**TECHNICAL FILE**

**GEOGRAPHICAL INDICATION**

***"Südtiroler Enzian"* and/or *"Genziana dell'Alto Adige"***

1. **Name of the spirit drink including the geographical indication***"Südtiroler Enzian"* and/or *"Genziana dell'Alto Adige"*

**Category of the spirit drink including the geographical indication**
Fruit spirit, obtained from gentian root (*Gentiana lutea L.*).

The name *"Südtiroler Enzian"* and/or *"Genziana dell’Alto Adige"* is exclusively reserved for the spirit drink produced by the distillation of fermented gentian root (*Gentiana lutea L.*), possibly with the addition after fermentation of ethyl alcohol of agricultural origin, distilled and diluted to varying degrees in plants located within the territory of the Autonomous Province of Südtirol-Alto Adige.

1. **Description of the spirit drink**
2. ***Physical, chemical and/or organoleptic characteristics of the product***

The spirit drink is produced exclusively from gentian root (*Gentiana lutea L.*) fermented and distilled over a direct flame or by means of water vapour with the addition of ethyl alcohol of agricultural origin.

The colour is transparent and clear. It has a very delicate herbaceous aroma, which reminds one of fresh clay. The flavour is slightly bitter with a hint of black chokeberry. To the palate it is persistent, full-bodied and very pleasant. The robust aromas of roots are harmoniously joined by elegant hints of cocoa. The after-taste is full-bodied and coats the mouth well.

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

It must have a maximum methanol content of 1 000 grams per hectolitre of 100 % vol. alcohol;

and a minimum alcoholic strength by volume of 40 %.

1. ***Geographical area concerned***

The stages of cleaning, mashing and fermentation of the roots, the distillation as well as the subsequent stages such as the reduction to any degree and ageing, if any, take place in the territory of the Autonomous Province of Südtirol-Alto Adige.

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

*"Südtiroler Enzian”* and/or *“Genziana dell’Alto Adige”* is produced by distillation batch stills comprising a water bath, using direct heat or indirect water vapour after water has been added in the still, separating the heads and tail from gentian roots, fresh or dried, fermented without the addition of ethyl alcohol of agricultural origin. Ethyl alcohol of agricultural origin may be added before distillation.

To produce *"Südtiroler Enzian"* and/or *"Genziana dell’Alto Adige"* at least 10 kg of dried roots are used or the equivalent amount of fresh *Gentiana lutea L.* roots per hectolitre of 100 % vol. alcohol.

Grinding, fermentation, distillation, reduction in alcohol content and any ageing must take place in the Autonomous Province of Südtirol-Alto Adige.

Production methods are detailed below:

Preparation of the purée:

* mashing of healthy, clean roots;
* fermentation at controlled temperature, also in relation to the weather conditions peculiar to Südtirol-Alto Adige, encouraging the development of finer aromas during the fermentation of the raw material;
* blending of the spirit obtained from the fermented and/or macerated roots;

Distillation:

* this elaborate process is followed by the traditional distillation process by batch stills; the alcohol vapours, obtained at low strength, allow the product to keep many aromatic components that contribute to the typical organoleptic character of the *“Südtiroler Enzian” and*/or *“Genziana dell’Alto Adige”* spirit drink.

 The distillation of the mash must be carried out at less than 86 % vol. Compliance with the established limit values must be recorded on stamped registers with daily entries of the quantities and alcohol content of the fermented mash sent to distillation.

Reduction in alcohol content:

* takes place using drinking water of the Autonomous Province of Südtirol-Alto Adige or may be carried out with softened, but not demineralised, water of the same origin;
* the water of the Autonomous Province of Südtirol-Alto Adige is influenced by the particular geological formation of mountains; on top of an igneous rock bed (granite or porphyry) there is a prolonged layer of dolomite, a sedimentary rock; both geological strata add mineral salts to the water. These mineral salts influence the aroma and taste of the spirit drink; a significant quantity of water is added to reduce the alcohol content, making up half of the final spirit drink.

Ageing:

* The *“Südtiroler Enzian”* and/or *“Genziana dell’Alto Adige”* spirit drink is traditionally aged in wooden containers/barrels. Given the availability of suitable wood and the presence of one or more coopers in almost every village, these containers were used extensively in the territory. Small wooden barrels (*Lagelen*) were also used to transport this spirit drink.
* The special character of *“Südtiroler Enzian”* and/or *“Genziana dell’Alto Adige”* is therefore due to the choice of the raw material, the fact that the production phase is exclusively carried out in the Autonomous Province of Südtirol-Alto Adige, which is an area of high environmental importance, the master distillers' centuries-old experience, and the continuous improvement of the production cycle.

In making *“Südtiroler Enzian”* and/or *“Genziana*, the following additives are allowed:

* sugars, in a maximum amount of 20 grams per litre, expressed as invert sugar in accordance with the definitions provided in point 3(a), (b) and (c) of Annex I to Regulation (EC) No 110/2008; and
* caramel, only when the spirit drink is aged for at least 12 months, in accordance with applicable EU and national legislation.

The *"Südtiroler Enzian”* and/or *“Genziana dell’Alto Adige”* spirit drink may be aged in barrels, vats and similar wooden containers.

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

The production of *"Südtiroler Enzian”* and/or *“Genziana dell’Alto Adige”* spirit drink, as shown in a number of historic documents, has a long tradition in Südtirol/Alto Adige (see *Der Obstbau, die Obstproduktion und der Obsthandel im deutschen Südtirol* - Coltivazione e esportazione della Williams Christbirne in Alto Adige e la produzione di distillato di prugne e ciliegie in Val Venosta e Valle Isarco nel 1894, Mader Karl, Genossenschafts- Verband, Bozen 1894).

The particularity of *“Südtiroler Enzian”* and/or *“Genziana dell’Alto Adige”* therefore consists of the choice of the raw materials and the traditional processing methods, the fact that the production phase is exclusively carried out in the Autonomous Province of Südtirol-Alto Adige, which is an area of high environmental importance, and the master distillers' centuries-old experience.

The raw material used is described in the accompanying documents and records of the distillers.

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

Decree of the President of the Republic No 297 of 16 July 1997

1. ***Applicant's name and address***

Südtiroler Hofbrennereien e.V. Distillatori Artigianali dell’Alto Adige

Juval 1 B 39020 Castelbello-Ciardes (BZ), Italy

1. ***Terms additional to the geographical indication and specific rules on labelling***

*“Südtiroler Enzian”* and/or *“Genziana dell’Alto Adige”* must be labelled in accordance with Legislative Decree No 109 of 27 January 1992 and subsequent amendments.