TECHNICAL FILE FOR THE ‘KIRSCH FRIULANO’/‘KIRSCHWASSER FRIULANO’ GEOGRAPHICAL INDICATION

1. **Name of the spirit drink including the geographical indication:** ‘Kirsch Friulano’/‘Kirschwasser Friulano’

– Category of the spirit drink including the geographical indication: Fruit spirit obtained from cherries (*Prunus avium ssp.*)

The name ‘Kirsch Friulano’/‘Kirschwasser Friulano’ (hereinafter ‘Kirsch Friulano’) is exclusively reserved for cherry spirit obtained from raw material of Italian origin, distilled in facilities located in Friuli-Venezia Giulia.

2. **Description of the spirit drink**:

(a) Main physical, chemical and/or organoleptic characteristics of the product:

* it is produced exclusively from alcoholic fermentation and distillation of the fleshy fruit of cherry or cherry must, with or without stones;
* distillation occurs at less than 86 % vol.;

- the amount of volatile substances equals or exceeds 200 grams per hectolitre of 100 % vol. alcohol, and the methanol content is maximum 1 000 grams per hectolitre of 100 % vol. alcohol;

* the minimum alcoholic strength by volume is 37.5 % vol.;
* it must contain no added ethyl alcohol, diluted or undiluted;
* it has a maximum hydrogen cyanide content of 7 grams per hectolitre of 100 % vol. alcohol if distilled with stones;
* it contains no flavourings,
* it is bright and transparent, has a refined fruity fragrance and a delicate, distinctive taste with a slightly bitter aftertaste, perfectly balanced in the nose and on the palate.

(b) Specific characteristics of the spirit drink as compared to the relevant category:

* the minimum alcoholic strength by volume is 40 %;
* the minimum content of volatile substances other than ethyl and methyl alcohol is 200 grams per hectolitre of 100 % vol. alcohol;

(c) Geographical area concerned:

The entire territory of the Friuli-Venezia Giulia Region.

(d) Method for obtaining the spirit drink:

‘Kirsch Friulano’ is obtained by distillation of cherries or cherry must, with or without stones, either directly using water vapour or after water has been added to the still. The distillation of the cherries or cherry must in a batch still must be carried out at less than 86 % vol., so that the distillate retains the aroma and taste of the raw material. ~~The product obtained may be redistilled within this limit value.~~ Compliance with the limits must be evidenced by stamped registers in which the quantities and alcohol content of the cherries or cherry must sent for distillation are recorded each day. In preparing ‘Kirsch Friulano’ the addition of sugars is permitted, subject to a maximum limit of 20 grams per litre expressed as invert sugar in compliance with the definitions provided in point 3(a), (b) and (c) of Annex I to Regulation (EC) No 110/2008. ‘Kirsch Friulano’ may be aged in barrels, vats and other unpainted and uncoated wooden containers for a minimum period of twelve months, as monitored by tax authorities, in facilities located in the Friuli-Venezia Giulia Region.

(e) Details bearing out the link with the geographical environment or the geographical origin.

The earliest information dates back to the time of the Republic of Venice, and can be found in the records of the Carnic Municipality of Arta (which later became Arta Terme). Cherry distillate is one of the distillates that, in the past, were produced in Carnia and elsewhere in eastern Friuli, an area which today roughly corresponds to the Colli Orientali del Friuli and the Collio. This is documented in many sources (Carnia agroalimentare, Castagnaviz, M., Chiandetti, Reana del Rojale (Udine), 1900; Tradizioni e leggende della Valcanale, Volume 1, Domenig, R., Missio Udine, 1990; Perarias Melarias: Frutticultura in Carnia, various authors, Lithostampa, Pasian di Prato (Udine), 1998; ~~Carnia~~ ag~~roalimentare, Gastagnaviz, M., Chiandetti, Reana del Rojale (Udine), 1900;~~ I ciliegi del Friuli, ‘La Panarie’, Valente G., May-June 1938; Sidro di mele e di pere nonché altri prodotti tradizionali friulani a base di frutta, Zandigiacomo, P., in ISPRA booklets, 6/2014).

Records show that at the start of the 20th century there were already twelve state-licensed distillers in the Municipality of Arta Terme. Since then, the distillate has spread throughout Friuli, as has the cultivation of the cherry tree and the industrial processing of its fruit (in the 1920s and 1930s), with the original distillation and production methods remaining unchanged (tanks and mashing equipment, as well as storage equipment for the fermenting mash, copper distillation unit, bonded warehouses and glass bottling). The sources of supply later extended to other parts of north-eastern Italy and the Emilia-Romagna Region owing to the increased need for raw material and the gradual decline in local cultivation and harvesting.

(f) Conditions to be complied with under national law:

Presidential Decree No 297 of 16 July 1997.

(g) Name and address of applicant

FEDERVINI – Federazione Italiana Industriali Produttori, Esportatori ed Importatori di Vini, Acquaviti, Liquori, Sciroppi, Aceti ed affini [Italian federation of producers, exporters and importers of wine, spirits, liqueurs, syrups, vinegars and similar products], via Mentana 2b, IT‑00185 Rome.

(h) Specific labelling rules

‘Kirsch Friulano’ must be labelled in compliance with Legislative Decree No 109 of 27 January 1992, as amended.