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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector, as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2025/507)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ⁽¹⁾.

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Colli Maceratesi'

PDO-IT-A0443-AM02

Date of communication: 24 October 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Colli Maceratesi Ribona Riserva type

Description: Introduction of the Ribona Riserva type.

Reason: The Colli Maceratesi Ribona is no exception and its tradition is also evolving in that there is now a request to establish rules for a new type of wine characterised by a longer ageing period, a higher alcoholic strength and a sensory profile with complex, tertiary aromas, giving it added value in terms of organoleptic characteristics, based on notes of minerals and dried aromatic herbs such as chamomile, tea, sage and rosemary, in addition to the flavour produced by the grapes' natural acidity content that underpins the wine's distinctive taste. The immediate and strategic intention in requesting this 'Riserva' type is to best market the many Ribona wines that have for years been sold after a considerable ageing period, and that have very different signature qualities from the young Ribona wines drunk a few months after harvest, by officially recognising and classifying these wines. These Riserva wines are the result of a commercial and scientific recognition of the ability of this wine made from Ribona grapes to improve with ageing, which has always set it apart, like the closely related varieties Verdicchio and Pecorino.

The amendment concerns Articles 1 to 8 of the product specification and sections 4 and 5.2 of the single document.

2. Colli Maceratesi Ribona Riserva Spumante type

Description: Introduction of the Colli Maceratesi Ribona Riserva Spumante [reserve sparkling] type.

Reason: Generic sparkling wine is already included in the current product specification; adding the Ribona variety would render it clearly and indisputably recognisable and would clearly specify the origin of the grapes used to make the sparkling wine, thus improving the specificity of the label and clearly indicating the grape variety to the consumer. The addition of the 'Riserva' type improves the sparkling wine's quality as perceived by the consumer and holds producers to a high quality level.

The amendment concerns Articles 1 to 8 of the product specification and sections 4 and 5.2 of the single document.

3. Colli Maceratesi Rosso Novello type

Description: Removal of the Colli Maceratesi Rosso Novello [red new] type.

Reason: The quality of the sensory characteristics is unexceptional and there is pointless trade competition with other Italian Novello products.

The amendment concerns Articles 1 to 8 of the product specification and sections 4 and 5.2 of the single document.

⁽¹⁾ OJ L 9, 11.1.2019, p. 2.

4. Ribona Spumante type

Description: The term 'asciutto' [dry] in the description of the taste has been replaced by the wording 'da dosaggio zero a brut' [from zero dosage to brut].

Reason: This change reflects the product's actual characteristics.

The amendment concerns Article 6 of the product specification and section 4 of the single document.

5. Passito wine indications

Description: Rules on winemaking and ageing.

Reasons: These are adjustments to the oenological practices used to give the wines their distinctive characteristics.

The amendment concerns Article 5 of the product specification but does not affect the single document.

6. Labelling and presentation

Description: In accordance with the legislation in force, the term 'Vigna' and/or the name of the broader geographical area 'Marche', in which the PDO production area is located, can now be added to the label.

Reason: The amendment makes it possible to provide precise information on the geographical origin of wines with the 'Colli Maceratesi' PDO.

The amendment concerns Article 7 of the product specification and section 9 of the single document.

7. Labelling and presentation

Description: It has been specified that the addition of any description other than those expressly provided for in the product specification is prohibited, including the adjectives 'fine' [fine], 'scelto' [choice], 'selezionato' [selected] and similar.

Reasons: The prohibited terms have been more clearly specified.

The amendment concerns Article 7 of the product specification but does not affect the single document.

8. Packaging and presentation

Description: The option of using special formats for promotional purposes has been added.

Reason: This change brings the text into line with current legislation.

The amendment concerns Article 8 of the product specification but does not affect the single document.

9. Packaging and presentation

Description: Closures with crown and ring-pull caps may not be used.

Reason: This change brings the text into line with current legislation.

The amendment concerns Article 8 of the product specification but does not affect the single document.

10. Information about the control body

Description: Change in the registered office of the Valoritalia s.r.l. control body.

Reasons: The address has changed.

The amendment concerns Article 10 of the product specification but does not affect the single document.

SINGLE DOCUMENT

1. **Name(s)**

Colli Maceratesi

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine product**

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 wines**

1. *Colli Maceratesi Bianco*

CONCISE TEXTUAL DESCRIPTION

‘Colli Maceratesi’ Bianco [white]: Colour: pale straw-yellow; Aroma: delicate, pleasant, harmonious; Taste: dry, harmonious;

Minimum total alcoholic strength by volume: 11,00 %;

Minimum sugar-free extract: 16 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): —

2. *Colli Maceratesi Bianco Passito*

CONCISE TEXTUAL DESCRIPTION

‘Colli Maceratesi’ Bianco Passito [white raisined]: Colour: straw-amber of varying intensity; Aroma: typical of raisining, dynamic, intense;

Taste: sweet, harmonious, velvety; Minimum total alcoholic strength by volume: 15,50 %;

Minimum sugar-free extract: 24 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): —

3. *Colli Maceratesi Bianco Spumante*

CONCISE TEXTUAL DESCRIPTION

'Colli Maceratesi' Bianco Spumante [white sparkling]: Bubbles: fine and long-lasting; Colour: pale straw-yellow; Aroma: pleasant, slightly fruity;

Taste: dry, pleasantly acidic;

Minimum total alcoholic strength by volume: 11,00 %;

Minimum sugar-free extract: 14 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: 5,00 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

4. *Colli Maceratesi Ribona*

CONCISE TEXTUAL DESCRIPTION

'Colli Maceratesi' Ribona: Colour: straw-yellow with golden highlights; Aroma: distinctive, pleasant; Taste: dry, flavourful, harmonious;

Minimum total alcoholic strength by volume: 11,00 %;

Minimum sugar-free extract: 16 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. *Colli Maceratesi Ribona Passito*

CONCISE TEXTUAL DESCRIPTION

'Colli Maceratesi' Ribona Passito [raisined]: Colour: straw-amber of varying intensity; Aroma: typical of raisining, dynamic, intense;

Taste: sweet, harmonious, velvety;

Minimum total alcoholic strength by volume: 15,50 %;

Minimum sugar-free extract: 26 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): —

6. *Colli Maceratesi Ribona Spumante*

CONCISE TEXTUAL DESCRIPTION

'Colli Maceratesi' Ribona Spumante [sparkling]: Bubbles: fine and long-lasting; Colour: pale straw-yellow; Aroma: pleasant, slightly fruity;

Taste: from zero dosage to brut, pleasantly sour;

Minimum total alcoholic strength by volume: 11,00 %;

Minimum sugar-free extract: 14 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: 5,00 grams per litre expressed as tartaric acid
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

7. *Colli Maceratesi Ribona Riserva*

CONCISE TEXTUAL DESCRIPTION

'Colli Maceratesi' Ribona Riserva [reserve]: Colour: straw yellow of varying intensity; Aroma: fine, delicate; Taste: dry, fresh, flavourful, medium-bodied, with slightly bitter sediment;

Minimum total alcoholic strength by volume: 12,00 %;

Minimum sugar-free extract: 22 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
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

8. *Colli Maceratesi Ribona Riserva Spumante*

CONCISE TEXTUAL DESCRIPTION

'Colli Maceratesi' Ribona Riserva Spumante [reserve sparkling] Bubbles: fine and long-lasting; Colour: straw yellow of varying intensity; Aroma: fine, delicate;

Taste: from zero dosage to brut, fresh, flavourful, medium-bodied, with slightly bitter sediment;

Minimum total alcoholic strength by volume: 12 %;

Minimum sugar-free extract: 21 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: 5,00
- Maximum volatile acidity (in milliequivalents per litre): —
- Maximum total sulphur dioxide (in milligrams per litre): —

9. *Colli Maceratesi Rosso*

CONCISE TEXTUAL DESCRIPTION

'Colli Maceratesi' Rosso [red]: Colour: ruby red; Aroma: distinctive, intense; Taste: dry, harmonious;

Minimum total alcoholic strength by volume: 11,50 %;

Minimum sugar-free extract: 18 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): —

10. *Colli Maceratesi Rosso Riserva*

CONCISE TEXTUAL DESCRIPTION

'Colli Maceratesi' Rosso Riserva [red reserve]:

Colour: ruby red, sometimes tending to garnet with age; Aroma: pleasant, complex, slightly dynamic; Taste: flavourful, harmonious, pleasantly dry;

Minimum total alcoholic strength by volume: 12,50 %;

Minimum sugar-free extract: 21 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): —

11. *Colli Maceratesi Sangiovese*

CONCISE TEXTUAL DESCRIPTION

'Colli Maceratesi' Sangiovese: Colour: ruby red; Aroma: distinctive, intense; Taste: dry, harmonious;

Minimum total alcoholic strength by volume: 11,50 %;

Minimum sugar-free extract: 18 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*

—

5.2. *Maximum yields*

1. Colli Maceratesi Bianco, Colli Maceratesi Bianco Spumante, Colli Maceratesi Bianco Passito, Colli Maceratesi Ribona, Colli Maceratesi Ribona Spumante, Colli Maceratesi Ribona Passito, Colli Maceratesi Rosso, Colli Maceratesi Sangiovese

13 000 kilograms of grapes per hectare

2. Colli Maceratesi Ribona Riserva Spumante

12 000 kilograms of grapes per hectare

3. Colli Maceratesi Rosso Riserva, Colli Maceratesi Ribona Riserva

10 000 kilograms of grapes per hectare

6. **Demarcated geographical area**

The area where grapes used to produce wines with the Colli Maceratesi protected designation of origin are grown comprises the whole province of Macerata and the municipality of Loreto in the province of Ancona.

7. **Wine grape varieties**

Cabernet Franc N. - Cabernet

Cabernet Sauvignon N. - Cabernet

Chardonnay B.

Ciliegiolo N. - Morettone
Grechetto B.
Incrocio Bruni 54 B.
Lacrima N.
Maceratino B. - Ribona
Malvasia Bianca Lunga B. - Malvoisier
Merlot N.
Montepulciano N.
Pecorino B. - Vissanello
Sangiovese N. - Sangiovese
Sauvignon B. - Sauvignon Blanc
Trebiano Toscano B. - Procanico
Verdicchio Bianco B. - Trebbiano di Soave B.
Vernaccia Nera N. - Vernaccia

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

Colli Maceratesi

Both vine cultivation and wine production have been carried out for several centuries in the production area of Colli Maceratesi PDO wines.

Human factors have influenced the choice of grape varieties and the development of cultivation and wine-making techniques, which are constantly being improved. Sparkling wines have long been produced in the Colli Maceratesi area, as indicated by several ancient texts. The production of Passito wines is age-old and well documented. The climate and the nature of the soils, combined with human activity, give the Colli Maceratesi wines their unique characteristics.

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

Reference to the term 'Vigna'

Legal framework:

EU legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In the labelling and presentation of Colli Maceratesi wines, the term 'Vigna' may be used, provided that it is followed by the relevant place name or traditional name, that separate containers are used for winemaking and storage and that this term is included both in the grape production report and in the records and appears in the appropriate regional list pursuant to the legislation in force.

In addition, in accordance with the legislation in force, the broader geographical name 'Marche' may be used in the labelling and presentation of the wines, provided that this name is separated from the geographical name of the designation and the term 'DOC'.

The term 'Marche' must appear in the same upper-case and/or lower-case characters as those used for the words 'Colli Maceratesi' and the height of the characters must be no greater than the height of the words 'Colli Maceratesi'. All the details listed in the first paragraph must be on a uniform background.

Link to the product specification

<https://www.politicheagricole.it/flex/cm/pages/ServeBLOB.php/L/IT/IDPagina/22240>
