article 5 of the product specification and the 'Specific oenological practices' heading in the 'Wine-making practices' section of the single document.

3. *Inclusion of volatile acidity in the production of 'Scanzo / Moscato di Scanzo'*

Description: in the section on specific characteristics on consumption, the addition of a limit on volatile acidity of a maximum of 25 meq/l is requested.

Reasons: owing to the high concentration of raw sugar in the must, the yeast works in a situation of osmotic stress and as a result already produces a greater amount of acetic acid during alcoholic fermentation than traditional wine vinification. When preserved, the high amount of residual sugars becomes an important nutrient substrate for microbial flora and the wine is therefore technically considered to be a biologically incomplete product and more difficult to preserve. For those reasons, a higher maximum volatile acidity content is requested.

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

4. *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, 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.

5. *Clerical amendments to the product specification*

Clerical amendments have been made to the articles of the product specification.

SINGLE DOCUMENT

1. **Name(s)**

'Scanzo / Moscato di Scanzo'

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

15. Wine from raisined grapes

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)**

'Scanzo / Moscato di Scanzo' (cat. 1 and cat. 15)

BRIEF WRITTEN DESCRIPTION

Colour: ruby red of varying intensity, which may tend towards cherry with garnet hints;

Aroma: delicate, intense, long-lasting, distinctive;

Taste: sweet, pleasant, harmonious, with a slight after-taste of almond;

Minimum total alcoholic strength by volume: 17,00 %;

Minimum sugar-free extract: 24,0 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): 14

— Minimum total acidity: 4,5 grams per litre expressed as tartaric acid

— Maximum volatile acidity (in milliequivalents per litre): 25

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

5. **Wine-making practices**

5.1. *Specific oenological practices*

1. Ageing

Relevant restrictions on making the wines

Wine with the 'Scanzo / Moscato di Scanzo' protected designation of origin must undergo an ageing period of at least two years. In order to maintain the specific characteristics, the use of wooden containers is prohibited.

5.2. *Maximum yields*

1. 'Scanzo / Moscato di Scanzo'

21 hectolitres per hectare

2. 'Scanzo / Moscato di Scanzo'

7 000 kg of grapes per hectare

6. **Demarcated geographical area**

The production areas for grapes suitable for the production of 'Scanzo / Moscato di Scanzo' controlled and guaranteed designation of origin wine is situated in the province of Bergamo and includes land suited to quality [production] in the territory of the municipality of Scanzorosciate.

The area comprises part of the territory of the municipality of Scanzorosciate, within the following boundaries, running clockwise from the west: Via Fanti, Via Forni, municipal border to the north and east, municipal border to the south as far as Via Piave (Negrone area), Via Polcarezzo, Via IV Novembre, Piazza Caslini, Via F. Martinengo, Via Fanti. The lowland areas of the municipality of Scanzorosciate are therefore excluded.

7. **Wine grape varieties**

Moscato di Scanzo N. – Moscato

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

'*Scanzo / Moscato di Scanzo*'

The Scanzorosciate hills have an ancient tradition of winegrowing, as evidenced through history. Production takes place in a very small area and on hillsides with slopes ranging from a minimum of 50 % to 100 %, with a very few exceptions. It is on these steep slopes that wine has always been produced. The depth of the cultivated soil is minimal, below which there is only marl rock known as Sass de la Luna.

The climatic conditions of the Scanzo [region] are very similar to those of the Mediterranean.

Without a doubt, calling to mind the Scanzorosciate agricultural tradition means calling to mind Moscato di Scanzo.

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

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Link to the product specification

https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23158