**TECHNICAL SHEET**

**GEOGRAPHICAL INDICATION**

***‘Südtiroler Williams‘ / ‘Williams dell'Alto Adige’***

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

**Category of the spirit drink including the geographical indication**:  
Fruit spirit obtained from Williams pears (*Pyrus communis L.* cv. ‘Williams’).

The name *‘Südtiroler Williams’* / *‘Williams dell'Alto Adige’* is exclusively reserved for fruit spirit obtained from Williams pears fermented in the Autonomous Province of Südtirol/Alto Adige, distilled and diluted to the required alcoholic strength 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:***

*‘Südtiroler Williams’* / *‘Williams dell'Alto Adige’* fruit spirit is produced exclusively from Williams pear must *(Pyrus communis L.* cv. ‘Williams’), fermented and distilled either directly or using steam;

its methanol content must not exceed 1 200 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 distinctive and intense, with rich notes of ripe pears. It has a full, round flavour that lasts in the mouth, with strong notes of ripe pears.

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

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

a maximum ethyl acetate content of 250 grams per hectolitre of 100 % vol. alcohol;

a maximum aldehyde content of 250 grams per hectolitre of 100 % vol. alcohol;

a content of esters typical of Williams pears (methyl trans-2-cis-4-decadienoate and ethyl trans-2-cis-4 decadienoate) of at least 25 grams per hectolitre of 100 % vol. alcohol.

1. ***Geographical area concerned:***

Traditionally, post-harvest ripening, mashing, fermentation and distillation, as well as subsequent phases such as reduction in alcohol content and any ageing take place within the Autonomous Province of Südtirol/Alto Adige.

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

The fruit spirit *‘Südtiroler Williams’ / ‘Williams dell’Alto Adige’* is obtained from the must of Williams pears 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 Region have developed a technology that ensures the uniform ripening of the Williams pear using a post-harvest period, which also benefits from the particular climatic conditions of the region.

Mashing, fermentation, distillation, reduction in alcohol content and any ageing must take place in the Autonomous Province of Südtirol/Alto Adige.

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

In making *‘Südtiroler Williams’/‘Williams 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:***

The traditional nature of the production of *‘Südtiroler Williams’/‘Williams dell'Alto Adige’* fruit spirit is documented by numerous historical sources, including the prestigious *'Der Obstbau, die Obstproduktion und der Obsthandel im deutschen Südtirol' – Coltivazione e esportazione della Williams Christbirne in Alto Adige e la produzione di distillato di prugne e ciliegie in Val Venosta e Valle Isarco nel 1894* (Karl Mader, Genossenschatts-Verband, Bozen [Bolzano] 1894).

Currently, production is distinguished by the particular method used in the region to ensure uniform and perfect ripening of the fruit in the post-harvest phase so as to allow the characteristic flavours of the fruit to develop in all their complexity, thus giving the distillate its organoleptic completeness, and by fermentation under controlled temperature and acidity conditions. These methods are the fruit of folk wisdom developed over generations, which not only can be identified at the consumption stage but is also attested by the very large number of prizes won by products made in the area. 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 Williams’* / *‘Williams dell’Alto Adige’* fruit spirit 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:

* uniform over-ripening of the Williams pears in the post-harvest phase, particularly with regard to the process of storing the pears 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 flavours 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 further refines the flavour of the fruit spirit *‘Südtiroler Williams’ / ‘Williams 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 Region or may be done using softened, but not demineralised, water from the same provenance. Water from the Südtirol/Alto Adige Region 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 Williams’ / ‘Williams 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 Williams’ / ‘Williams dell’Alto Adige’* must be labelled in compliance with Legislative Decree No 109 of 27 January 1992, as amended.