**TECHNICAL FILE**

**GEOGRAPHICAL INDICATION ‘WILLIAMS FRIULANO’ OR ‘WILLIAMS DEL FRIULI’**

1. **Name of the spirit drink including the geographical indication:** Williams Friulano or Williams del Friuli.

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

The name ‘Williams Friulano’ or ‘Williams del Friuli’ (‘Williams Friulano’) is exclusively reserved for the Williams pear spirit obtained from pears of Italian origin, distilled in facilities located in Friuli-Venezia Giulia.

1. **Description of the spirit drink:**

***a) Physical, chemical and/or organoleptic characteristics of the category***

* Produced exclusively from alcoholic fermentation and distillation of the fleshy fruit of Williams pears or fermented Williams pears;
* The minimum alcoholic strength by volume is 40 %;
* Its colour is lively and transparent, the scent is reminiscent of the Williams pear variety, the taste is aromatic and long-lasting and it is perfectly balanced on the nose and palate.

***b) Specific characteristics of the spirit drink as compared to the relevant category***

* A content of volatile compounds other than ethyl and methyl alcohol of not less than 200 grams per hectolitre of 100 % vol. alcohol.

***c) Geographical area concerned***

The entire territory of the Friuli-Venezia Giulia Region.

***d) Method for obtaining the spirit drink***

‘Williams Friulano’ is obtained by distillation of Williams pears or Williams pear must, either directly using water vapour or after water has been added to the still. The distillation of Williams pears or Williams pear must in a batch still must be carried out at less than 86 % vol., so that the distillate retains the aroma and taste of the raw material. Compliance with the limits must be evidenced by stamped registers in which the quantities and alcohol content of the Williams pears or Williams pear must sent for distillation are recorded each day.

In preparing the ‘Williams Friulano’ spirit, the addition of sugars is permitted, subject to a maximum limit of 20 grams per litre, expressed as invert sugar in compliance with the definitions provided in point 3(a), (b) and (c) of Annex I to Regulation (EC) No 110/2008. ‘Williams Friulano’ may be aged in barrels, vats and other wooden containers, which are unpainted and uncoated, for a minimum period of twelve months, as monitored by tax authorities, in facilities situated in the Friuli-Venezia Giulia Region.

***e) Details bearing out the link with the geographical environment or the geographical origin***

The pear and Williams pear distillate, as widely documented, is one of the distillates that, in the past, were produced in Carnia and elsewhere in Friuli. As with other fruit distillates, many of which no longer exist, the earliest information dates back to the time of the Republic of Venice, and can be found in the records of the Carnic Municipality of Arta (which later became Arta Terme) (*Perarias Melarias: Frutticultura in Carnia*, various authors, Lithostampa, Pasian di Prato (Udine), 1998; *Carnia agroalimentare*, Castagnaviz, M., Chiandetti, Reana del Rojale (Udine), 1990; *Tradizioni e leggende della Valcanale*, Volume 1, Domenig, R., Missio Editore, Udine, 1990; *Sidro di mele e di pere nonché altri prodotti tradizionali friulani a base di frutta*, Zandigiacomo, P., in ISPRA booklets, 6/2014).

Even at the start of the 20th century (1901), twelve state-licensed distillers were on record as existing in the Municipality of Arta Terme. Since then, the distillate has spread throughout Friuli, as has the cultivation of this pear variety, with the original distillation and production methods remaining unchanged (tanks and mashing equipment, as well as storage equipment for the fermenting mash, copper distillation unit, bonded warehouses and glass bottling). The sources of supply later extended to other parts of north-eastern Italy and the Emilia-Romagna Region owing to the increased need for raw material and the gradual decline in local cultivation and harvesting.

***f) Requirements laid down by Community and/or national and/or regional provisions***

Presidential Decree No 297 of 16 July 1997.

***g) Name and address of applicant***

FEDERVINI - Federazione Italiana Industriali Produttori, Esportatori ed Importatori di Vini, Acquaviti, Liquori, Sciroppi, Aceti ed Affini, Via Mentana, 2b - 00185 Rome.

***h) Specific rules concerning labelling***

‘Williams Friulano’ must be labelled in compliance with Legislative Decree No 109 of 27 January 1992, as amended.