**TECHNICAL SPECIFICATIONS FOR THE
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

**NAME OF THE GEOGRAPHICAL INDICATION**

Grappa

**PRODUCT CATEGORY**

Spirits

**COUNTRY OF ORIGIN**

Italy

**APPLICANT**

ASSODISTIL

Via Torino, 146

00184 Rome, Italia

Tel. +39 0695214501

ISTITUTO NAZIONALE GRAPPA

Via Domokos, 8

40100 Bologna, Italia

**PROTECTION IN THE COUNTRY OF ORIGIN**

*Date of Protection in the European Union:* 29.5.1989: You are granted protection in the territory of the European Union under Regulation (EEC) No 1576/89. Regulation 110/2008 on the definition, description, presentation, labeling and protection of geographical indications of spirit drinks and repealing Council Regulation (EEC) No 1576/89

*Date of Protection in the Member State:* 12/07/1951: You are granted protection in Italy under Law No 1559/1951. July 16, 1997: You are granted protection in Italy by Decree of the President of the Republic No 297/1997

**PRODUCT DESCRIPTION**

Spirits , Grape marc spirit or grape marc .

The name ' Grappa ' is reserved exclusively to grape marc or pomace produced from the raw material resulting from grapes grown and vinified in Italy that is distilled in centers established in the geographical area of ​​the country.

a) physical, chemical and organoleptic properties of the category :

- Obtained from grape marc fermented and distilled either directly by water vapor or upon addition of water ;

- The proportion of lees may be added to the residue shall not exceed 25 kg of lees per 100 kg of pomace , the amount of alcohol derived from the lees shall not exceed 35 % of the total amount of alcohol in the finished product;

- The distillation shall be less than 86 % vol .

- The minimum alcoholic strength shall be 37.5 % vol, no added ethyl alcohol, or diluted or undiluted.

- Not aromatize, but it can be added fruits or aromatic plants or parts thereof;

b ) Specific features of the spirit :

- The methyl alcohol content should not exceed 1000 g / hl of alcohol at 100 %;

c ) Production process: The " Grappa " is distilled either directly by water vapor or upon addition of water in the still, fermented pomace (or semi-fermented ) . Well before adding them to the marc distillation, or by removing alcohol ( together or separately ) marc and lees and carrying out the distillation of a mixture of both natural liquid lees may be used.

**DESCRIPTION OF THE GEOGRAPHICAL AREA**

All the territory of Italy

**LINK WITH THE GEOGRAPHICAL AREA**

Italy is ideal for grape production with its gentle and forgiving climate. The land of Italy produces flavors and aromas of extraordinary variety , this is the land that gave rise to the ' Grappa ', the unique spirit of Italy excellence in the world for its character and origin. The production of ' Grappa ' is traditionally performed from the direct distillation of pomace , and its link with the territory is very strong, as evidenced by many historical documents. The abundance of fresh and fermented marc has led to the development of a unique distillation system . The alcohol vapors obtained low alcohol make the product retain a variety of scents that help give the 'Grappa' specific organoleptic characteristics. The origin of the raw material is tested through additional documents and records of the distillers . The production of " Grappa " is the result of the typically Italian wine vocation , together with the consolidated product distillation of that activity..

**SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

The 'Grappa' must be labeled in accordance with Regulation (EC) No 110/2008 of the European Parliament and of the Council of 15 January 2008 on the definition, description, presentation, labeling and the protection of the indication geographic spirits and amending Regulation (EEC) No 1576/89 is repealed and the national legislative Decree 109/1992.

The name 'Grappa' may be supplemented by other terms that refer to:

- One or at most two wine varieties or wine DOC or DOCG designation governed by national law.

- Can also be used on the label the words 'vecchia' or 'invecchiata', on one hand, or "Riserva" or "stravecchia" on the other, when the aging process takes place in wooden containers and non-coated or impregnated under official control on the geographic area for, respectively, 12 or 18 months.

**CONTROL BODY**

Agenzia delle Dogane

Via Mario Carucci, 71 - 00143 Roma