**Transmission of an established geographical indication for spirit drinks**

# TECHNICAL FILE

## Name and Type

* + 1. **Name(s) to be registered**

‘Südtiroler Grappa’/‘Grappa dell'Alto Adige’ (IT)

* + 1. **Category**

6 Grape marc spirit or grape marc

* + 1. **Applicant country(ies)**

Italy

* + 1. **Application language:**

Italian

* + 1. **Type of geographical indication:**

PGI - Protected Geographical Indication

* 1. ***Contact details***
		1. **Applicant name and title**

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| **Applicant name and title** | Associazione Distillatori Artigianali dell’Alto Adige [Association of traditional distillers of Alto Adige] |
| **Legal status, size and composition (in the case of legal persons)** |  |
| **Nationality** | Italy |
| **Address** | Juval 1 B39020 Castelbello-Ciardes (BZ) |
| **Country** | Italy |
| **Telephone number** | +39 0473667580 |

**E-mail address**

info@unterortl.it

* + 1. **Intermediary details**

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| **Name of intermediary** | Ministry of Agricultural, Food and Forestry Policy- Department of Viticulture PIUE VII |
| **Address** | Via XX Settembre 20, 00187 Rome, Italy |
| **Country** | Italy |
| **Telephone number** | + 39 0646654090 |
| **E-mail address** | m.alessi@politicheagricole.it,piue7@politicheagricol e.it, sa.lamorte@politicheagricole.it |

* + 1. **Interested parties details**

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| --- | --- |
| **Interested party name and title** | Autonomous Province of Bolzano |
| **Legal status, size and composition (in the case of legal persons)** |  |
| **Nationality** | Italy |
| **Justification of interest** |  |
| **Address** | Andreas KrausOffice Director – Manager, Via Brennero 6IT - 39100 Bolzano |
| **Country** | Italy |
| **Telephone number** | +39 0471 41 50 80 |
| **E-mail address** | andreas.kraus@provincia.bz.it |

* + 1. **Details of the competent control authority**

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| --- | --- |
| **Name of the competent control authority** | Central Quality and Fraud Inspectorate for Agri-food Products (ICQRF), Office VICO I |
| **Address** | Via Quintino Sella, 42 - 00187 - Rome |
| **Country** | Italy |
| **Telephone number** | + 39 0646656614 |
| **E-mail address** | Vico1@politicheagricole.it,f.berilli@politicheagricole.it,VICO.Segreteria@politicheagricole.it |

* + 1. **Details of the control bodies**
	1. ***Description of the alcoholic drink***

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| --- | --- |
| **Name of product** | ‘Südtiroler Grappa’/‘Grappa dell'Alto Adige’ |
| **Physical, chemical and/or organoleptic characteristics** | The grappa is transparent and crystalline in appearance. Its scent is intense and extremely distinctive, combining the characteristic floral notes of the distilled raw materials with the typical fruity notes imparted by the fermentation process. The bouquet should not contain any pungent or rancid notes. Its taste is intense, lasting and rich in notes that are reminiscent of grape skin.Grappas that have been aged in wooden casks should be amber in colour with characteristic notes of vanilla and chocolate and a pleasant, smooth and delicate taste. |
| **Specific characteristics (compared to spirit drinks in the same category)** | * alcoholic strength of not less than 40% volume;
* maximum methanol content of 900 grams per hectolitre of 100% vol. alcohol;
* 2-butan-1-ol content not exceeding 100 grams per hectolitre of 100 % vol. alcohol;
* acetaldehyde content not exceeding 100 grams per hectolitre of 100 % vol. alcohol;
* ethyl acetate content not exceeding 175 grams per hectolitre of 100 % vol. alcohol;
* acidity content (expressed as acetic acid) not exceeding 50 g per hectolitre of 100 % vol. alcohol for young grappas and 150 g per hectolitre of 100 % vol. alcohol for aged or reserve grappas;
* higher alcohols content of between 250 and 600 g per hectolitre of 100 % vol. alcohol;
* copper content not exceeding 5 milligrams per litre;

The name ‘Südtiroler Grappa’ and/or ‘Grappa dell’Alto Adige’ may only be used for grape marc spirit produced from raw materials obtained from grapes grown and made into wine in the Autonomous Province of Südtirol/Alto Adige, and distilled, reduced in alcoholic strength and bottled in facilities located in the territory of the Autonomous Province of Südtirol/Alto Adige/Italy. |

* 1. ***Definition of the geographical area***
		1. **Description of the defined geographical area**

The entire territory of the Province of Südtirol/Alto Adige.

* + 1. **NUTS area**

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| ITD1 | Provincia Autonoma Bolzano/Bozen [Autonomous Province of Bolzano/Bozen] |
| IT | ITALIA [ITALY] |

* 1. ***Method used to produce the alcoholic drink***

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| **Name - Type of method** |  |
| **Method** | The grape marc traditionally comes from grapes grown and made into wine in the Autonomous Province. The stages of ripening, harvesting and wine-making result in fresh grape marcs that are rapidly processed in the distilleries. Distillation and the subsequent stages such as reducing the alcohol content and ageing, where applicable, plus bottling take place in the territory of the Autonomous Province of Südtirol-Alto Adige. ‘Südtiroler Grappa’/‘Grappa dell'Alto Adige’ is produced on account of the importance of winemaking in the area. The cooperatives from which the fresh and/or fermented grape marc is obtained are situated close to the distilleries. As a result, the marc can be processed quickly before it starts to deteriorate, thus allowing the organoleptic characteristics of the grape varieties used to be preserved. The speed with which the grapes are processed is crucial to the preservation and extraction of the aromas and compounds which determine the trademark organoleptic characteristics specific to ‘Südtiroler Grappa’/‘Grappa dell'Alto Adige’.‘Südtiroler Grappa’/‘Grappa dell'Alto Adige’ is made from fermented or semi-fermented grape marc produced in the Autonomous Province of Südtirol/Alto Adige, from grapes grown and made into wine in the Autonomous Province of Südtirol/Alto Adige. The above-mentioned grape marc is distilled in continuous or discontinuous facilities with direct vapour, direct or indirect fire or indirect vapour after water has been added to the still, with separation of the first and last distillates. For the production of grappa, the use of natural liquid wine lees is permitted in quantities not exceeding 25 kg per 100 kg of grape marc used.The quantity of alcohol derived from the lees must not exceed 35% of the total quantity of alcohol in the finished product.The natural liquid lees can be used either by adding the lees to the grape marc before distillation, or by parallel alcohol removal from the grape marc and the lees and by distillation of the mixture of the two low wines (flemme) or alcohol vapours or by the separate removal of alcohol from the grape marc and the lees and subsequent direct distillation of the mixture of the low wines. These operations must be carried out in the same producing distillery.The distillation of the fermented or semi-fermented grape marc, in a continuous or discontinuous still, must |

take place at less than 86 % vol. The product obtained may be redistilled within this limit value. Compliance with the established limit values must be recorded on stamped registers with daily entries of the quantities and alcohol content of the grape marc, of the natural liquid lees sent to distillation, where applicable, and of the low wines, if these are sent to distillation after production.

The alcoholic strength is reduced by adding drinking water from the Autonomous Province of Südtirol/Alto Adige or by adding softened but not demineralised water from the same location. The water of the Autonomous Province of Südtirol/Alto Adige is characterised by the mountains’ particular geological formation; an extensive stratum of dolomite, which is a sedimentary rock, overlays the igneous, porphyry, gneiss or granite bedrock; these two geological strata impart mineral salts to the water. These mineral salts affect the grappa’s scent and taste; a significant quantity of water is added to reduce the alcohol content, constituting half of the final spirit.

In making ‘Südtiroler Grappa’/‘Grappa 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 in point 3(a), (b) and (c) of Annex I to Regulation EC No 110/2008;
* caramel, only when the spirit drink is aged for at least 12 months, in accordance with applicable EU and national legislation.

‘Südtiroler Grappa’ and/or ‘Grappa dell'Alto Adige’ may be aged in casks, barrels or other wooden containers.

When bottling the grappa, aromatic plants or parts thereof, and fruit or parts thereof, may be added in accordance with traditional production methods. These must be indicated in the sales denomination of ‘Südtiroler Grappa’ and/or ‘Grappa dell’Alto Adige’.

After reducing the grappa’s alcohol content, the product is always filtered to ensure that it is transparent and stable prior to bottling. This procedure has to be carried out with extreme care to preserve the organoleptic characteristics imparted by the raw materials. The grappas of Südtirol/Alto Adige are particularly rich in aromatic components resulting from processing fresh raw materials; in order to ensure these organoleptic characteristics suffer no deterioration, the entire process must take place in within limited time periods and using specific technological means in order to preserve the richness of the composition of the raw distillate. Transporting the raw product in bulk, whether before or after its reduction in alcohol content, causes

qualitative deterioration such as oxidisation and rancidity that adversely affect Südtirol/Alto Adige grappas’ signature aromatic components. Traditionally, bottling takes place in the production zone within limited time periods so as to prevent such phenomena as far as possible. Fermentation, distillation, reduction of the alcohol content, ageing where applicable, bottling and labelling must therefore take place in the territory of the Autonomous Province of Südtirol/Alto Adige.

The following terms may be used to describe and market the grappa: ‘vecchia’ (old) or ‘invecchiata’ (aged) for grappa aged in unpainted and uncoated wooden containers for not less than 12 months, as monitored by the tax authorities, in facilities located in the territory of the Autonomous Province of Südtirol/Alto Adige. Normal wood preservation treatments are allowed. The words ‘riserva’ (reserve) or ‘stravecchia’ (extra aged) may be used for grappa that has been aged for at least 18 months. The ageing period may be stated in years and months or solely in months.

## Link with the geographical environment of origin

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| **Name of product** |  |
| **Details of the geographical area or origin relevant to the link** | The production of grappa is intrinsic to the Italian winemaking tradition and particularly that of the Autonomous Province of Südtirol/Alto Adige, where winemaking and the distillation of by-products are well-established practices. Grape growers and wine makers were already permitted to distil and sell the by-products of winemaking in the Hapsburg period.From a technological and organoleptic point of view, ‘Südtiroler Grappa’ and/or ‘Grappa dell’Alto Adige’ is distinguished by:the availability of top quality grapes - over 90 % come from grapes used to produce DOC wines, with a particularly developed aroma due to the sharp variations in temperature between day and night.The various grape marcs - fresh, fermented or semi-fermented from red wine and white, are stored in vacuum packed silos and/or in specific sealed containers (bins) in refrigerated units to preserve the ingredients’ aromatic fragrance and quality; the alcohol vapours, produced at low alcoholic strength, allow the product to retain multiple aromatic components that give the grappa its distinctive organoleptic characteristics. |

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|  | The alcoholic strength is reduced by adding drinking water from the Autonomous Province of Südtirol/Alto Adige or by adding softened but not demineralised water from the same location; the water of the Autonomous Province of Südtirol/Alto Adige is characterised by the mountains’ particular geological formation: an extensive stratum of dolomite, which is a sedimentary rock, overlays the igneous, porphyry, granite or gneiss bedrock; both geological strata impart mineral salts to the water. These mineral salts affect the scent and taste of the grappa; a significant quantity of water is added to reduce the alcohol content, constituting half the final spirit.The specificity of the procedure adopted to produce ‘Südtiroler Grappa’ and/or ‘Grappa dell’Alto Adige’ therefore lies in the choice of the raw material; the fact that the various production stages take place exclusively in an area of high environmental quality, the Autonomous Province of Südtirol/Alto Adige; the centuries-old experience of the master distillers, and the continuous improvement of the production process.The raw materials used can be traced from the accompanying documents and the distillers’ records.To emphasise the tradition of grappa production in the Autonomous Province of Südtirol/Alto Adige, copies of grappa invoices from an ancient distillery in Alto Adige are attached (Annexes 1 and 2). |
| **Specific characteristics of the spirit drink attributable to the geographical area** | See above |
| **Causal link between the geographical area and the product** |  |

* 1. ***EU, national or regional requirements***

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| **Title:** |  |
| **Relevant provisions** | Presidential Decree No 297 of 16 July 1997 (published in Official Gazette No 213 of 12 September 1997) |
| **Description of the requirements** | Regulation laying down rules concerning the marketing and production of spirits, grappa, Italian brandy and liqueurs. |

* 1. ***Supplement to the geographical indication***
	2. ***Specific labelling rules***

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| **Title:** |  |
| **Description of the rule** | ‘Südtiroler Grappa’ and/or ‘Grappa dell'Alto Adige’ must be labelled in accordance withLegislative Decree No 109 of 27 January 1992, as amended and in compliance with the following principles:1. The name ‘Südtiroler Grappa’ and/or ‘Grappa dell'Alto Adige’ may be supplemented by references to:1. the name of a grape variety, if the grappa was distilled from raw materials

of which 100 % in weight derive from grapes of that variety used to make wine; a tolerance thresholdup to 15% by weight of other grape varieties is allowed;1. the names of not more than two grape varieties, provided the grappa is produced from the distillation of raw materials entirely resulting from grapes produced from those varieties and used to make wine. The grape varieties must be stated on the label in decreasing order by weight. The names of grape varieties accounting for less than 15 % of total weight are not permitted on the label; The grape varieties must be printed on the label in the same font and with the same prominence;
2. the name of a DOC, DOCG or IGT wine may be cited if the raw materials derive from grapes used to make wine in compliance with the production rules established in that wine’s technical file; in such cases, it is forbidden to use the relevant symbols and

wording (DOC, DOCG and IGT) (DOP, IGP) either as acronyms or in full;1. the distillation method, continuous or discontinuous, and the type of still.

2. For those grappas that meet more than one of the labelling requirements under points (a), (b) and (c) above, only one sales denomination may be used. |

1. **Other information**
	1. ***Supporting material:***

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| File name: | Annex 1.docx |
| Description: |  |
| Type of document |  |

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| File name: | Annex 2.docx |
| Description: |  |

Type of document

* 1. ***Link to the product specification***

Links: