**TECHNICAL SHEET**

**GEOGRAPHICAL INDICATION**

***‘Südtiroler Kirsch’* and/or *‘Kirsch dell'Alto Adige’***

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

‘*Südtiroler Kirsch’* and/or *‘Kirsch dell'Alto Adige*’

**Category of the spirit drink including the geographical indication:**

Fruit spirit obtained from cherries *(Prunus avium spp.)*

The name *‘Südtiroler Kirsch’* and/or *‘Kirsch dell’Alto Adige’* is exclusively reserved for fruit spirit made from raw materials obtained from cherries fermented in the Autonomous Province of Südtirol-Alto Adige, and distilled and reduced in alcoholic strength in facilities located within the Autonomous Province of Südtirol-Alto Adige. The name may be supplemented by a reference to the cherry variety or subvariety or to a specific area in the Autonomous Province of Südtirol-Alto Adige, if the fruit was grown in the Autonomous Province of Südtirol-Alto Adige and at least 85 % of the fruit is of the specified variety, subvariety or area.

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

*‘Südtiroler Kirsch’* and/or *‘Kirsch dell'Alto Adige’* fruit spirit is obtained exclusively from puréed cherries (*Prunus avium ssp.*), fermented and distilled either directly or by 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;

and a maximum hydrocyanic acid content of 5 grams per hectolitre of 100 % vol. alcohol.

*‘Südtiroler Kirsch’* has a crystalline, transparent, clear colour. Its aroma is rich and fruity, with a slight hint of almonds. It has a full-bodied and powerful flavour, with notes that are almost herbal.

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

The name *‘Südtiroler Kirsch’* and/or *‘Kirsch dell’Alto Adige’* is exclusively reserved for fruit spirits produced by the distillation of cherries (*Prunus avium ssp.).* It must have:

an acetate content of less than 300 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:***

The ripening of the fruit after harvesting, the processing of the ripe fruit, fermentation, distillation and subsequent stages such as reduction in alcoholic strength and ageing, if any, have traditionally taken place in the territory of the Autonomous Province of Südtirol-Alto Adige.

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

*‘Südtiroler Kirsch’* and/or *‘Kirsch dell’Alto Adige’* is obtained from the must of fermented cherries, 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.

*‘Südtiroler Kirsch’* and/or *‘Kirsch dell’Alto Adige’* is produced from mature cherries whose stems have been removed and which have been partially pitted, which allows for a perfect balance between ‘green’ organoleptic elements, ‘fruity’ notes and typical hints of ‘bitter almond’.

The degree of ripeness of the fruit has a particular effect on the taste and aroma of the spirit. The distillers of Alto Adige ensure that the cherries mature evenly after harvesting.

Mashing, fermentation, distillation, reduction in alcoholic strength and ageing, if any, must take place in the Autonomous Province of Südtirol-Alto Adige.

The distillation of the fermented cherries 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 cherries delivered for distillation.

In making *‘Südtiroler Kirsch’* and/or *‘Kirsch 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 accordance with applicable EU and national legislation.

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

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

History:

The production of *‘Südtiroler Kirsch’* and/or *‘Kirsch dell’Alto Adige’* has a long tradition in Südtirol-Alto Adige, which is documented in many historical records (see *Der Obstbau, die obstproduktion und der Obsthandel im deutschen Südtirol* [Fruit growing, fruit production and fruit trade in German-speaking South Tyrol, cultivation and export of Williams Christbirne pears in Alto Adige and the production of plum and cherry distillate in Val Venosta and Valle Isarco in 1894], Mader Karl, Genossenschafts-Verband, Bozen, 1894). This is a typical speciality, which derives from the fact that the region is a border and transit area. The meeting and mixing of different cultures in the area led to the exchange of typical traditions, some of which – such as the distillation of cherries – took root and entered local heritage. With time and experience, the farmers of the region made *‘Südtiroler Kirsch’* and/or *’Kirsch dell’Alto Adige’* into a distinct product with a more delicate and rounded flavour and a less pronounced taste of almond, which delicately complements rather than dominates the fruity notes.

The methods described are the fruit of popular knowledge gained over generations, which is not only appreciated by the consumer but has also been acknowledged by many international prizes awarded to products from the area. 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 one single mapping model. However, the use of excellent local waters is a distinct common feature.

The particularity of *‘Südtiroler Kirsch’* and/or *‘Kirsch 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:

* complete removal of the stems in order to reduce aggressive green notes in the distillate;
* partial pitting before distillation;
* mashing and fermentation of ripe, sound cherries;
* fermentation of the raw material at medium-low temperature, which is aided by the specific climatic conditions in the Autonomous Province of Südtirol-Alto Adige, enabling the development of fine aromas during fermentation;

Distillation of the purée:

* in continuous or discontinuous distillation plants with direct vapour, 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 effected using drinking water or softened, but not demineralised, water from the Autonomous Province of Südtirol-Alto Adige. The characteristics of the water from the Autonomous Province of Südtirol-Alto Adige stem 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; both geological deposits add mineral salts to the water. These mineral salts influence the aroma and taste of the fruit spirit drink. 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 Kirsch’* and/or *‘Kirsch dell’Alto Adige’* fruit spirit was traditionally aged in wooden containers/casks. These containers were used widely in the territory 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 Kirsch’* and/or *‘Kirsch dell'Alto Adige’* must be labelled in accordance with Legislative Decree No 109 of 27 January 1992, as amended.

The name *‘Südtiroler Kirsch’* and/or *‘Kirsch dell'Alto Adige’* may be supplemented by references to:

1. the name of a cherry variety or subvariety *(Prunus avium ssp.)* if at least 85 % of the fruit is of that variety and the fruit was grown in the Autonomous Province of Südtirol-Alto Adige;
2. the name of a specific area in the Autonomous Province of Südtirol-Alto Adige if the fruit was grown in the Autonomous Province of Südtirol-Alto Adige and at least 85 % came from the specific area in the Autonomous Province of Südtirol-Alto Adige;
3. spirits qualifying for several references referred to in points (a) and (b) may also use two references. In that case, the name of the specific area of the Autonomous Province of Südtirol-Alto Adige is indicated before the name of the cherry variety or subvariety.