**TECHNICAL FILE**

**GEOGRAPHICAL INDICATION**

***‘Kirsch Trentino’ or ‘Kirschwasser Trentino’***

**1. Name of the spirit drink including the geographical indication:**

*‘Kirsch Trentino’ or ‘Kirschwasser Trentino’*

**Category of the spirit drink including the geographic indication:** *Fruit spirit*

The name *‘Kirsch Trentino’* or *‘Kirschwasser Trentino’* is reserved exclusively for spirit obtained from cherries grown and processed in the Autonomous Province of Trento, and distilled and bottled in plants located in the Autonomous Province of Trento.

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

1. ***Physical, chemical and/or organoleptic characteristics of the category:***

- It is obtained exclusively from the alcoholic fermentation and distillation of cherries

(*Prunus cerasus*, *Prunus avium*);

- Minimum content of volatile compounds other than ethyl and methyl alcohol of 200 grams per hectolitre of alcohol at 100% vol.;

- Minimum alcoholic strength by volume is 40%, and not more than 50%;

- *‘Kirsch Trentino’* or *‘Kirschwasser Trentino’* has a typical fruity aroma of ripe cherries and red fruit, a characteristic taste and it is transparent.

1. ***Specific characteristics of the spirit drink as compared to the relevant category:***

- Content of 2-butan-1-ol not exceeding 80 grams per hectolitre of 100% vol. alcohol;

- Ethyl acetate content of less than 250 grams per hectolitre of 100% vol. alcohol;

- Total aldehyde content of less than 250 grams per hectolitre of 100% vol. alcohol;

- Volatile acid content (expressed as acetic acid) not exceeding 50 g per hectolitre of 100% vol. alcohol;

- Quantity of copper not exceeding 5 milligrams per litre;

- Maximum hydrocyanic acid content of 5 grams per hectolitre of 100% vol. alcohol;

- Maximum ethyl carbamate (urethane) content of 0.8 milligrams per litre.

1. ***Geographical area concerned:***

The entire territory of the Autonomous Province of Trento.

1. ***Method for obtaining the spirit drink:***

The fresh or properly preserved fruit must be processed in a manner that preserves its organoleptic characteristics. Fermentation must take place using methods that avoid any degradation of the organoleptic properties. The fermented purée must be processed in such a way as to preserve the aromatic characteristics derived from the raw material and from the operations used to obtain it.

*‘Kirsch Trentino’* or *‘Kirschwasser Trentino’* is obtained by distillation of the fermented purée in a batch still, if necessary after the addition of water to the still. Distillation is carried out at less than 86 per cent by volume so that the product has an aroma and taste derived from the distilled raw materials. The qualitative characteristics of the product may be improved by using appropriate distillation equipment capable of specifically reducing the content of methyl alcohol.

In the preparation of  *‘Kirsch Trentino’* or *‘Kirschwasser Trentino’* whole fruit may be added, as well as a maximum of 20 grams of sugar per litre, expressed as invert sugar, as defined in Annex I(3)(a), (b) and (c) to Regulation (EC) No 110/2008.

For the reduction in alcoholic strength only quality-certified drinking water from the Autonomous Province of Trento may be used, which may be softened but not demineralised.

*‘Kirsch Trentino’* or *‘Kirschwasser Trentino’* may be aged in barrels, vats and other wooden containers, as monitored by tax authorities, in facilities situated in the Autonomous Province of Trento.

1. ***Details bearing out the link with the geographical environment or the geographical origin:***

The spirit *‘Kirsch Trentino’* or *‘Kirschwasser Trentino’*, as documented in numerous historical accounts, is traditionally produced by the direct distillation of the fermented purée and is closely linked to the region of origin.

The distillation systems used, and particularly the widespread use of batch stills comprising a water bath with separate cauldron and distillation column (‘Tullio Zadra’ traditional method), allow the low wines to be rectified in a batch still and the heads and tails to be cut. This type of still and its operation allow the multiple aromatic components that give *‘Kirsch Trentino’* or *‘Kirschwasser Trentino’* its typical organoleptic characteristics to be transferred to the distillate.

Dilution to lower alcoholic strength is traditionally carried out using drinking water from the Autonomous Province of Trento whose mineral salt composition is characterised by the particular geological formation of the mountains and rocks (porphyry and dolomite) through which the water flows. These mineral salts affect the aroma and taste of the fruit spirit.

The origin of the raw materials is described in the accompanying documents and the distillers’ records.

The production of fruit spirits, as documented in numerous historical accounts, has a long tradition in Trentino (see ‘Acquavite e Grappa nell’uso e nel costume del Trentino’ by Umberto Raffaelli - Museo degli usi e costumi della gente trentina, 1976; ‘Le grappe del Trentino’ by Menapace, Margheri, Avancini, Versini, Morelli, Betti, Tonon, Cocchi, Raffaelli - Manfrini Editori, 1979; ‘Atlante dei prodotti tradizionali trentini (grappa giovane trentina, distillati di frutta, acquavite di genziana’ by Bazzanella, Gilli - Autonomous Province of Trento, 2004; ‘La grappa e i distillati in Trentino’ by Bandini, Rizzi, Zanotelli - Trento Chamber of Commerce, Industry, Craft Trades and Agriculture, 2008). Distillation is an age-old practice in Trentino and it has long since become important enough to be the subject of official proclamations and regulations, as testified, for example, by the ‘Proclama in materia de vini, vernazze et aquevite forastieri’ [Proclamation on wine, vernazza and foreign spirits] of 7 August 1697, issued by the Consular Magistrate of Trento to combat smuggling, or the 1757 Regulation on the instructions that had to be followed in the ‘Magnificent Communities of the Vicariate of Cembra’. Like the distillation of grape pomace used to make grappa, the art of fruit distillation is a time-honoured tradition in Trentino. This is particularly true of fruit used to make cider (apples and pears), which replaced wine in valleys where grapes were not grown. However, the practice of distilling stone fruits and berries is more recent, although more than two centuries old, and it is linked to traditions acquired when Trentino became part of the Austro-Hungarian Empire, where such processing was already widespread and indeed constituted the primary source for the production of alcoholic beverages. Initially, mainly wild or semi-wild fruits were distilled, especially marasca cherries and plums. Umberto Raffaelli’s book ‘Acquavite e Grappa nell’uso e nel costume del Trentino’ contains historical references to documents kept in local archives from the 18th and 19th centuries that mention fruit spirits (‘Acquavita di birra, d’Anziana, di grano e di frutti...’) as well as details of local practices for the distillation of spirits during the production period 1879-80, with references to the distillation of stone fruit in Trentino. After the Second World War, the abundance of cultivated raw material and the new ‘Tullio Zadra’ distillation method meant that the practice of fruit distillation could flourish, with production of the highest quality.

1. ***Requirements laid down by Community and/or national and/or regional provisions:***

Legislative Decree No 109 of 27 January 1992.

1. ***Name and address of applicant:***

Autonomous Province of Trento - Via Trener, 3 - 38121 Trento