

Transmission of an established geographical indication for spirit drinks

I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

‘Grappa Veneta’/‘Grappa del Veneto’ (IT)

b. Category

6. Grape marc spirit or grape marc

c. Applicant country(ies)

Italy

d. Application language:

Italian

e. Type of geographical indication:

PGI - Protected Geographical Indication

2. Contact details

a. Applicant name and title

Applicant name and title	Istituto Grappa Veneta
Legal status, size and composition (in the case of legal persons)	
Nationality	Italy
Address	Piazza Borsa c/o Camera di Commercio - 31100 Treviso
Country	Italy
Telephone number	+39 0438450023
E-mail address	info@istitutograppa.org

b. Intermediary details

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

c. Details of the interested parties

Interested party name and title	Veneto Region
Legal status, size and composition (in the case of legal persons)	
Nationality	Italy
Justification of interest	
Address	Andrea Comacchio – Director Directorate for Competitiveness of Agri-food Systems Via Torino, 110 30172 Mestre (Venice)
Country	Italy
Telephone number	+39 041 2795538
E-mail address	andrea.comacchio@regione.veneto.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 number	+ 39 0646656614
E-mail address	Vico1@politicheagricole.it, f.berilli@politicheagricole

e. Details of the control bodies

3. Description of the alcoholic drink

Name of product	
Physical, chemical and/or organoleptic characteristics	In appearance, 'Grappa Veneta'/'Grappa del Veneto' is a colourless, clear, bright liquid where the distillate has not been aged, but varies in hue from yellow to amber where the spirit has been aged in wooden casks. It may take on other hues where it has been flavoured with plants or fruit whose pigments colour the spirit during the infusion process; - the bouquet and taste become enriched and rounder with notes reminiscent of the raw materials used or, when the spirit has been aged in wood, notes of tannin and spices; - it contains no flavourings; this does not affect the traditional production methods set out in (d) below;
Specific characteristics (compared to spirit drinks in the same category)	The names 'Grappa Veneta' or 'Grappa del Veneto' are exclusively reserved for grape marc spirit made by direct distillation of perfectly preserved raw materials obtained from grapes grown and processed in the regional territory, distilled and bottled in facilities located in Veneto. 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.; the minimum alcoholic strength by volume is 40 % vol.; caramel may be added only to Grappa Veneta aged for at least 12 months, in accordance with the applicable EU and national legislation.

4. Definition of the geographical area

a. Description of the defined geographical area

The entire territory of the Veneto Region.

b. NUTS area

ITD3	Veneto
IT	ITALIA [ITALY]

5. Method used to produce the alcoholic drink

Name - Type of method	
Method	‘Grappa Veneta’ or ‘Grappa del Veneto’ is made by distillation of fermented or semi-fermented grape marc directly using water vapour or after water has been added to the still. 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 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 the lees and by distillation of the mixture of the two low wines (<i>flemme</i>) or by the separate removal of alcohol from the grape marc and the low wines 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 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 the latter are sent to distillation after being produced. In making ‘Grappa Veneta’/‘Grappa del Veneto’ the following additives are allowed: - aromatic plants or parts thereof, and fruit or parts thereof, in accordance with traditional production methods; sugars, up to 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; the name ‘Grappa Veneta’ must be supplemented by the name of the aromatic plants or fruits used; caramel, only when the spirit drink is aged for at least 12 months, in accordance with applicable EU and national legislation. ‘Grappa Veneta’ or ‘Grappa del Veneto’ may be aged in casks, barrels and other wooden containers. The following terms may be used for marketing and promotion: ‘<i>vecchia</i>’ (old) or ‘<i>invecchiata</i>’ (aged) for ‘Grappa Veneta’ or ‘Grappa del Veneto’ aged in unpainted and uncoated wooden containers for not less than 12 months as monitored by tax authorities, in facilities located in the Veneto territory. The usual wood preservation treatments are allowed. The words ‘<i>riserva</i>’ (reserve) or ‘<i>stravecchia</i>’ (extra aged) may be used for ‘Grappa Veneta’ or ‘Grappa del Veneto’ aged for at least 18 months. The ageing 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 information to consumers, it is also possible to specify the type of wooden container used (e.g. barrel, cask, keg, etc.), including by describing them, only if the grappa was stored in this type of container for at least half the minimum ageing time required for the class (aged, reserve). The various steps in the production process (reduction in alcoholic strength; sweetening; refrigeration; where applicable, flavouring with plants or plant extracts, fruit or fruit extracts, and filtering), also play a decisive role in shaping the distillate's organoleptic qualities and rely on local know-how and tradition to achieve the final sensory profile of 'Grappa Veneta', ready to be enjoyed by the consumer. The various steps in the 'Grappa Veneta' production process reflect the experience and specific skills developed over time within enterprises based in the Veneto region. Bottling in the area of the PGI provides consumers with a guarantee of total authenticity as it identifies the product with its place of origin.
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6. Link with the geographical environment of origin

Name of product	
Details of the geographical area or origin relevant to the link	Veneto, a region where fine wines are produced, has seen a strong development of distillation activities over the centuries which have retained their traditional character to this day. The distillation of grape marc started in Veneto between 1200 and 1300, when Venice was a major exporter of wine, wine spirit, and grape marc spirit, most of which was sold to countries in northern Europe and the East. Grappa was used essentially for treating patients with the plague or gout. The book '<i>De arte confetionis aquae vitae</i>' published by the Paduan doctor Michele Savonarola in 1400 was a reference work for distillers who wanted to perfect their technique. The production of grappa in Veneto was the preserve of pharmacists and doctors: the '<i>Congrega dell'Università degli Acquavitai</i>' [University Association of spirit making], which was established in Venice in 1601, was reserved for those who had passed the examination of Chief Physician and held the certificate of Master Distiller after a long period of training in the profession. It is thought that the distillation of grape marc developed especially in the Venetian countryside when many farming

		families, by necessity, used their ingenuity to create makeshift stills with which they produced, very cheaply, another 'spirit from the wine' using the pressed grape pomace left over after winemaking (known as '<i>gràspe</i>' in Venetian dialect). This practice doubtless led to the name '<i>gràspa</i>' becoming ever more common to refer to this grape marc spirit, which began to be used increasingly as a drink and not just as a medicine. With the establishment of the '<i>Régia Scuola di Viticoltura ed Enologia</i>' [Regia School of Viticulture and Enology] in Conegliano Veneto in 1876, 'Grappa Veneta' became the subject of research and quality improvement, notably thanks to design adjustments made to the direct-fire still, which became a characteristic feature of making 'Grappa Veneta'. The vine varieties entered in the register of varieties authorised and grown in the Veneto region, combined with the specificity of the regional land under vine and the Veneto winemaking tradition, determine the uniqueness of the distinctive qualities of the local wines whose grape marc and lees - naturally rich in scent and taste - are used to make 'Grappa Veneta'. Today the Veneto region is home to many distilleries, most of which are traditional and family-run. These are the custodians of a wealth of grappa-making knowledge and secrets learned by successive generations engaging in this hard but rewarding work. By perfecting the distillation techniques and the methods for preserving the grape marc, the range and quality of 'Grappa Veneta' available is being continuously improved and expanded. Today it is appreciated not only for its traditionally rich and lively character, but also for its harmony and overall balance. The Istituto Grappa Veneta was established in Treviso in 1964 to enhance and protect the typical nature of 'Grappa Veneta'. A wealth of publications (see attachments) serve to illustrate the strong link that exists between the territory and the reputation of 'Grappa Veneta'.
Specific characteristics of the spirit drink attributable to the geographical area	See above	
Causal link between the geographical area and the product		

7. EU, national or regional requirements

Title:	
Relevant provisions	Presidential Decree No 297 of 16 July 1997 (published in Official Gazette No 213 of 12 September 1997)
Description of the requirements	Regulation laying down rules concerning the marketing and production of spirits, grappa, Italian brandy and liqueurs.

8. Supplement to the geographical indication

9. Specific labelling rules

Title:	
Description of the rule	‘Grappa Veneta’ or ‘Grappa del Veneto’ 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 Veneta’ or ‘Grappa del Veneto’ may be supplemented by references to: a) the name of a grape variety, provided that at least 85 % by weight of the raw materials used for the distillation came from wine-making using grapes of that variety; b) no more than two grape varieties, provided that all the raw materials used came from wine-making using grapes of those varieties, which must appear on the label in descending order of weight. Grape varieties accounting for less than 15 % of total weight may not be cited on the label; c) the name of a DOC, DOCG or IGT wine may be cited if the raw materials derive from grapes used to make wine in compliance with the production rules established in that wine’s technical file; in this case, it is forbidden to use the symbols and wording (DOC, DOCG and IGT) (DOP, IGP) either as acronyms or in full; d) the distillation method, continuous or discontinuous, and type of still. 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 name ‘Grappa Veneta’ must be supplemented by the name of the aromatic plants or fruits used.

II. Other information

1. Supporting material:

File name:	Annex 1.docx
Description:	Bibliography
Type of document	

File name:	Annex 2.pdf
Description:	Article
Type of document	

2. Link to the product specification

Links:	
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