



C/2026/1160

25.2.2026

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/2026/1160)

COMMUNICATION OF APPROVAL OF A STANDARD AMENDMENT

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

‘Verdicchio dei Castelli di Jesi’

EU reference number: PDO-IT-A0482-AM05 – 1.12.2025

1. Name of product

‘Verdicchio dei Castelli di Jesi’

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

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’ laid down 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

Introduction of the 'Verdicchio dei Castelli di Jesi' Spumante Riserva [sparkling reserve] wine type (Category 5)

Description

The Spumante Riserva type has been added by means of this amendment. The specification for 'Verdicchio dei Castelli di Jesi' PDO wine from Jesi was first approved more than 50 years ago. It now needs to be amended to enter into new markets.

This amendment concerns Articles 1, 4, 5, 6, 7 and 8 of the product specification.

It also concerns the 'Description of the wines' and 'Maximum yields' sections of the single document.

The amendment affects the single document.

Title

Introduction of the 'Verdicchio dei Castelli di Jesi' Superiore [superior] wine type (Category 1)

Description

The Superiore type has been added in the Wine category by means of the amendment. The Superiore type was already included in the product specification for the production area where the traditional term 'Classico' could be used. By means of this amendment, the production area for the Superiore type has been expanded to include also the area where the traditional term 'Classico' could not previously be used, so as to increase the quality range to be offered to the consumer.

This amendment concerns Articles 1, 4, 5, 6, 7 and 8 of the product specification.

It also concerns the 'Description of the wines' and 'Maximum yields' sections of the single document.

The amendment affects the single document.

Title

Increase in the number of vines per hectare

Description

The amendment has increased the minimum number of vines per hectare from 2 200 to 2 700.

This amendment concerns Article 4 of the product specification.

This amendment does not affect the single document.

The amendment affects the single document.

Title

Addition of yield per hectare for the Superiore type and addition of minimum natural alcoholic strength by volume for the Superiore type and the Spumante Riserva type

Description

The yield per hectare has been set at 11 tonnes for the Superiore type.

The minimum natural alcoholic strength by volume has been set at 11,50 % by volume for the Superiore type and 9,00 % by volume for the Spumante Riserva type.

This amendment concerns Article 4 of the product specification.

It also concerns the 'Maximum yields' section of the single document.

The amendment affects the single document.

Title

Rewording of the paragraph on authorisations granted by derogation

Description

The paragraph on authorisations for winemaking, raisining and ageing outside the production area has been reworded in such a way as to protect the authorisations that have already been granted.

This amendment concerns Article 5 of the product specification.

This amendment does not affect the single document.

The amendment affects the single document.

Title

Setting of grape/wine yield surplus and release for consumption date for the Passito [raisined] type

Description

A surplus grape/wine yield of 5 % has been set for the Passito type.

Passito wines may not be released for consumption before 1 December of the year following the year of harvest.

This amendment concerns Article 5 of the product specification.

This amendment does not affect the single document.

The amendment affects the single document.

Title

Indication of chemical, physical and organoleptic characteristics for the new Superiore and Spumante Riserva types

Description

The chemical, physical and organoleptic characteristics have been described for the new Superiore and Spumante Riserva types.

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.

Title

Introduction of broader geographical name

Description

The amendment concerns adding the name 'MARCHE' to the label as a broader geographical area, with the aim of indicating the geographical location of the designation and making it clear to consumers.

This amendment concerns Article 7 of the product specification.

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

The amendment affects the single document.

Title

Addition of possibility to use the 'Vigna' indication followed by a place or vineyard name on the label

Description

The term 'Vigna' [vineyard] followed by a place or vineyard name may be used in the labelling and presentation of the wines referred to in Article 1, in accordance with the legislation in force.

This amendment concerns Article 7 of the product specification.

This amendment does not affect the single document.

The amendment affects the single document.

Title

Changes to the types of packaging and indication of closure systems

Description

Only glass containers with a capacity of up to 3 litres, and up to 1,5 litres for the 'Passito' type, may be used to package the Classico and Superiore types of 'Verdicchio dei Castelli di Jesi'.

The use of special formats of 6, 9 and 12 litres is limited to promotional and non-commercial purposes.

The bottle closures are those permitted by the legislation in force, with the exception of crown pull-off caps.

This amendment concerns Article 8 of the product specification.

It also concerns the 'Further applicable requirements' 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 name and address of the authorities or bodies verifying compliance with the provisions of the product specification and their specific tasks no longer need to be indicated in the product specification.

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 to 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.

This amendment does not affect 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 which do not affect the content of the text. They are updates to legal references, changes to the titles of articles, corrections of spelling mistakes and rewriting of paragraphs to make the text easier to read.

This amendment does not affect the single document.

The amendment affects the single document.

SINGLE DOCUMENT

Designations of origin and geographical indications of wine**'Verdicchio dei Castelli di Jesi'**

EU reference number: PDO-IT-A0482-AM05 – 1.12.2025

1. Name(s)

'Verdicchio dei Castelli di Jesi'

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

5. Quality sparkling wine

6. Description of the wine(s)*Grapevine product*

'Verdicchio dei Castelli di Jesi'

Organoleptic characteristics

Appearance

Colour: pale straw yellow.

Aroma

Fragrance: delicate, distinctive.

Taste

Taste: dry, harmonious, with a pleasantly bitter aftertaste.

Additional information regarding organoleptic characteristics

Wines stored in wooden containers may have a slightly woody taste.

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: 11,50 %.

Minimum sugar-free extract: 14,0 g/l.

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

Grapevine product

'Verdicchio dei Castelli di Jesi' Classico [classic]

Organoleptic characteristics

Appearance

Colour: pale straw yellow.

Aroma

Fragrance: delicate, distinctive.

Taste

Taste: dry, harmonious, with a pleasantly bitter aftertaste.

Additional information regarding organoleptic characteristics

Wines stored in wooden containers may have a slightly woody taste.

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: 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

'Verdicchio dei Castelli di Jesi' Superiore [superior]

*Organoleptic characteristics**Appearance*

Colour: straw yellow.

Aroma

Fragrance: delicate, distinctive.

Taste

Taste: dry, harmonious, with a pleasantly bitter aftertaste.

Additional information regarding organoleptic characteristics

Wines stored in wooden containers may have a slightly woody taste.

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: 12,00 %.

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

'Verdicchio dei Castelli di Jesi' Classico Superiore

*Organoleptic characteristics**Appearance*

Colour: straw yellow.

Aroma

Fragrance: delicate, distinctive.

Taste

Taste: dry, harmonious, with a pleasantly bitter aftertaste.

Additional information regarding organoleptic characteristics

Wines stored in wooden containers may have a slightly woody taste.

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: 12,00 %.

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

'Verdicchio dei Castelli di Jesi' Passito [raisined]

*Organoleptic characteristics**Appearance*

Colour: from deep straw yellow to amber.

Aroma

Fragrance: distinctive, intense.

Taste

Taste: from medium-sweet to sweet, harmonious, velvety and distinctive.

Additional information regarding organoleptic characteristics

Wines stored in wooden containers may have a slightly woody taste.

Analytical characteristics

Maximum total alcoholic strength (in % volume):	-
Minimum actual alcoholic strength (in % volume):	12
Minimum total acidity:	4
Minimum total acidity unit:	in grams per litre expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre):	25
Maximum total sulphur dioxide (in milligrams per litre):	-

Additional information regarding analytical characteristics

Minimum total alcoholic strength by volume: 15,00 %.

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

'Verdicchio dei Castelli di Jesi' Spumante [sparkling], including Riserva [reserve]

*Organoleptic characteristics**Appearance*

Foam: fine and long-lasting.

Colour: straw yellow of varying intensity, possibly with hints of pale green.

Aroma

Fragrance: distinctive, delicate, fine, broad and complex.

Taste

Taste: from extra brut to dry, flavourful, fresh, fine and harmonious.

Additional information regarding organoleptic characteristics

Wines stored in wooden containers may have a slightly woody taste.

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: 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.

7. Winemaking practices7.1. *Specific oenological practices used to make the wine or wines and relevant restrictions on making them*

Not applicable

7.2. *Maximum yields*

All wines / category / variety / type

'Verdicchio dei Castelli di Jesi'

Maximum yield

Maximum yield:	14 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

‘Verdicchio dei Castelli di Jesi’ Classico

Maximum yield

Maximum yield:	14 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

‘Verdicchio dei Castelli di Jesi’ Classico Superiore

Maximum yield

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

All wines / category / variety / type

‘Verdicchio dei Castelli di Jesi’ Passito

Maximum yield

Maximum yield:	14 000
Maximum yield unit:	kilograms of grapes per hectare

All wines / category / variety / type

‘Verdicchio dei Castelli di Jesi’ Superiore

Maximum yield

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

All wines / category / variety / type

‘Verdicchio dei Castelli di Jesi’ Spumante and Spumante Riserva

Maximum yield

Maximum yield:	14 000
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

— Verdicchio Bianco B. – Verdicchio

9. Concise definition of the defined geographical area

The production area for wine with the 'Verdicchio dei Castelli di Jesi' protected designation of origin comprises the entire administrative territory of the following municipalities:

In the province of Ancona:

Arcevia, Barbara, Belvedere Ostrense, Castelleone di Suasa, Corinaldo, Cupramontana, Maiolati Spontini, Mergo, Monte Roberto, Montecarotto, Morro d'Alba, Ostra, Ostra Vetere, Poggio San Marcello, Rosora, San Marcello, San Paolo di Jesi, Senigallia, Serra de' Conti, Serra San Quirico and Staffolo.

In the province of Macerata:

Apiro and Cingoli.

10. Link with the geographical area

Category of grapevine product

1. Wine

Summary of the link

There is a centuries-old tradition of vine cultivation and wine production in the territory where Verdicchio dei Castelli di Jesi PDO wines are produced. There is also an age-old tradition of producing sparkling wines, which is well documented, and of producing Passito wines [from raisined grapes]. Over the centuries, human factors have resulted in Verdicchio vines being chosen as the variety for cultivation in the area. They have also had an impact on the vine training methods and oenological practices employed. The interplay between natural (relief, climate and soil) and human factors is what gives Verdicchio dei Castelli di Jesi PDO wines their uniquely distinctive qualitative and organoleptic characteristics that cannot be achieved elsewhere.

Category of grapevine product

5. Quality sparkling wine

Summary of the link

There is a centuries-old tradition of vine cultivation and wine production in the territory where Verdicchio dei Castelli di Jesi PDO wines are produced. There is also an age-old tradition of producing sparkling wines, which is well documented, and of producing Passito wines [from raisined grapes]. Over the centuries, human factors have resulted in Verdicchio vines being chosen as the variety for cultivation in the area. They have also had an impact on the vine training methods and oenological practices employed. The interplay between natural (relief, climate and soil) and human factors is what gives Verdicchio dei Castelli di Jesi PDO wines their uniquely distinctive qualitative and organoleptic characteristics that cannot be achieved elsewhere.

11. Further applicable requirements

Title of the requirement/derogation

Information on the vintage year

Legal framework

EU legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The year of the vintage must be indicated on the labels of 'Verdicchio dei Castelli di Jesi', 'Verdicchio dei Castelli di Jesi' Classico, 'Verdicchio dei Castelli di Jesi' Classico Superiore, 'Verdicchio dei Castelli di Jesi' Superiore, 'Verdicchio dei Castelli di Jesi' Passito, 'Verdicchio dei Castelli di Jesi' Spumante Riserva and 'Verdicchio dei Castelli di Jesi' Spumante PDO wines.

Title of the requirement/derogation

Packaging, bottling and ban on certain closure systems

Legal framework

EU legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

Only glass containers with a capacity of up to 3 litres may be used to package 'Verdicchio dei Castelli di Jesi' Classico.

Only glass containers with a capacity of up to 1,5 litres may be used to package 'Verdicchio dei Castelli di Jesi' Passito.

Only glass containers with a capacity of up to 3 litres may be used to release 'Verdicchio dei Castelli di Jesi' Superiore and 'Verdicchio dei Castelli di Jesi' Classico Superiore for consumption.

Alternative containers may be used of a material other than glass, consisting of a wine skin of polyethylene or polyester multi-layered plastic enclosed in a box made of cardboard or any other rigid material, which must not be less than the minimum capacity laid down by national and EU legislation.

The use of special formats of 6, 9 and 12 litres is limited to promotional and non-commercial purposes.

The bottle closures used to package the wines referred to in Article 1 are those permitted by the legislation in force, with the exception of crown and ring-pull caps.

Title of the requirement/derogation

Adding a reference to the broader geographical unit to the label

Legal framework

EU legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

Individual producers may indicate the broader geographical unit 'Marche' on the label in characters of the same type, style, spacing, shade and colorimetric intensity as those used for the wording 'Verdicchio dei Castelli di Jesi'.

Moreover, the term 'Marche' must appear in the same uniform upper and/or lower case letters as those used for the word 'Verdicchio dei Castelli di Jesi', and on a uniform background for the entire sequence of indications listed in the previous paragraph, and the letters must not be larger than those used for the word 'Verdicchio dei Castelli di Jesi'.

Title of the requirement/derogation

Adding the term 'Vigna' to the label.

Legal framework

National legislation

Type of further requirement/derogation

Additional provisions relating to labelling

Description of the requirement/derogation

The term 'Vigna' [vineyard] followed by a place or vineyard name may be used in the labelling and presentation of 'Verdicchio dei Castelli di Jesi' PDO wines, in accordance with the national legislation in force.

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

<https://www.masaf.gov.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/23529>
