

# Transmission of an established geographical indication for a spirit drink

## I. TECHNICAL FILE

### 1. Name and type

#### a. Name(s) to be registered

Grappa siciliana/Grappa di Sicilia (IT)

#### b. Category

6. Grape marc spirit or grape marc

#### c. Applicant country(ies)

Italy

#### d. Application language:

Italian

#### e. Geographical indication type:

PGI - Protected Geographical Indication

### 2. Contact details

#### a. Applicant name and title

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| <b>Applicant name and title</b>                                          | Federvini – Sezione Regionale Siciliana [Federvini, Sicily Regional Section]  |
| <b>Legal status, size and composition (in the case of legal persons)</b> |                                                                               |
| <b>Nationality</b>                                                       | Italy                                                                         |
| <b>Address</b>                                                           | Via Curatolo 32, Palazzo Fiorito<br>IT-91025 Marsala                          |
| <b>Country</b>                                                           | Italy                                                                         |
| <b>Phone</b>                                                             | 0039 0923953255                                                               |
| <b>E-mail(s)</b>                                                         | federvinisicilia@tiscali.it; federvini@federvini.it;<br>ocagiano@federvini.it |

**b. Intermediary details**

|                          |                                                                                               |
|--------------------------|-----------------------------------------------------------------------------------------------|
| <b>Intermediary name</b> | Ministry of Agricultural, Food and Forestry Policy -<br>Department of Viticulture PIUE VII    |
| <b>Address</b>           | Via XX Settembre 20<br>IT-00187 ROME                                                          |
| <b>Country</b>           | Italy                                                                                         |
| <b>Phone</b>             | + 39 0646654090                                                                               |
| <b>E-mail(s)</b>         | piue7@politicheagricole.it; m.alessi@politicheagricole.it;<br>sa.lamorte@politicheagricole.it |

**c. Interested parties details**

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| <b>Interested party name and title</b>                                   | SICILY REGION                                                                                                                                                                                                |
| <b>Legal status, size and composition (in the case of legal persons)</b> |                                                                                                                                                                                                              |
| <b>Nationality</b>                                                       | Italy                                                                                                                                                                                                        |
| <b>Justification of the interest</b>                                     |                                                                                                                                                                                                              |
| <b>Address</b>                                                           | Giuseppe Bursi<br>Head of Operational Unit 30 - CMO Measures in the Wine Sector<br>Service II - Service for the development and diversification of business operations<br>Regional Department of Agriculture |
| <b>Country</b>                                                           | Italy                                                                                                                                                                                                        |
| <b>Phone</b>                                                             | 0039 091/7076096                                                                                                                                                                                             |
| <b>E-mail(s)</b>                                                         | agri1.viticultura@regione.sicilia.it                                                                                                                                                                         |

**d. Competent control authorities details**

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|-----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Competent control authority name</b> | Central Quality and Fraud Inspectorate for Agri-food Products (ICQRF)<br>Office VICO I                                                                                         |
| <b>Address</b>                          | Via Quintino Sella 42<br>IT-00187 Rome                                                                                                                                         |
| <b>Country</b>                          | Italy                                                                                                                                                                          |
| <b>Phone</b>                            | + 39 0646656614                                                                                                                                                                |
| <b>E-mail(s)</b>                        | <a href="mailto:Vico1@politicheagricole.it">Vico1@politicheagricole.it</a> ,<br><a href="mailto:VICO.Segreteria@politicheagricole.it">VICO.Segreteria@politicheagricole.it</a> |

**e. Control bodies details**

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### 3. Description of the spirit drink

| Title – Product name                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
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| Physical, chemical and/or organoleptic characteristics                    | <ul style="list-style-type: none"><li>- ‘Grappa siciliana’/‘Grappa di Sicilia’ is colourless, bright and transparent (except when aged) and has a mineral taste with notes of citrus typical of the island, in particular of orange and lemon, and sometimes of prickly pear, as well as spicy notes, notably cinnamon; there are also typical and distinctive floral notes, such as of zagara, which derive from using only marc from grapes grown and picked in Sicily.</li><li>- If the grappa is stored in wooden vessels or aged, it acquires tones of amber in nuances that vary according to the type of container used and how long it is kept there. In this case the grappa’s distinctive citrus aroma is combined with a scent of dry fruit and notes of tannin.</li></ul>                                                                                                                                                    |
| Specific characteristics (compared to spirit drinks of the same category) | <ul style="list-style-type: none"><li>- The name ‘Grappa siciliana’/‘Grappa di Sicilia’ is exclusively reserved for grape marc spirit made from raw materials obtained from grapes grown and processed in Sicily, distilled and bottled in facilities located in the Sicily region;</li><li>- 2-butanol: up to 50 mg per 100 ml of anhydrous ethyl alcohol (a.a.);</li><li>- ethyl acetate: up to 200 mg/100 ml a.a.;</li><li>- acetaldehyde and acetal (expressed as acetaldehyde): up to 150 mg/100 ml a.a.;</li><li>- acidity (expressed as acetic acid): 50 mg per 100 ml a.a. for young grappas and 100 mg per 100 ml a.a. for aged, reserve and extra aged grappas;</li><li>- copper: up to 2 mg/l;</li><li>- sugar: up to 20 g/l;</li><li>- only ‘Grappa siciliana’/‘Grappa di Sicilia’ aged for at least twelve months may contain caramel as colouring in accordance with the applicable EU and national legislation.</li></ul> |

### 4. Define geographical area

#### a. Description of the defined geographical area

The entire territory of the Sicily region.

#### b. NUTS area

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|------|------------------|
| ITG1 | Sicilia [Sicily] |
| IT   | ITALIA [ITALY]   |

## 5. Method for obtaining the spirit drink

| Title – Type of method |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
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| <b>Method</b>          | <p>‘Grappa siciliana’/‘Grappa di Sicilia’ is obtained by distillation of fermented or semi-fermented grape marc, directly by water vapour or after water has been added to the still. Natural liquid wine lees may be used in the production in quantities not exceeding 25 kg per 100 kg of grape marc. In this case 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 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 the 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 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 siciliana’/‘Grappa di Sicilia’, the following additives are allowed:</p> <ul style="list-style-type: none"> <li>- aromatic plants or parts thereof, and fruit or parts thereof, in accordance with traditional production methods;</li> <li>- 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;</li> <li>- caramel, only for grappa aged for at least 12 months, in accordance with applicable EU and national legislation.</li> </ul> <p>The geographical indication ‘Grappa siciliana’/‘Grappa di Sicilia’ must be supplemented by the name of any aromatic plants or parts thereof, and fruit or parts thereof, that have been used.</p> <p>‘Grappa siciliana’/‘Grappa di Sicilia’ may be aged in casks, barrels and other wooden containers;</p> <ul style="list-style-type: none"> <li>- the terms ‘vecchia’ (old) or ‘invecchiata’ (aged) may be used for grappa aged in unpainted and uncoated wooden barrels for not less than 12 months, as monitored by tax authorities, in facilities located in the national territory;</li> <li>- the words ‘riserva’ (reserve) or ‘stravecchia’ (extra aged) may be used for grappa aged for at least 18 months. The ageing period may be stated in years and/or in months. Normal wood preservation treatments are allowed.</li> </ul> <p>Packaging must take place in Sicily, the largest island in the Mediterranean Sea where all economic activity of</p> |

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|  | particular value and interest has traditionally been carried out on site so as to guarantee, for the benefit of the consumer, the specific organoleptic qualities linked to a territory strongly influenced by the sea, to which the grapes also owe their particular characteristics. Shipping the product over long distances, by road or by sea, could adversely affect its aroma and taste by upsetting their balance, with the risk of causing their complete loss. |
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## 6. Link with the geographical environment of origin

| Title – Product name                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
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| <b>Details of the geographical area or origin relevant to the link</b> | <p>Production of ‘Grappa siciliana’/‘Grappa di Sicilia’ is part of the renowned Sicilian winemaking tradition and the associated activity of distilling its by-products, carried out in compliance with the production requirements previously laid down by Community and now by EU law. As documented in many historical records, ‘Grappa siciliana’/‘Grappa di Sicilia’ is traditionally produced by direct distillation of grape marc, and the spirit is closely linked to the territory of Sicily, including its archipelagos (the Lipari, Egadi and Pelagian islands) and the islands of Ustica and Pantelleria.</p> <p>Over the centuries, Sicily has seen a long succession of different peoples, settlers and conquerors who brought with them a wealth of customs, some of which were adopted, including that of producing spirits. Thanks to the Mediterranean climate, these spirits have a particular taste and quality determined by the nature of the grapes grown there. Over time the abundant availability of fresh and fermented grape marc led to a technique being developed based on distillation at low alcoholic strength, producing a distillate from the alcohol vapours that preserves the grapes’ many aromatic components.</p> <p>The origin of the raw materials can be traced from the accompanying documents and the distillers’ records.</p> <p>It is an established fact that the art of distilling was known and well documented in the Arab world and later developed in the Greco-Roman world. In the most ancient text on alchemy known to us, thanks to its translation into Arabic, the Greek alchemist Zosimos di Panopolis (350-420 AD), who lived and worked in Alexandria, described a still being used in an Egyptian temple in Memphis. The still was complete with a digestion flask, a long bronze tube - precursor to the coil - and a flask to collect the condensed vapour.</p> <p>It is equally well known that the gateway through which Arab and later Greek culture arrived in Italy was the south, and indeed above all Sicily. Situated in the middle of the Mediterranean Sea, Sicily was a natural arrival and meeting point between different cultures.</p> <p>Furthermore, Italy has a tradition for developing other products linked to the wine sector. In Sicily, too, whose</p> |

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|                                                                                           | <p>history of winegrowing has earned it world fame for some of its typical products, distillation has been one such expanding activity.</p> <p>Apart from the obligation to distil wine lees and must, required by law since the 1970s, other incentives have also encouraged the setting up of distilleries, including the demand for grape spirits with specific qualities and aromas for the production of liqueur wines, a type of wine in respect of which Sicilian products are noted for their quality and reputation. This provided an additional incentive to refine the production of spirits in order to be able to market them in their own right.</p> <p>To illustrate this strong tradition and production potential, it is worth noting that as early as in the 1960s there were several distilleries in Sicily (Leone Bianchi &amp; Figlio, Cavaliere Giuffrida, Bertolino and Fratelli Russo, the latter in operation since 1870) producing and marketing grape marc spirits/grappa, which at the time were considered synonymous in the national legislation.</p> <p>The market for grappa is closely linked to the wine market and both share the same trends, meaning that the production of grappa has followed the positive trends that characterise Sicilian wines. Sicily's vineyards and land are ideal for the production of this prestigious spirit, which has seen a significant upward trend with production increasing from 30 000 litres in the 1980s to around 600 000 litres a year from the first decade of this century.</p> |
| <b>Specific characteristics of the spirit drink attributable to the geographical area</b> | See above.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <b>Causal link between the geographical area and the product</b>                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |

## **7. Requirements in EU, national or regional**

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| <b>Title</b>                             |                                                                                                                                                    |
| <b>Legal reference</b>                   | National provision: Presidential Decree No 297 of 16 July 1997 (published in Official Gazette of the Italian Republic No 213 of 12 September 1997) |
| <b>Description of the requirement(s)</b> | Regulation laying down rules concerning marketing and production of spirits, grappa, Italian brandy and liqueurs.                                  |

## **8. Supplement to the geographical indication**

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## 9. Specific labelling rules

| Title                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
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| <b>Description of the rule</b> | <p>‘Grappa siciliana’/‘Grappa di Sicilia’ must be labelled in accordance with Regulations (EC) Nos 1169/2001 and 110/2008 and in compliance with the following principles:</p> <p>1. The name ‘Grappa siciliana’/‘Grappa di Sicilia’ may be supplemented by references to:</p> <p>(a) the name of a grape variety, where the grappa was produced by distilling raw materials obtained for 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 originating from the vinification of those grape varieties. The grape varieties must be stated on the label in decreasing order of weight. Names of 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 in the same font and with the same prominence;</p> <p>(c) the name of a DOC, DOCG or IGT wine from Sicily if the raw materials come from the vinification of grapes that comply with the product specification as laid down in the technical file for the designation of origin or geographical indication of the wine mentioned. 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 grappas that meet more than one of the labelling requirements under points (a), (b) and (c) above, only one sales denomination must be used.</p> <p>The ‘Grappa di Sicilia’/Grappa siciliana’ sales denomination must include the name of any aromatic plants or parts thereof, and fruit or parts thereof, that have been used. For the purposes of presentation and promotion, the terms ‘vecchia’ (old) or ‘invecchiata’ (aged) are permitted where the grappa 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 tax authorities located in the Sicily Region. The terms ‘riserva’ (reserve) or ‘stravecchia’ (extra aged) may be used for grappa aged for at least 18 months in ageing facilities monitored by tax authorities located in the Sicily Region. The maturation period may be stated in years and months or solely in months.</p> |

II. Other information

- 1. *Supporting material*
- 2. *Link to the product specification*

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| Link: |  |
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