

Submission of an established geographical indication for spirit drinks

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

‘Grappa friulana’/‘Grappa del Friuli’

b. Category

6. Grape marc spirit or grape marc

c. Applicant country

Italy

d. Application language

Italian

e. Geographical indication type

PGI - Protected Geographical Indication

2. Contact details

a. Name and title of applicant

Name and title of applicant	FEDERVINI – Federazione Italiana Industriali Produttori, Esportatori ed Importatori di Vini, Acquaviti, Liquori, Sciroppi, Aceti ed affini [Italian federation of producers, exporters and importers of wine, spirits, liqueurs, syrups, vinegars and similar products]
Legal status, size and composition (in the case of legal persons)	
Nationality	Italy
Address	Via Mentana 2b, 00185 ROME www.federvini.it

Country	Italy
Telephone	+39064469421 +39064941630
E-mail	federvini@federvini.it; ocagiano@federvini.it

b. Intermediary details

Name of intermediary	Ministry of Agricultural, Food and Forestry Policy - Department of Viticulture PIUE VII
Address	Via XX Settembre 20, 00187 ROME
Country	Italy
Telephone	+39 0646654090
E-mail	m.alesi@politicheagricole.it; piue7@politicheagricole.it; sa.lamorte@politicheagricole.it

c. Interested parties details

Interested party name and title	Friuli-Venezia Giulia Region
Legal status, size and composition (in the case of legal persons)	
Nationality	Italy
Justification of	
Address	Francesco Miniussi - Head Autonomous Region of Friuli-Venezia Giulia, Central Directorate of Production, Trade, Cooperation, Agricultural and Forestry Resources Department of Agricultural and Forestry Resources, Via Sabbadini 31, 33100 Udine
Country	Italy
Telephone	+39 0432 555100
E-mail	francesco.miniussi@regione.fvg.it

d. 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, 00187 - Rome
Country	Italy
Telephone	+39 0646656614
E-mail	f.berilli@politicheagricole.it; VICO.Segreteria@politicheagricole.it

e. Control bodies details

3. Description of the alcoholic drink

Title - Product name	'Grappa friulana'/'Grappa del Friuli'
Physical, chemical and/or organoleptic characteristics	<ul style="list-style-type: none"> - 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 derived from the lees must not exceed 35% of the total quantity of alcohol in the finished product; - the distillation must be carried out with the grape marc itself at less than 86% vol.; - redistillation at the same alcoholic strength is authorised; - the minimum alcoholic strength by volume is 40% vol.; - it contains a quantity of volatile substances other than ethyl and methyl alcohol equal to or exceeding 200 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 not contain any added ethyl alcohol, either diluted or undiluted; - it contains no flavourings; this does not affect the traditional production methods set out in (d) below; - it may contain plain caramel colouring for grappa matured for at least twelve months, in accordance with applicable EU and national legislation; - it has the following organoleptic characteristics: <ul style="list-style-type: none"> - colour: colourless, perfectly transparent or with hues derived from the types of plants or fruit which may be used for flavouring or varying shades of amber in the case of wood-aged products; - aroma: intense with hints typical of the original raw material and delicate floral or fruity tones; for flavoured grappa, notes derived from the plants or fruit used; for aged grappa, in addition to the notes typical of the original raw material there are aromatic nuances characteristic of the various types of ageing derived from the wooden containers and from the length of ageing; - taste: warm, decisive, harmonious and persistent; reveals a marked correspondence to the type of grape marc used, especially if from aromatic grape varieties.

Specific characteristics (compared to alcoholic drinks of the same category)	<p>- a minimum quantity of volatile substances other than ethyl and methyl alcohol of 200 grams per hectolitre of 100% vol. alcohol, which ensures greater intensity of flavourings derived from the raw materials distilled;</p> <p>- the minimum alcoholic strength by volume is 40% vol.;</p> <p>- distillation is carried out with the grape marc itself at less than 86% vol.</p> <p>The name 'Grappa friulana'/'Grappa del Friuli' (hereinafter 'Grappa Friulana') is exclusively reserved for grape marc spirit made from raw</p>
	<p>materials obtained from grapes grown and processed in Friuli-Venezia Giulia, distilled and bottled in facilities located in that territory.</p>

4. Definition of the geographical area

a. Description of the defined geographical area

The entire territory of the Friuli-Venezia Giulia Region.

b. NUTS area

ITD4	Friuli-Venezia Giulia
IT	ITALIA

5. Method used to obtain the alcoholic drink

Title - Type of method	
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Method	<p>Grappa Friulana is obtained by distillation, directly by water vapour or after water has been added in the still, of fermented or semifermented grape marc from grapes grown in Friuli-Venezia Giulia. The marc is distilled in continuous or discontinuous (batch) stills, in a water bath (indirectly using water vapour) and by direct heat (directly using a heat source), with separation of the heads and tails. For the production of 'Grappa Friulana' the use of natural liquid wine lees is allowed at up to 25 kg per 100 kg of grape marc used. 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 lees and distillation of the mixture of the two low wines (flemme) or alcohol vapours, or by the separate removal of alcohol from the grape marc and lees and subsequent direct distillation of the mixture of the low wines. These operations must be carried out at the same producing distillery. The distillation of the fermented or semifermented grape marc, in a continuous or discontinuous still, in a water bath and using direct heat, must take place at less than 86% vol. The product obtained may be redistilled within this limit value.</p>
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	<p>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, the natural liquid lees sent to distillation and the low wines.</p> <p>The processes of reducing alcoholic strength by adding demineralised water, in order to obtain the desired alcoholic strength for release for consumption, chilling and/or filtering and bottling must be carried out in the territory of the Friuli-Venezia Giulia region.</p> <p>In making ‘Grappa Friulana’, the following additives are allowed:</p> <ul style="list-style-type: none"> - aromatic plants or parts thereof (rue, juniper, gentian, woodruff, wormwood and mountain pine), and fruit or parts thereof (blueberry), in accordance with traditional production methods; - sugars, in a maximum amount of 20 grams per litre, expressed as invert sugar in accordance with the definitions laid down in points 3(a), (b) and (c) of Annex I to Regulation (EC) No 110/2008; the addition of honey is allowed up to the same amount in accordance with the definition laid down in point 3(d) of the same Annex I to Regulation (EC) No 110/2008; - caramel, only for grappa matured for at least 12 months, in accordance with applicable EU and national legislation. <p>The sales denomination of ‘Grappa Friulana’ must include the indication of aromatic plants or parts thereof, and fruit or parts thereof, if used.</p> <p>‘Grappa Friulana’ may be matured in casks, barrels and other wooden containers. In presentation and promotion the following terms may be used: ‘vecchia’ (old) or ‘invecchiata’ (matured) for grappa matured in unvarnished and uncoated wooden containers for not less than 12 months as monitored by tax authorities, in facilities located in the territory of the Friuli-Venezia Giulia region. Normal wood preservative treatments are allowed. The words ‘riserva’ (reserve) or ‘stravecchia’ (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. The type of wooden vessel used (e.g. barrique, caratello, tonneau, etc.) may also be specified, provided that the grappa was stored in this type of vessel for the whole of the stated ageing period.</p>
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6.Link with the geographical environment of origin

Title - Product name	
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<p>Details of the geographical area or origin relevant to the link</p>	<p>The growing habitat of the vineyards of Friuli-Venezia Giulia is situated on a strip of a few dozen kilometres comprising plains and hilly regions between the northern Adriatic and the Prealps/Julian and Carnic Alps, and it is therefore affected by its proximity both to the sea and to the mountains. This peculiarity has long been recognised, ever since wine growing was introduced in this area, and gives the grapes, and therefore the grape marc, a specific structure and complexity compared to the other wine-growing regions of Italy. The growing areas fall into two types of morphology: hilly, with Eocene marne, and alluvial plain, generated by the drainage basins of the three rivers Isonzo, Tagliamento and Meduna-Cellina. Overall, the grapes and the marc are soft, characterful and slightly aromatic, depending on the variety of origin, with floral and fruity nuances; the prevalent characteristic is sometimes the structure (hilly terrain) and sometimes the delicacy (plains). The first records of processing grape marc to obtain alcoholic drinks in Friuli have been traced back by the scholar Luigi Papo de Montona to the 6th century A.D. and to a settlement of Burgundians who adapted the process of ‘fermenting’ apples to grape marc. From records dated 1451 we know that in the late middle ages a metal device (still) was used to make spirits in Cividale del Friuli. From the sixteenth century onwards many documents show that spirits were traded intensively from both Friuli Veneto and the Austrian county of Gorizia. The chief physician of Gorizia published a treatise entitled ‘On spirits and their remarkable benefits’ in 1548. In the 18th century an ever-increasing number of documents dealt with the production of spirits in Austrian Friuli. In 1744 the Empress Maria Theresa of Austria took the important decision to liberalise home distilling. Around the same time elsewhere in Friuli traces can be found of grape marc spirit being used for various purposes, both as a beverage and for medical purposes.</p> <p>Industry records for the province of Udine of 1890 show that 33 distilleries using vinous material and wine were registered with a total of 36 simple direct-fire stills, which distilled grape marc more than any other raw material. To these should be added 238 active agricultural distilleries, which also mainly used grape marc, and another 532 distilleries deemed inactive. The fact that so many distilleries were set up, uniquely in Italy, was the favourable result of Austrian tax legislation, which lasted until 1866. It encouraged many small and very small distilleries, whose production was intended for family consumption and topping up modest earnings from farming through the sale of products.</p>
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	<p>A publication of the Udine Chamber of Commerce shows that in 1909, around the time that a daily tax on small distilleries on farms entered into force, there were 42 distilleries with meters and 70 small agricultural distilleries distilling mainly grape marc rather than other raw materials. It is around the same time, namely the turn of the 20th century, that the name 'Grappa', specifically referring to grape marc spirit, became the established term in this area, replacing dialect terms used in previous centuries. The spirit drink 'grappa' was also covered by Italian legislation, which had started to regulate distillate production in the 1950s. The law provided an objective description of grappa and, importantly, gave it its first legal recognition, without entering into the merits of regional traditions and differences, which are mainly linked to the local grape marc used and variations in production methods. Product specifications on regional grappas and their typical characteristics were developed, protected and laid down by consortiums, associations and individual distilleries within the framework of the national product specification, which they all recognised. The national conventions on grappa, which took place from 1968 until the early 1990s, were revelatory in that regard. All of the conventions had a clear regional and traditional character and they coincided with the gradual development of a Community framework. Council Regulation (EEC) No 1576/89 of 29 May 1989 added 'Grappa Friulana' for the first time to Annex II on Community geographical designations for spirit drinks. Distillers in Friuli were at the forefront of this dual process. This is clearly and specifically documented in the records of the conventions, which took place over a time period of about 25 years.</p> <p>In 1995, according to data from the Finance Ministry and the Udine Technical Finance Office (UTIF), there were 15 working distilleries producing grappa in Friuli, accounting for a little over 9% of grappa production in Italy (798 725 anhydrous litres compared to 8 729 800 anhydrous litres nationally); this percentages lies in the middle of the range between the maximum of 12.32% in 1968 and the minimum of 7.86% in 1972. Distillation took place mostly using discontinuous stills but also using continuous stills and water baths. About 17 500 tonnes of grape marc were sent to distillation, mostly from vine varieties grown in Friuli-Venezia Giulia. Grappa Friulana has a strong local character thanks to the ancient tradition of direct distillation of grape marc from white or red grape varieties cultivated in Friuli-Venezia Giulia or elsewhere in Italy. The marc used is strongly affected by the specific characteristics of the land where the grapes are grown, which is a thin strip comprising plains and hilly areas between the Alps and the sea and with a mixed morphological nature (alluvial plains and Eocene marne), as already described in point 2(b).</p>
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	<p>The link between the raw materials and the place of origin gives the distillate a complexity of aromas, flavours and fragrances that reflect the influence of both the mountains and the sea, because of the dual nature of the land.</p> <p>As documented in the relevant literature and thanks to the region's strong wine-growing vocation and high demand for its by-products, 'Grappa Friulana' has a well-established tradition of production and consumption. It should be noted that the existing Friulian distilleries have an average age of around 100 years and more than one dates back to or has its roots in the second half of the nineteenth century. This has meant that distilling practices and techniques have accumulated and developed over time, and the use of traditional copper stills has tended to bring out the characteristic features of the distillate deriving from the raw materials used, such as an alcohol content that ensures the best possible balance of the ingredients, and greater intensity of the flavours peculiar to the raw material used.</p> <p>Sources and literature</p> <p>Statistical data from the Finance Ministry and the Udine UTIF, Grappa authorisations in Italy and Friuli (UD, GO, PN); exports of grappa from Italy and Friuli; amount of grappa bearing the official identification mark awarded by the Udine UTIF (1968-1995).</p> <p>Records of national grappa conventions (1968, 1970, 1971, 1972, 1974, 1981, 1982, 1983, 1984, 1985, 1987, 1990, 1993).</p> <p>Convention of the University of Udine - Institute of Food Technologies with the Consortium for the protection of Grappa Friulana, Sensidoni, A.: 'Relazione finale del triennio di sperimentazione' [Final report on the three-year trial], Udine, 1990.</p> <p>Brunoro, A.: 'L'industria distillatoria in provincia di Udine' [The distilling industry in the Udine province], <i>Terra Friulana</i>, No 1, 1963.</p> <p>Da Porto, C. and Decorti, D.: 'Effect of cooling conditions on separation of volatile compounds in grappa using tray and packed columns without reflux', <i>International Journal of Food Science and Technology</i> No 43, 2008, pp. 638-643.</p> <p>Da Porto, C. and Giomo, A.: 'Processo produttivo di una grappa friulana' [Production process of a Friuli Grappa], <i>Industrie delle bevande</i>, 2003.</p> <p>Galano, E., Imbelloni, M., Chambery, A., Malomi, A. and Amoresano, A.: 'Molecular fingerprint of the alcoholic Grappa beverage by mass spectrometry techniques', <i>Food Research International</i> No 72, 2015, pp. 106-114.</p> <p>Ministry of Agriculture, Industry and Trade, Industry Records. Notizie sulle condizioni industriali della provincia di Udine [Industry news in Udine province], Eredi Botta, Rome, 1890.</p>
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	<p>Papo, L. and Pesenti, A.: <i>La Grappa</i>, Forte, Milan, 1984.</p> <p>Sensidoni, A., Domenis, S. and Da Porto, C.: 'La grappa friulana', <i>Identità</i>, Year III (1984), No 1, pp. 70-81.</p> <p>Ibid, 'La grappa friulana. Paper II', <i>Identità</i>, Year III (1984), No 3, pp. 64-79.</p> <p>Valentinis, G.: <i>Guida delle industrie e del commercio del Friuli</i> [Friuli Industry and Trade Guide], Camera commercianti ed esercenti della città e della Provincia di Udine [Chamber of Commerce and Association of businessmen and producers of the city and province of Udine], Udine, 1910.</p>
Specific characteristics of the alcoholic drink attributable to the geographical area	See above.
Causal link between the geographical area and the	

7. EU, national or regional requirements

Title	
Legislative reference	Presidential Decree No 297 of 16 July 1997. (published in Official Gazette No 213 of
Description of the requirements	Regulation laying down rules concerning marketing and production of spirits, grappa, Italian brandy and liqueurs.

8. Additions to the geographical indication

9. Specific labelling rules

Title	
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<p>Description of the rule</p>	<p>‘Grappa Friulana’ must be labelled in accordance with Legislative Decree No 109 of 27 January 1992, as amended and in compliance with the following principles.</p> <p>The name ‘Grappa Friulana’ may be supplemented by references to:</p> <p>(a) the name of a grape variety, where the grappa was produced by distilling raw materials coming to a level of 100% of their weight from winemaking from this grape variety; a tolerance threshold of other grape varieties is admitted up to 15% by weight;</p> <p>(b) the names of not more than two grape varieties, if obtained from the distillation of raw materials entirely coming from winemaking from those grape varieties. The grape varieties must be stated on the label in decreasing order of weight. Grape varieties accounting for less than 15% of total weight may not be indicated on the label. The grape varieties must be printed on the label with the same type and with the same prominence;</p> <p>(c) the name of a DOC, DOCG or IGT wine if the raw materials come from grapes used in the production of such wine, provided that the raw materials come from the vinification of grapes that comply with the product specification (as regards vine varieties, type of vineyard, harvesting rules, maturity and pressing of grapes, etc.); in this case, it is forbidden to use the symbols and wordings (DOC, DOCG and IGT) (DOP, IGP) either as acronyms or in full;</p> <p>(d) the distillation method, continuous or discontinuous, and type of still.</p> <p>For those grappas which meet more than one of the labelling requirements under points (a), (b) and (c) above, only one sales denomination may be used.</p> <p>In making ‘Grappa Friulana’, the following additives are allowed: aromatic plants or parts thereof (rue, juniper, gentian, woodruff, wormwood and mountain pine), and fruit or parts thereof (blueberry), in accordance with traditional production methods</p> <p>In presentation and promotion the following terms may be used: ‘vecchia’ (old) or ‘invecchiata’ (matured) for grappa matured in unvarnished and uncoated wooden containers for not less than 12 months as monitored by tax authorities, in facilities located in the territory of the Friuli-Venezia Giulia region. Normal wood preservative treatments are allowed. The words ‘riserva’ (reserve) or ‘stravecchia’ (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. The type of wooden vessel used (e.g. barrique, caratello, tonneau, etc.) may also be specified, provided that the grappa was stored in this type of vessel for the entire ageing period.</p>
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II. Other Information

1. Supporting documents

File name:	cue-3773.pdf
Description:	Response comments
Document type	

2. Link to the product specification

Link:	
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