**TECHNICAL SHEET**

**GEOGRAPHICAL INDICATION**

***‘Südtiroler Golden Delicious’* and/or *‘Golden Delicious dell’Alto Adige’***

1. **Name of the spirit drink including the geographical indication:***‘Südtiroler Golden Delicious’* and/or *‘Golden Delicious dell’Alto Adige’*

**Category of the spirit drink including the geographical indication:**  
Fruit spirit made from Golden Delicious apples (*Malus domestica Borkhausen,* cultivar Golden Delicious)

The name *‘Südtiroler Golden Delicious’* and/or *‘Golden Delicious dell’Alto Adige’* is exclusively reserved for fruit spirit made from Golden Delicious apples grown, stored and fermented in the Autonomous Province of Südtirol-Alto Adige, and distilled and reduced in alcoholic strength at facilities located within the Autonomous Province of Südtirol-Alto Adige.

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

The spirit is obtained exclusively from puréed Golden Delicious apples fermented and distilled either directly or using water vapour.

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

a minimum volatile substance content other than ethyl alcohol and methanol of 200 grams per hectolitre of 100% vol. alcohol;

alcoholic strength of not less than 40% volume.

It has a transparent, crystalline colour. Its aroma is intensely fresh and fruity, which is typical of the Golden Delicious apple. Its flavour is intense, lingering, strongly reminiscent of the flesh of the ripe apple.

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

The name *‘Südtiroler Golden Delicious’* and/or *‘Golden Delicious dell’Alto Adige’* is exclusively reserved for fruit spirits produced by the distillation of Golden Delicious apples.

It must have: an acetate content of less than 250 grams per hectolitre of 100% vol. alcohol;

a total aldehyde content of less than 250 grams per hectolitre of 100% vol. alcohol.

1. ***the geographical area concerned:***

Traditionally, the Golden Delicious apples come from orchards in the Autonomous Province of Südtirol-Alto Adige. The ripening of the fruit after harvesting, mashing, fermentation, distillation and subsequent stages such as reduction in alcoholic strength, ageing, and bottling, if any, take place in the territory of the Autonomous Province of Südtirol-Alto Adige.

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

*‘Südtiroler Golden Delicious’* and/or *‘Golden Delicious dell’Alto Adige’* fruit spirit is obtained from puréed fermented Golden Delicious apples, distilled in continuous or discontinuous facilities with direct fire or indirect vapour after water has been added to the still, with separation of the first and last distillates.

The degree of ripeness of the fruit has a particular effect on the taste and aroma of the distillate. The distillers of Alto Adige carefully monitor the fruit as it ripens on the tree to ensure that the Golden Delicious apples ripen evenly. They also monitor the ripening of the apples after harvesting, which is aided by the region's particular climate.

Mashing, fermentation, distillation, reduction in alcoholic strength and ageing, if any, must take place in the Autonomous Province of Südtirol-Alto Adige. Bottling must take place within the same production facility. Because of the particular, delicate aromas of the fruit and the limited supply of the distillate, producers do not market the product in bulk, but only in bottles filled in their own production facilities.

The distillation of the fermented apples in a continuous or discontinuous still must take place at less than 86% vol. The quality of the product may be enhanced by using suitable stills capable of specifically reducing the methanol content. Compliance with the limits laid down must be documented by keeping certified records with daily entries of the quantities and the alcohol content of the fermented apples delivered for distillation.

*‘Südtiroler Golden Delicious’* and/or *‘Golden Delicious dell’Alto Adige’* fruit spirit may be matured in casks, barrels or other wooden containers.

When making *‘Südtiroler Golden Delicious’* and/or *‘Golden Delicious dell’Alto Adige’* 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;
* caramel, only for fruit spirit matured for at least 12 months in barrels, vats or other wooden containers, in accordance with applicable EU and national legislation;
* after distillation the whole fruit may be added.

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

Golden Delicious apples have been grown extensively in Südtirol-Alto Adige since the second half of the 20th century, mainly at higher altitudes, in hill and mountain areas.

Thanks to the typical characteristics of the apple used for the distillate and the distillers' extensive experience with its range of aromas and flavours, the production of Golden Delicious apple spirit has reached a high level of sophistication. Growing the Golden Delicious apples at relatively high altitude with variations in temperature between day and night allows the apples to acquire particular flavours and aromas. The particular mix of mineral salts in the local waters is linked to the region’s geological characteristics. South Tyrol’s spring waters flow through volcanic, metamorphic and dolomitic rocks. Every little sub-area of the region adds to the typical composition of the spring waters’ fixed residue, which is why the local waters’ analytical values cannot be captured in a single mapping model. However, the use of excellent local waters is a distinct common feature.

The particularity of *‘Südtiroler Golden Delicious’* and/or *‘Golden Delicious dell’Alto Adige’* fruit spirit therefore lies mainly in the selection of raw materials, the traditional processing methods, the various production stages that take place exclusively in the Autonomous Province of Südtirol/Alto Adige, which is an area of particular environmental quality, the centuries-old experience of the master distillers and the constant improvement of the production cycle.

The production methods are detailed below.

Preparation of the purée:

* The fruit is picked when ripe, when its flavour is strongest, especially in growing areas where the temperature variation during the day is greatest.
* The harvested Golden Delicious apples are left to over-ripen evenly in a low-temperature conditioning process, aided by the particular climatic conditions in Südtirol/Alto Adige. They are then stored in special containers (bins) in which they are left to over-ripen at uniform temperature to ensure that the characteristic flavour components of the fruit develop in all their complexity, thus giving the distillate its characteristic full flavour.
* The apples are mashed to a uniform grain size, with acidity control where necessary.
* The purée is fermented at controlled temperature, also in relation to the specific climatic conditions in Südtirol-Alto Adige, which are conducive to the development of fine aromas during the fermentation of the raw material.
* The complete or partial removal of stalks and pips before distillation gives *‘Südtiroler Golden Delicious’* and/or *‘Golden Delicious dell’Alto Adige’* fruit spirit particular refinement.

Distillation of the purée:

* in continuous or discontinuous distillation plants with direct fire or indirect vapour after water has been added to the still, with separation of the first and last distillates.

Reduction in alcoholic strength:

* is achieved using drinking water or softened, but not demineralised, water from the Autonomous Province of Südtirol-Alto Adige. The water from the Autonomous Province of Südtirol-Alto Adige derives its characteristics from the particular geological formation of the mountainous terrain; the igneous granite or porphyry rock bed is covered by an extensive deposit of dolomite, which is a sedimentary rock; due to these geological deposits the water contains mineral salts. These mineral salts affect the aroma and taste of the fruit spirit. The proportion of water added to reduce the alcoholic strength is significant, making up half the final spirit drink.
* The reduction in alcoholic strength is always accompanied by filtration to make the product clear and stable. This procedure has to be carried out with extreme care to preserve the characteristic fruity notes in the distillate.

Ageing:

* *‘Südtiroler Golden Delicious’* and/or *‘Golden Delicious dell’Alto Adige’* fruit spirit was traditionally aged in wooden containers/casks. These containers were used widely in the region as suitable wood was readily available and almost every village had one or more coopers. Small wooden barrels, so-called ‘Lagelen’, were also used to transport fruit spirits.

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

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

Presidential Decree No 297 of 16 July 1997.

1. ***the applicant’s name and address***

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

Juval 1 B 39020 Castelbello-Ciardes (BZ)

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

*‘Südtiroler Golden Delicious’* and/or *‘Golden Delicious dell’Alto Adige’* must be labelled in accordance with Legislative Decree No 109 of 27 January 1992, as amended.