**TECHNICAL SHEET**

**GEOGRAPHICAL INDICATION**

***‘Südtiroler Marille’ and/or ‘Marille dell’Alto Adige’***

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

*‘Südtiroler Marille’ and/or ‘Marille dell’Alto Adige’*

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

Fruit spirit obtained from apricots(*Prunus armeniaca L.*)

The name *‘Südtiroler Marille’* and/or *‘Marille dell’Alto Adige’* is exclusively reserved for fruit spirit made from raw materials obtained from apricots 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. The name may be supplemented by a reference to the apricot 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:***

It is obtained exclusively from puréed apricots (*Prunus armeniaca L.*) 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;

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

*‘Südtiroler Marille’* and/or *‘Marille dell’Alto Adige’* has a crystalline, transparent, clear colour. Its aroma has intense notes of ripe apricot. It has a velvety, rich flavour that is nevertheless delicate and not overpowering. The aftertaste has subtle notes of bitter almonds.

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

The name *‘Südtiroler Marille’* and/or *‘Marille dell’Alto Adige’* is exclusively reserved for fruit spirits produced by the distillation of apricots (*Prunus armeniaca L.).* 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 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 taken place in the territory of the Autonomous Province of Südtirol-Alto Adige.

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

*‘Südtiroler Marille’* and/or *‘Marille dell’Alto Adige’* is obtained from puréed fermented apricots, 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 Marille’* and/or *‘Marille dell’Alto Adige’* is produced from ripe, partially or fully stoned apricots, which allows for a perfect balance between ‘fruity’ notes and typical hints of ‘bitter almond’.

The degree of ripeness of the fruit has a particular effect on the taste and aroma. The distillers of Alto Adige ensure that the apricots ripen 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 apricots 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 apricots delivered for distillation.

When making *‘Südtiroler Marille’* and/or *‘Marille dell’Alto Adige’* the following additives are permitted:

* 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 the applicable EU and national legislation.

*‘Südtiroler Marille’* and/or *‘Marille 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 Marille’* and/or *‘Marille dell’Alto Adige’* fruit spirit 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 apricots – took root and entered local heritage. With time and experience, the farmers of the region made the Marille (apricot) spirit drink into a distinct product with a more delicate and rounded flavour and a less pronounced taste of almond, which subtly complements rather than dominates the fruity notes. The Marille (apricot) is undeniably a key ingredient of many recipes in the Austro-Hungarian tradition, the famous Sacher torte being a prime example. The processing and distillation of apricots to create refined and elegant spirits is a legacy of a not-too-distant past when the Autonomous Province of Südtirol-Alto Adige was part of the Austro-Hungarian Empire. During that time elements of Central European culture passed into and became firmly embedded in local tradition.

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 a single mapping model. However, the use of excellent local waters is a distinct common feature.

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

* *‘Südtiroler Marille’* and/or *‘Marille dell’Alto Adige’* is produced from ripe, partially or totally pitted apricots,
* mashing and fermentation of ripe, unspoilt apricots;
* fermentation of the purée at medium-low temperature, which is also 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 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 Marille’* and/or *‘Marille 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 Marille’* and/or *‘Marille dell’Alto Adige’* must be labelled in accordance with Legislative Decree No 109 of 27 January 1992, as amended.

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

1. the name of an apricot variety or subvariety *(Prunus armeniaca L.)* 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 apricot variety or subvariety.