

Transmission of an established geographical indication for spirit drinks

I . TECHNICAL FILE

1. Name and Type

a. Name(s) to be registered

Grappa di Barolo (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 Piemonte
Legal status, size and composition (in the case of legal persons)	
Nationality	Italy
Address:	Piazza Medici n.8 14100 Asti
Country	Italy
Telephone	0039 0141 535246
E-mail:	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	+ 39 0646654090
E-mail:	piue7@politicheagricole.it,m.alessi@politicheagricole.it,sa.lamorte@politicheagricole.it

c. Interested parties details

Interested party name and title:	PIEDMONT REGION
Legal status, size and composition (in the case of legal persons)	
Nationality	Italy
Justification of interest	
Address:	Moreno SOSTER Director, Agricultural Crops Department Agriculture Directorate Corso Stati Uniti, 21 - 10128 Turin
Country	Italy
Telephone	0039 011 432 4375 / 0039 335 1291674
E-mail:	moreno.soster@regione.piemonte.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
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e. Control bodies details

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; • Lees may be added to the grape marc in quantities not exceeding 25 kg of lees 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; • 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; Grappa di Barolo has the following characteristics: • A clear, bright, colourless and crystalline liquid. • The matured or reserve grappa may appear yellow to amber in colour. • The smell is intensely smooth and fragrant with fruity and floral notes. Once matured, they merge with pleasant spicy aromas and a woody note which increase its already considerable complexity. • A full-bodied, elegant and austere taste due to long periods of contact between the grape marc and grape must during fermentation. Once matured, the taste takes on elegant, soft and enveloping notes from the tannins in the wood which become more evident the longer the period of ageing.
Specific characteristics (compared to spirit drinks in the same category)	The name 'Grappa di Barolo' is exclusively reserved for grape marc spirit made from the direct distillation of raw materials obtained from the vinification of grapes which comply with the production rules (vine varieties, type of vineyard, harvesting rules, ripeness and pressing of grapes, etc.) set out in the product specification of Barolo DOCG wine produced, distilled and bottled in facilities located in the Region of Piedmont. • distillation must be carried out at less than 83 % vol., and redistillation at the same alcoholic strength is authorised. • it contains a quantity of volatile substances equal to or exceeding 200 grams per hectolitre of 100 % vol. alcohol and has a maximum methanol content of 750 grams per hectolitre of 100 % vol. alcohol. • it has a minimum alcoholic strength of 40 % vol.; • it contains no flavourings; also prohibited are production methods involving the addition of aromatic plants, fruits and parts thereof

4. Definition of the geographical area

a. Description of the defined geographical area

The entire territory of Piedmont Region.

b. NUTS area

ITC1	Piedmont
IT	ITALY

5. Method used to obtain the alcoholic drink

Type of method	
Method	• ‘Grappa di Barolo’ is obtained by distillation directly by water vapour or after water has been added to the still, and is made from raw materials in excellent condition. • The grape marc comes from the vinification of grapes which comply with the production rules (regarding vine varieties, type of vineyard, harvesting rules, ripeness and the pressing of grapes, etc.) established in the technical file for Barolo DOCG wine; the healthy and well-preserved fermented grape marc must be placed in special containers or covered premises within 48 hours of arriving at the distillery; • For the production of Grappa di Barolo, the use of natural liquid wine lees suited to producing Barolo DOCG is allowed up to a maximum amount of 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 lees can be used either by adding them 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 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 grape marc in a continuous or discontinuous still must take place at less than 83 % 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 indicating 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 distilled after being produced.

- The quantity of Grappa di Barolo obtained from all grape marc and lees distilled by one and the same distillery during a specific year may not exceed 8 litres, anhydrous, for every 100 kg of distilled raw material.
- Distillation must be completed within 90 days of the end of the harvesting period. In making 'Grappa di Barolo', the following operations are allowed:
- Reduction of alcoholic strength by dilution with water so as to obtain the final alcoholic strength
- Cooling and/or filtration in order to make fusel oils and other undesired oil components insoluble and remove them.
- Possible addition of sugar, as defined in point 3(a) of Annex I to Regulation (EC) No 110/2008, up to a maximum of 18 grams per litre, expressed as invert sugar; it is also permitted to add burned sugar, as defined in paragraph 3(c) of Regulation (EC) No 110/2008, but solely for 'Grappa di Barolo' that has been aged in wooden containers under the conditions set out below, and provided that the total amount of sugar added does not exceed the maximum limit of 18 grams per litre
- Possible ageing in barrels, vats and other wooden containers which must be unpainted and have a maximum capacity of 60 hl; normal wood preservation treatments are allowed. The length of maturing may not be less than 18 months, as monitored by the tax authorities.
- Different batches may be blended with each other.
- The distillation, refining, ageing, preparation and bottling of 'Grappa di Barolo' must be carried out in the Region of Piedmont. As traditional operations, the bulk transport of Grappa di Barolo at its distillation strength and its preparation and bottling outside the distillation facility are only allowed within the relevant geographical area; bottling must take place in the defined geographical area in order to safeguard quality and the reputation of the Grappa di Barolo G.I., guarantee its origin and ensure the effectiveness of the relevant checks.

6. Link with the geographical environment of origin

Name of product	
Details of the geographical area or origin relevant to the link	SPECIFICITY OF THE GEOGRAPHICAL AREA • Natural factors The production area of the grapes from which the grape marc used to make Grappa di Barolo come is as identified in the product specification of the Barolo DOCG wine, i.e. an area that has been defined since 1933, having almost unique characteristics in terms of the types of soil (formed in the tertiary or cainozoic era, with greyish-blue marl alternating with stratified sand belonging to the Tortoniano geological formation, hilly slopes between 170 and 540 m above sea-level, a continental climate with cold winters and hot summers but mitigated by the influence of the Mediterranean Sea and protected by the formidable bulwark of the Alps, which ensure regular rainfall that is therefore never too high or too low), giving the Nebbiolo grapes grown in this region their unique character, thus enabling one of the most famous Italian wines in the world to be produced. The marc of these grapes, handled with the know-how and tradition which has developed in the area over decades, maintain the typical characteristics of the grapes and transfer them to grape marc spirit obtained from them. The proximity between the wine-making and distillation area is essential to ensuring transport and storage at very short notice so as to keep the specific features of the raw material intact: this is why the distillation of Grappa di Barolo has developed in Piedmont, and particularly in the provinces of Cuneo, Asti, Alessandria, Turin and Novara, where operators could and can still be found who are able to receive and process the grape marc in a short period of time, avoiding their specific features being lost. • Human factors The men and women of the Langhe have over the centuries created a unique and indissoluble link with an incredible region, resulting in a gastronomic culture that is unrivalled in the world. Experts and future experts come to the Langhe from all over the world to the University of Gastronomic Sciences to study the tastes of the local, unique 'terroir'. The origin of the Barolo DOCG wine, one of the most prestigious in the world, is therefore not random but the result of a long-standing know-how which identifies uncompromising quality as a means of redemption after centuries of dignified poverty. In those areas of Piedmont with extensive vine cultivation, the art of distilling was widespread among all social classes: stills were to be found in aristocratic residences and on large farms, and the beverage obtained, initially known simply as 'acquavite', then as 'branda' and finally as 'grappa', was appreciated and consumed by the nobility and peasantry alike. Over time distillation activities in the region became regulated and subject to specific taxation, reflecting the interest and resultant trade in the product.

The following processing techniques developed: the first stills were heated over a direct flame, and later cauldrons, the bain-marie system and finally the continuous still were developed. Over time new techniques have entered into use alongside the older ones, and their co-existence today continues to preserve and enhance a craft tradition offering high-quality products revealing the aromas and flavours of the major Piedmont grape varieties.

QUALITY AND CHARACTERISTICS OF THE PRODUCT

- Typical characteristics linked to the area Grappa di Barolo is made from grape marc resulting from the vinification of grapes grown and made into wine in accordance with the requirements for wine with the Barolo protected and guaranteed designation of origin (Presidential Decree of 23 April 1966). Over the centuries, and in particular during the last 70 years, wine-growing and wine-making techniques have evolved and are now strictly codified in the relevant product specification and checked by monitoring bodies. The only grape used is the rare and difficult-to-grow Nebbiolo, with planting distances of at least 3 500 vines per hectare, very low yield (maximum 54.4 hl/ha at the end of the ageing period) and a guaranteed minimum alcohol content of 12.5 % vol. The period of maceration of the grape marc in the must is much longer than the 3 to 4 days typical for normal red wines: it normally exceeds 10 days but can last up to Christmas using the ancient technique of 'steccatura'. Moreover, owing to the low grape-to-wine yield, the lees obtained from new wine are extremely rich in alcohol and polyphenols and contain an exceptionally complex range of ethers. From this stems the uniqueness of a raw material which has, since time immemorial, ensured an inimitable distillate which, thanks to the knowledge passed on down generations of distillers in Piedmont since the first half of the last century, has made Grappa di Barolo unmistakable.

The characteristics of the grape variety, the soil and the area's enviable microclimate give Grappa di Barolo a completeness and balance and ensure a harmonious combination between its structure and elegant aromas. The intensely smooth and fragrant olfactory characteristics of the distillate and the distinctive fruity and floral aromas are also strongly influenced by the exceptional nature of the raw material. Ageing, which is a widespread practice for Grappa di Barolo in order to develop the pleasant spicy aromas and woody notes which increase its already broad complexity, extends over a longer period of time on average compared to other grappas and traditionally takes place in small barrels and vats (up to 60 hl).

Grappa di Barolo is mainly used as a digestive or 'meditation' spirit.

- Historical elements linked to the product's reputation:

	In the nineteenth century many historical records relate how Camillo Benso, Count of Cavour and a major political figure of the time, appreciated the distillate produced from grape marc obtained from winemaking with the grapes of his vines. It is said that, at Grinzane Castle, he judged the quality of the distillate with severity. At the time, as today, the Nebbiolo grape variety was widespread across Piedmont and offered wines with different characteristics depending on the soil. In the following century, the Nebbiolo grapes from a specific corner of the Langhe area were found to be of superior quality, and the grappa produced from their grape marc has also gained particular renown. In 1966, Barolo wine was officially awarded designation of origin status and, as a result, the spirit obtained from Barolo grape marc began to be promoted much more and was distributed under the name 'Grappa di Barolo' even before there were any rules regulating its use, and this enhanced the reputation and commercial popularity of this excellent Piedmont product, which is highly sought after throughout the world alongside the corresponding wine. Grappa di Barolo has been much praised at fairs and competitions since the 1930s thanks to the passion, atavistic doggedness and skills of Piedmont's master distillers. As early as in the 1930s the magazine 'Il Giornale' published a detailed article on the grappas of Piedmont, focussing on the Grappa di Barolo produced by a number of historical distilleries. Since the beginning of the 1960s it has had a prolific track record: In 1962 the magazine 'Quattrosoldi' published a report on a comparative tasting of the three best-known distilleries of the time, in which Grappa di Barolo was repeatedly mentioned. An article in 'La Notte' on 16 April 1969 reported on a tasting of Piedmont grappas, testifying to the popularity of Grappa di Barolo. Gianni Bonacina's book 'L'Italia della Grappa' also reports in detail on the organoleptic qualities of various types of Grappa di Barolo. The 1980s saw innumerable articles, publications and national and international awards, bearing witness to the widespread and strong appreciation of this historical distillate among consumers, researchers and connoisseurs. [See the Annexes]
Specific characteristics of the spirit drink attributable to the geographical area	See the previous field.
Causal link between the geographical area and the	

7. EU, national or regional requirements

Title:

Relevant provisions	National: Product specification for wine with the 'Barolo' registered and guaranteed designation of origin approved by Decree of the President of the Republic of 23 April 1966 (Official Gazette of the Italian Republic No 146 of 15 June 1966), as amended.
Description of the requirements	Product specification for wine of the Barolo registered and guaranteed designation of origin.

8. Supplement to the geographical indication**9. Specific labelling rules**

Title:	
Description of the rule	'Grappa di Barolo' must be labelled in accordance with Legislative Decree No 109 of 27 January 1992, as amended, and in compliance with the following principles: • In presenting and advertising Grappa di Barolo, it is permitted to use the terms 'riserva' [reserve] or 'stravecchia' [extra matured] solely for grappa which has been aged for a minimum of 18 months. • In presenting Grappa di Barolo aged for the stipulated periods of time, the duration of ageing, expressed in months and years or only in months, may be specified. • The name 'Grappa di Barolo' may be supplemented by reference to the distillation method (continuous or discontinuous) and type of still; bain-marie stills may be referred to as 'Bagnomaria Piemontese'. • It is forbidden to use the symbols and wordings DOCG or DOP either as acronyms or in full. • For Grappa di Barolo, the sourcing of raw materials must be substantiated by the use of stamped registers containing data on quantities purchased, daily quantities used and the quantities of end products obtained, expressed as anhydrous and hydrated product.

II. Other information**1. Supporting material**

File name:	vr_raccolta_etichette.pdf
Description:	Collection of labels
Type of document	

File name:	vr_raccolta_pubblicazioni.pdf
Description:	Collection of publications
Type of document	

File name:	vr_raccolta_riconoscimenti.pdf
Description:	Collection of recognitions
Type of document	

2. Link to the product specification

Link: