

Submission of established geographical indication for spirit drinks

1. TECHNICAL FILE

1.1. Name and type

1.1.1. Name(s)

‘Grappa piemontese’/‘Grappa del Piemonte’ (IT)

1.1.2. Category

6. Grape marc spirit or grape marc

1.1.3. Applicant country

Italy

1.1.4. Application language

Italian

1.1.5. Type of geographical indication

PGI - Protected geographical indication

1.2. Contact details

1.2.1. Applicant name and title

Applicant name and title	Istituto Grappa Piemonte
Legal status, size and composition (in the case of legal persons)	
Nationality	Italian
Address	Piazza Medici 8 IT-14100 Asti
Country	Italy

Telephone	0039 0141/535246
Email	info@istitutograppa.org

1.2.2. Intermediary details

Name of intermediary	Ministry of Agricultural, Forestry and Food Policy - Department of Viticulture PIUE VII
Address	Via XX Settembre 20 IT-00187 Rome
Country	Italy
Telephone	+ 39 0646654090
Email	m.alessi@politicheagricole.it, piue7@politicheagricole.it, sa.lamorte@politicheagricole.it

1.2.3. Interested parties details

Interested party name and title:	PIEDMONT REGION
Legal status, size and composition (in the case of legal persons)	
Nationality	Italian
Justification of interest	
Address	Gualtiero Freiburger Director, Agricultural Crops Department Agriculture Directorate C.so Stati Uniti, 21, IT-10128 Turin
Country	Italy

Telephone	0039 011 432 4318 - 0039 335 408710
Email	gualtierio.freiburger@regione.piemonte.it

1.2.4. Competent control authority details

Name of the competent control authority	Central Quality and Fraud Inspectorate for Agri-food Products (ICQRF) Office VICO I
Address	Via Quintino Sella 42, IT-00187 Rome
Country	Italy
Telephone	+ 39 0646656614
Email	Vico1@politicheagricole.it, f.berilli@politicheagricole.it, VICO.Segreteria@politicheagricole.it

1.2.5. Control body details

1.3. Description of the alcoholic drink

Name of product	
Physical, chemical and/or organoleptic characteristics	- it is produced exclusively from grape marc fermented and distilled either directly by water vapour or after water has been added; - a quantity of lees may be added to the grape marc that does not exceed 25 kg of lees per 100 kg of grape marc used; - the quantity of alcohol obtained from the lees must not exceed 35 % of the total quantity of alcohol in the finished product; - distillation occurs at less than 86 % vol.; - redistillation at the same alcoholic strength is authorised; it contains a quantity of volatile substances equal to or exceeding

	140 grams per hectolitre of 100 % vol. alcohol and has a maximum methanol content of 1 000 grams per hectolitre of 100 % vol. alcohol; - it must contain no added ethyl alcohol, diluted or undiluted; - it contains no flavourings. This does not affect the traditional production methods identified in the section below on the production method.
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Specific characteristics (compared to spirit drinks in the same category)	The name ‘Grappa piemontese’/‘Grappa del Piemonte’ is reserved for grape marc spirit made by direct distillation of raw materials in a prime state of preservation obtained from grapes from vine varieties entered on the register of varieties authorised in Piedmont, distilled and bottled in facilities located in Piedmont. - It has a content of volatile compounds other than ethyl and methyl alcohol of not less than 140 grams per hectolitre of alcohol at 100 % vol.; - it has a minimum alcoholic strength by volume of 40 % vol.; - - it may contain caramel as colouring for the ‘Grappa piemontese’/‘Grappa del Piemonte’ matured for at least twelve months, in accordance with applicable EU and national legislation; ‘Grappa piemontese’/‘Grappa del Piemonte’ has the following characteristics: ° a clear, bright liquid, colourless and crystalline or varying shades of amber for products aged in wood; ° the smell is lively with a wide range of tones, with aromatic notes resulting from the type of grape marc used; products that have been stored in wooden barrels or vats have notes of spices and wood; ° the taste ranges from strong and austere, although not harsh, to mild, and it lingers on the palate,
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	a typical characteristic of the product. If the product has been aged, the taste becomes rounder and enriched with notes of tannin and spices.
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1.4. Definition of the geographical area

1.4.1. Description of the defined geographical area

The entire territory of Piedmont Region.

1.4.2. NUTS area

IT	ITALIA [ITALY]
ITC1	Piemonte [Piedmont]

1.5. Method used to obtain the spirit drink

Type of method	
Method	‘Grappa piemontese’/‘Grappa del Piemonte’ is obtained by distillation, directly by water vapour or after water has been added in the still, of fermented or semifermented grape marc produced and processed in the region. For the production of grappa, the use of natural liquid wine lees is permitted in quantities not exceeding 25 kg per 100 kg of grape marc. The quantity of alcohol derived from the lees must not exceed 35 % of the total quantity of alcohol in the finished product.
	The natural liquid lees can be used either by adding the lees to the grape marc before distillation, or by parallel alcohol removal from the grape marc and the lees and by distillation of the mixture of the two low wines (<i>flemme</i>) or of the alcohol vapours, or by the separate removal of alcohol from the grape marc and the lees and subsequent direct distillation. These operations must be carried out at the same

	producing distillery. The distillation of the fermented or semi-fermented grape marc, in a continuous or discontinuous still, must take place at less than 86 % vol. The product obtained may be redistilled within this limit value. Compliance with the established limit values must be recorded on stamped registers with daily entries of the quantities and alcohol content of the grape marc, of the natural liquid lees sent to distillation, and of the low wines, if these are sent to distillation after production. In making ‘Grappa piemontese’/‘Grappa del Piemonte’, the following additives are allowed: - aromatic plants or parts thereof, with exclusive reference to one or more of the species listed below, which reflect traditional production methods: rue, tansy, camomile and artemisia. ‘Grappa piemontese’/‘Grappa del Piemonte’ takes on the characteristic colour tones and flavour notes of the types of plant used for flavouring. The sales name ‘Grappa piemontese’/‘Grappa del Piemonte’ must be supplemented with the words ‘<i>aromizzata con...</i>’ [‘flavoured with’] or ‘<i>alla</i>’ [‘with’], followed by the name of the plants used; - 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 when the spirit drink is aged for at least 12 months, in accordance with applicable EU and national legislation. In presentation and promotion the terms ‘<i>vecchia</i>’ (old) or ‘<i>invecchiata</i>’ (matured) may be used for ‘Grappa piemontese’/‘Grappa del Piemonte’ matured in unpainted and uncoated casks, barrels and other wooden containers for not less than 12 months, as monitored by tax authorities, in facilities located in the territory of the Region of Piedmont. The normal wood preservative treatments are allowed. The words ‘<i>riserva</i>’ (reserve) or ‘<i>stravecchia</i>’ (extra matured) may be used for grappa matured for at least 18 months. The maturation period may be stated in years and months or solely in months.
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	Climate, soil, production techniques, history, culture, and the very relationship with the consuming public are intimately linked and help to define the concept of ‘terroir’. All these factors create added value that bolsters the image of ‘Grappa del Piemonte’ and increase its prestige. It follows that bottling the product outside the Piedmont region could lessen this prestige, whereas maintaining it high in the eyes of consumers is something in which all the region’s grappa producers have a stake. Therefore, it can be considered that bottling in the area is an integral part of the production of ‘Grappa piemontese’/‘Grappa del Piemonte’.
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1.6. Link with the geographical environment of origin

Title - Name of product	
Details of the geographical area or origin relevant to the link	The region’s soil and climate characteristics have always permitted vine growing, with a wide range of indigenous varieties that have been supplemented by more common varieties which have nevertheless acquired the characteristics that have established the wines of Piedmont and made them some of the best-known Italian wines. ‘Grappa piemontese’/‘Grappa del Piemonte’ is made from the marcs and lees of such wines, taking on and concentrating some of their characteristics. For example, when the marcs of Moscato, Malvasia, Brachetto or Arneis are distilled, they give the grappa mild characteristics and a wide range of aromas, a unique feature among geographical indication grappas. On the other hand, when ‘Grappa piemontese’/‘Grappa del Piemonte’ is produced from the marcs of red grapes such as Barbera and Nebbiolo, which macerate for a long time in the fermenting must, the marcs take on characteristics suitable for producing grappas to be aged for a long time in wood, conferring more austere, powerful characteristics on the product obtained. With regard to reputation, ‘Grappa

	piemontese' and the equally renowned Grappa di Barolo are undoubtedly well-known and enjoy a high level of recognition among a broad range of consumers. Evidence of the link between Piedmont and the production of grappa can be found throughout the region's history. The spirit started appearing in the customs tariffs of certain Piedmont towns from the middle of the 15th century onwards. In 1583 Charles Emmanuel I of Savoy passed a law concerning the special privilege of using a particular method 'of boiling any kind of liqueur', which indicates that liqueurs and spirits were being produced in the State of Savoy. The chronicles of the time relate that the Royal Family took an interest in and had an appreciation for these drinks. In 1739 the Guild of Producers and Distillers of Spirits (also known as the University of spirit making) was founded in Turin. It laid down specific rules and regulations for those who practised the art of distillation. They had to go through a long apprenticeship to be able to pass the exam and become good master distillers. Passing the exam meant reaching the top of one's art, which had to be performed with skill and expertise. Further evidence tells us that in the nineteenth century, Count Camillo Benso of Cavour monitored the production, and personally guaranteed the quality, of the grappa distilled with the grape marc from his area. By then grappa, which was still known as <i>branda</i>, had become a traditional product with strong links to the territory, and stills were found throughout the Piedmont region, especially in castles and aristocratic homes and on large country estates. The process of promoting 'Grappa Piemonte' started in the second half of the twentieth century, when a consortium was founded that brought distillers together and laid down production rules. Council Regulation (EEC) No 1576/89 of 29 May 1989 added 'Grappa di Piemonte' for the first time to Annex II on Community geographical designations for spirit drinks. The abundant availability of fresh and fermented grape marc encouraged the development of new systems and methods
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for distilling. Different types of still succeeded each other over the years: the oldest is the direct-fire still, which was followed by the cauldron system, the Piedmont bain-marie still and finally the continuous still. Of these, the bain-marie still is probably the most commonly used in the region. The continuous still came into use more recently. However, a historical record exists of a still made by the Stemmer brothers of Turin which allowed the continuous distillation of grape marc already in the late nineteenth century. Nowadays in Piedmont these traditional devices are often used alongside faster continuous stills. This shows a willingness to preserve the traditional craftsmanship of this trade, while constantly aiming to optimise the great aromas and flavours that are born in the vineyards of Piedmont. Distilling has also developed in step with farming and winegrowing techniques as they gradually modernised in Piedmont. In particular, the grape varieties of origin and the winemaking methods have a strong bearing on the quality of the distillate, so much so that Piedmont grappa reflects sensory mildness and strength at the same time. Piedmont boasts great single-variety grappas, including that obtained from the aromatic Moscato grapes, or from the marc of red grapes such as Nebbiolo, which make for particularly full-bodied products. The enormous wealth of the Piedmont vineyards also offers fine marc from prime grape varieties such as Dolcetto, Arneis, Erbaluce, Grignolino, Freisa, Malvasia, Brachetto, Ruchè and Cortese. Piedmont distilleries have exceptional raw material to work with, and processing the marc enables the aromas and flavours of many different grapes to be preserved and revealed as they go through the still. Today, the origins and territory of the Piedmont tradition, craftsmanship and distilling method are still defended and protected in the same way as they were by the Corporation that was set up in Turin in the 18th century. In particular, the Istituto Grappa Piemonte has followed in its footsteps, bringing together most of the Piedmont distilleries and master distillers,

	and hosting many events each year to promote regional grappa and the old charm of the different grape varieties grown on this land. A wealth of publications show how this product became established over the centuries and, in recent decades, ‘Grappa del Piemonte’ has played a starring role at numerous events, organised both by producers’ groups themselves and as part of initiatives in the wine-producing sector. A list of initiatives and documents is annexed (Annexes 1-7).
Specific characteristics of the spirit drink attributable to the geographical area	See above.
Causal link between the geographical area and the product	

1.7. EU, national or regional requirements

Title	
Relevant provisions	National provision: Presidential Decree No 297 of 16 July 1997. (published in Official Gazette of the Italian Republic No 213 of 12 September 1997)

Description of the requirements	Regulation laying down rules concerning the production and marketing of spirits, grappa, Italian brandy and liqueurs.
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1.8. Supplement to the geographical indication

1.9. Specific labelling rules

Title	
Description of the rule	‘Grappa piemontese’/‘Grappa del Piemonte’ must be labelled in accordance with Legislative Decree No 109 of 27 January 1992, as amended, and in compliance with the following principles: The name ‘Grappa piemontese’/‘Grappa

	del Piemonte’ may be supplemented by references to: the name of a grape variety, provided that 85 % by weight of the raw materials used came from wine-making using grapes of that variety; no more than two grape varieties, provided that all the raw materials used came from wine-making using grapes of those varieties; the grape varieties must appear on the label in descending order of weight. Grape varieties accounting for less than 15 % by weight may not be stated on the label; the name of a DOC, DOCG or IGT wine if the raw materials come from grapes complying with the product specification of that wine. In this case, it is forbidden to use the symbols and wordings (DOC, DOCG and IGT) (PDO, PGI) either as acronyms or in full. The name ‘Barolo’ may not be used as it belongs to the GI ‘Grappa di Barolo’; (d) the distillation method, continuous or discontinuous, and type of still. Bain-marie stills may be referred to as ‘Bagnomaria Piemontese’. For those grappas which meet more than one of the labelling requirements under points (a), (b) and (c) above, only one sales denomination must be used. The sales name ‘Grappa piemontese’/‘Grappa del Piemonte’ must be supplemented with the words ‘<i>aromizzata con...</i>’ [‘flavoured with’] or ‘<i>alla</i>’ [‘with’], followed by the name of the plants used; For the purposes of presentation and promotion, the terms ‘<i>vecchia</i>’ [old] or ‘<i>invecchiata</i>’ [aged] are permitted for ‘Grappa piemontese’/‘Grappa del Piemonte’ where it has been aged in unvarnished and uncoated wooden barrels, vats or other wooden vessels for not less than 12 months, in ageing facilities monitored by the tax authorities. The normal wood preservative treatments are allowed. The words ‘<i>riserva</i>’ (reserve) or ‘<i>stravecchia</i>’ (extra matured) may be used for grappa matured for at least 18 months. The maturation period may be stated in years and months or solely in months. Without prejudice to the above provisions on ageing, in order to provide accurate
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	information to consumers, it is also possible to specify the type of wooden vessel used (e.g. barrique, caratello, tonneau, etc.), including through use of the respective adjectives, only if the grappa was stored in this type of vessel for at least half the minimum ageing period required for the class (<i>‘invecchiata’</i> , <i>‘riserva’</i>).
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2. Other information

2.1. Supporting material

File name:	Annex 2.pdf
Description:	
Type of document	Product specification

File name:	Annex 3.pdf
Description:	
Type of document	Product specification

File name:	Annex 4.pdf
Description:	
Type of document	Product specification

File name:	Annex 5.pdf
Description:	
Type of document	Product specification

File name:	Annex 6.pdf
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Description:	
Type of document	Product specification

File name:	Annex 7.pdf
Description:	
Type of document	Product specification

File name:	Annex 1.pdf
Description:	
Type of document	Product specification

2.2. Link to the product specification

Link:	
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