**DATA SHEET**

**GEOGRAPHICAL INDICATION**

***‘Südtiroler Obstler”* and/or *“Obstler dell’Alto Adige”***

1. **Name of the spirit drink with a geographical indication***‘Südtiroler Obstler”* and/or *“Obstler dell’Alto Adige”*

**Category of spirit drink with a geographic indication**  
Fruit spirit obtained from apples (*Malus domestica Borkh*.) or from apples and pears (*Malus domestica Borkh*. and *Pyrus communis L*.)

The name *"Südtiroler Obstler"* and/or *"Obstler dell’Alto Adige"* is exclusively reserved for fruit spirit obtained from apples or pears and apples grown, stored and fermented in the Autonomous Province of Südtirol-Alto Adige, distilled and diluted to varying alcohol degrees and bottled in plants located within the territory of the Autonomous Province of Südtirol-Alto Adige.

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

*“Südtiroler Obstler”* and/or *“Obstler dell’Alto Adige"* fruit spirit is obtained exclusively from an apple purée or an apple and pear purée fermented and distilled either directly or using water vapour. The alcohol obtained from the fermentation and distillation of pears (*Pyrus communis L.*) may not exceed 15 % of the total alcohol.

Methyl alcohol content must not exceed 1 000 g/hl of alcohol at 100 % vol;

The content of volatile substances other than ethyl and methyl alcohols must not be less than 200 g/hl of alcohol at 100 % by volume;

The alcoholic strength must not be less than 40 % vol.

The colour is transparent and clear. Its fresh, fragrant aroma has lively fruity hints. On the palate it is intensely fruity, clean, persistent, and robust without being intrusive. These features are due to its late ageing and the characteristics of the water used in the production and the alcohol reduction phases.

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

The name *"Südtiroler Obstler"* and/or *"Obstler dell’Alto Adige"* is reserved for spirits obtained from the distillation of apples or pears and apples. This fruit spirit must have:

an ethyl acetate content of less than 250 g/hl of alcohol at 100 % vol; and

a total aldehyde concentration of less than 250 g/hl of alcohol at 100 % vol.

1. ***Geographical area covered***

Traditionally, apples and pears are from orchards cultivated in the Autonomous Province of Südtirol-Alto Adige. The phases of post-harvest ripening, grinding, fermentation and distillation and subsequent phases such as the reduction to the required alcohol strength, the ageing, if any, and the bottling take place within the territory of the Autonomous Province of Südtirol-Alto Adige.

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

*“Südtiroler Obstler”* and/or *“Obstler dell’Alto Adige”* is obtained from purée of apples or of pears and apples, fermented and distilled using continuous or discontinuous processing plants, using direct heat or indirect water vapour after water has been added in the still, separating the heads and the tails.

The level of ripeness of the fruit has an impact particularly on the taste and the aroma of the distillate. Distillers in Alto Adige directly monitor the fruit on the trees so as to ensure their uniform ripening. They also monitor the post-harvest ripening phase, which takes advantage of the climate of the area.

The mashing, fermentation, distillation, dilution to the required alcohol strength, and any ageing must take place in the Autonomous Province of Südtirol-Alto Adige. Bottling must take place within the same production facility. Due to the delicate aromas of the fruit distillate and the limited number of market producers on the market, the product is not marketed in bulk but merely bottled on the production premises.

The distillation of the fermented mash, in either a continuous or a discontinuous still, must take place at less than 86 % vol. The qualitative characteristics of the product may be improved through the use of appropriate distillation equipment that can specifically reduce the content in methanol. Compliance with the established limit values must be recorded on stamped registers with daily entries of the quantities and alcohol content of the fermented mash, where required, delivered for distillation.

*“Südtiroler Obstler”* and/or *“Obstler dell’Alto Adige”* fruit spirit may be aged in barrels, vats or other wooden containers.

In preparing the "*Südtiroler Obstler*” and/or “*Obstler 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 at least 12 months in barrels, vats or other wooden containers, in accordance with the relevant Community and national provisions;
* after distillation the whole fruit may be added

1. ***Details of the geographical area or origin relevant to the link***

Apples and pears have been grown for centuries in Südtirol-Alto Adige. The distillation of this mixed fruit is deeply rooted in the culture of the area.

The wide variety of apples and pears of very high quality -- also due to their being grown at a relatively high altitude --, the centuries-old experience in their distillation together with the use of local water with its unique characteristics, and the delicate fermentation at low temperatures make it one of the most special distillates of the region. These characteristics are linked to the area where the fruit are grown and their late ripening as well as the characteristics of the water used for its production and alcohol dilution. The particular combination of mineral salts in local water is related to the geological characteristics of the region. The waters from the sources in Alto Adige flow through volcanic, metamorphic and dolomite rocks. Each micro-area of the region is so typical as regards the composition of the fixed residue of spring waters that it is impossible to draw a single map of the analytical values of local waters to fit all. However, the use of high-quality local water remains a distinctive unifying feature.

The particularity of fruit spirits *"Südtiroler Obstler"* and/or *"Obstler dell’Alto Adige"* therefore mainly consists in the choice of the raw materials and the traditional processing methods, the fact that the production phase in exclusively carried out in the Autonomous Province of Südtirol-Alto Adige, which is an area of high environmental importance, the master distillers' centuries-old experience, and the constant improvement of the production cycle.

The production methods are detailed below:

Preparation of the purée:

* Harvesting fruit at maturity when the maximum aromatic concentration is reached, particularly in cultivation areas with the widest daily temperature range;
* uniform over-ripening of apples or of pears and apples in the post-harvest phase, in particular with regard to the process of low-temperature thermal conditioning of apples and pears -- which is also favoured by the specific climate of Südtirol-Alto Adige --, storage in suitable bins with over-ripening at a uniform temperature to ensure a comprehensive development of the aroma compounds that are typical for fruit in order for the distillate to achieve a particularly full aroma;
* uniform granulate mashing, with possible control of the level of acidity;
* fermentation at controlled temperature, including in relation to the particular weather conditions of Südtirol-Alto Adige, which favour the development of flavourings than during fermentation of the raw material;
* the elimination of most or all the stalks and seeds before distillation gives *“Südtiroler Obstler”* and/or *“Obstler dell’Alto Adige"* fruit spirit a considerably subtle flavour;

Distillation of the purée:

* by using traditional continuous or discontinuous distillation plants, by direct heat or indirect vapour after water has been added in the still, separating heads and tails;

Reduction in alcohol strength:

* takes place using drinking water of the Autonomous Province of Südtirol-Alto Adige or softened, but not demineralised, water of the same origin. The water of the Autonomous Province of Südtirol-Alto Adige is characterised by the particular geological formation of its mountains; on top of an igneous rock bed (granite or porphyry) there is a prolonged layer of dolomite, a sedimentary rock; both geological strata add mineral salts to the water. These mineral salts influence the aroma and taste of the fruit spirit. A significant quantity of water must be added to reduce the alcohol strength, since it accounts for half of the finished product.
* The phase of alcohol reduction is always finished off by filtering the product to make it clear and stable. This operation and the execution methods are especially delicate and they are primary to maintain the characteristic fruity hints in the distillate.

Ageing:

* “*Südtiroler Obstler”* and/or *“Obstler dell’Alto Adige"* fruit spirit is traditionally aged in wooden containers/barrels. These containers were often used in the area because of the availability of suitable wood and the presence of at least one cooper in almost every village. Small wooden barrels (*'Lagelen'*) were also used for the transport of fruit spirits.

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

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

Presidential Decree No 297 of 16 July 1997

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

Südtiroler Hofbrennereien e.V. Distillatori Artigiani dell’Alto Adige

Juval 1 B 39020 Castelbello-Ciardes (BZ)

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

*"Südtiroler Obstler”* and/or *“Obstler dell’Alto Adige"* must be labelled in accordance with Legislative Decree No 109 of 27 January 1992 and subsequent amendments.