**TECHNICAL FILE**

**GEOGRAPHICAL INDICATION**

***'Südtiroler Gravensteiner / Gravensteiner dell'Alto Adige'***

1. **Name of the spirit drink including the geographical indication:***'Südtiroler Gravensteiner / Gravensteiner dell'Alto Adige'*

**Category of the spirit drink including the geographical indication**:  
Fruit spirit made from Gravensteiner apples (*Malus domestica Borkh*., c.v.Gravensteiner)

The name *‘Südtiroler Gravensteiner’* / *‘Gravensteiner dell'Alto Adige’* is exclusively reserved for fruit spirit obtained from Gravensteiner apples cultivated, stored and fermented in the Autonomous Province of Südtirol/Alto Adige, distilled, diluted to the required alcoholic strength and bottled in facilities located in the Autonomous Province of Südtirol/Alto Adige.

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

The fruit spirit is produced exclusively from Gravensteiner apple must, fermented and distilled either directly or using steam;

its methanol content must not exceed 1 000 grams per hectolitre of 100 % vol. alcohol;

its content of volatile compounds other than ethyl and methyl alcohol must not be less than 200 grams per hectolitre of 100% vol. alcohol;

the minimum alcoholic strength by volume is 40 %.

It is crystal clear in colour. Its bouquet is characterised by notes of ripe fruit contrasting with very fresh, almost citrus, fruit flavours. The typical flavour of Gravensteiner apples is transferred unaltered to the fruit spirit. These characteristics arise both from the late ripening and from the properties of the water used in production.

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

The name *‘Südtiroler Gravensteiner’* / *‘Gravensteiner dell'Alto Adige’* is reserved for fruit spirit obtained from the distillation of Gravensteiner apples. It must have:

an ethyl 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. ***Geographical area concerned:***

Traditionally, Gravensteiner apples come from orchards cultivated in the Autonomous Province of Südtirol/Alto Adige. Post-harvest ripening, mashing, fermentation and distillation, as well as subsequent phases such as reduction in alcohol content, any ageing, and bottling take place within the Autonomous Province of Südtirol/Alto Adige.

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

The fruit spirit *‘Südtiroler Gravensteiner’ / ‘Gravensteiner dell’Alto Adige’* is obtained from the must of Gravensteiner apples fermented and distilled in batch or continuous stills, using direct heat or steam after adding water to the still, with separation of the heads and tails.

The stage of fruit ripening has a particular effect on the taste and aroma of the fruit spirit. Distillers in the Alto Adige Province carefully monitor the fruit as it ripens on the tree so as to ensure the uniform ripening of the Gravensteiner apple. In addition, they monitor the post-harvest ripening phase, which also benefits from the region's particular climate.

Mashing, fermentation, distillation, reduction in alcohol content and any ageing must take place in the Autonomous Province of Südtirol/Alto Adige. Bottling must take place within the same production facility. The delicate nature of the particular flavour of the fruit and the rarity of the spirit on the market mean that producers do not market it in bulk, but only in bottles filled within their own production facilities.

The distillation of the fermented mash, in continuous or batch stills, must take place at less than 86% vol. Improving the quality characteristics of the product by using appropriate distilling equipment to reduce specifically the content of methyl alcohol is permitted. Compliance with the limits must be evidenced by stamped registers in which the quantities and alcohol content of the mash sent for distillation are recorded each day.

*‘Südtiroler Gravensteiner’ / ‘Gravensteiner dell’Alto Adige’* fruit spirits may be aged in barrels, vats and other wooden containers.

In making *‘Südtiroler Gravensteiner’/‘Gravensteiner 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 spirits aged in barrels, vats and other wooden containers for at least twelve months, in accordance with EU and national legislation.
* The addition of whole fruit subsequent to distillation is permitted.

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

Gravensteiner apples have been grown since the second half of the 19th century in Südtirol/Alto Adige, mainly at higher altitudes in hill and mountain areas. The variety is typical of the area and is difficult to find outside it, meaning that it is often the distillers themselves who cultivate the apples, which are difficult to find on the market.

The traditional post-harvest ripening techniques using 'bins', the use of the rich spring waters that are plentiful in the region and the low-temperature fermentation, which ensures that every nuance of the fruit's taste and aroma is preserved, make the distillate unique in its class. These characteristics arise both from the growing area and late ripening, and from the characteristics of the water used in production and reduction in alcohol content. The particular mix of mineral salts in the local water is connected to the region's specific geology. The water from local sources runs through volcanic, metamorphic and dolomite rock. The dry residue from spring water is different in each of the region's micro-zones, which makes unified mapping of the analysis values of local water very complicated. However, the common distinguishing characteristic is the use of very high quality local water.

*‘Südtiroler Gravensteiner’ / ‘Gravensteiner dell’Alto Adige’* therefore owes its particular qualities to the selection of the raw material and traditional processing methods, a production phase that takes place exclusively in an area of high environmental value (the Autonomous Province of Südtirol/Alto Adige), the centuries-old experience of the master distillers and the continuous improvement of the production cycle.

The production methods are detailed below:

Preparation of the must:

* the fruit is picked when ripe, when its flavour is strongest, especially in growing areas where the daily temperature variation is greatest;
* uniform over-ripening of the Gravensteiner apples in the post-harvest phase, particularly with regard to the process of storing the apples at low temperature, helped by the particular climatic conditions in Südtirol/Alto Adige, storage in special containers (bins) with ripening at uniform temperature so as to ensure that the characteristic flavour components of the fruit develop in all their complexity, thus giving the distillate its characteristic full flavour;
* mashing to a uniform grain size, with acidity control if necessary;
* fermentation at controlled temperature, also in relation to the particular climatic conditions in Südtirol/Alto Adige, which encourage subtle flavours to develop during the fermentation of the raw material;
* the complete or partial removal of stalks and pips prior to distillation significantly improves the fruit spirit *‘Südtiroler Gravensteiner’ / ‘Gravensteiner dell’Alto Adige’*;

Distillation of the must:

* using traditional batch or continuous stills using direct heat or steam after adding water to the still, with separation of the heads and tails.

Reduction in alcohol content:

* takes place using potable water from the Südtirol/Alto Adige Province or may be done using softened, but not demineralised, water from the same provenance. Water from the Südtirol/Alto Adige Province is characterised by the particular geological formation of the mountains. Granite or porphyry igneous rock lies beneath a layer of dolomite, a sedimentary rock. The mineral salts in the water come from these two geological strata. These mineral salts influence the aroma and taste of the fruit spirit. A significant quantity of water is added to reduce the alcohol content, making up half of the final fruit spirit.
* Once the process of reducing the alcohol content has been completed, the product is filtered to ensure its clarity and stability. That operation and the way it is done are particularly delicate and important for maintaining the distillate's characteristic fruity notes.

Ageing:

* *‘Südtiroler Gravensteiner’ / ‘Gravensteiner dell’Alto Adige’* fruit spirit was traditionally aged in wooden containers/barrels; these containers were widespread throughout the area due to the availability of wood suitable for this purpose and the presence of one or more coopers in almost every village. Small wooden barrels, known as ‘Lagelen’, were also used to transport the fruit spirit.

The raw materials used can be traced from the accompanying documents and records of the distillers.

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

Presidential Decree No 297 of 16 July 1997.

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

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

Juval 1 B 39020 Castelbello-Ciardes (BZ)

1. ***Supplement to the geographical indication and specific labelling rules:***

*‘Südtiroler Gravensteiner’ / ‘Gravensteiner dell’Alto Adige’* must be labelled in compliance with Legislative Decree No 109 of 27 January 1992, as amended.