

**TECHNICAL FILE
GEOGRAPHICAL INDICATION**

‘DISTILLATO DI MELE TRENINO’/‘DISTILLATO DI MELE DEL TRENINO’

1. Name of the spirit drink including the geographical indication:

‘Distillato di mele trentino’/‘Distillato di mele del Trentino’

Category of the spirit drink including the geographical indication: *Fruit spirit*

The name *‘Distillato di mele trentino’/‘Distillato di mele del Trentino’* is reserved exclusively for apple spirit obtained from apples grown and processed in the Autonomous Province of Trento, and distilled and bottled in facilities located in the Autonomous Province of Trento.

2. Description of the spirit drink:

(a) Physical, chemical and/or organoleptic characteristics of the category:

- obtained exclusively from the alcoholic fermentation and distillation of apples (*Malus communis*);
- minimum volatile substance content other than ethyl and methyl alcohol: 200 g/hl of 100% vol. alcohol;
- alcoholic strength by volume: minimum 40% and maximum 50%;
- *‘Distillato di mele trentino’/‘Distillato di mele del Trentino’* has a distinct aroma reminiscent of fresh fruit, a characteristic taste and is clear in colour.

(b) Specific characteristics of the spirit drink as compared to the relevant category:

- ethyl acetate content: less than 250 g/hl of 100% vol. alcohol;
- total aldehyde content: less than 250 g/hl of 100% vol. alcohol;
- volatile acid content (expressed as acetic acid): maximum 50 g/hl of 100% vol. alcohol;
- copper content: maximum 5 mg/l.

(c) Geographical area concerned:

The entire territory of the Autonomous Province of Trento.

(d) Method for obtaining the spirit drink:

The fresh or properly preserved fruit must be processed in such a way that it keeps its organoleptic characteristics. Fermentation must take place using appropriate methods that avoid any deterioration of the organoleptic properties. The fermented purée must be packaged in such a way as to preserve the aromatic characteristics derived from the raw material and the operations used to obtain it.

‘Distillato di mele trentino’/‘Distillato di mele del Trentino’ is obtained by distilling the fermented purée in a discontinuous still, sometimes after water has been added to the still. Distillation must take place at less than 86% vol. so that the distillate has an aroma and taste derived from the raw materials distilled. The quality of the product may be enhanced by using suitable stills capable of specifically reducing the methanol content.

In the preparation of '*Distillato di mele trentino*'/'*Distillato di mele del Trentino*' whole fruit may be added, as well as a maximum of 20 grams of sugar per litre, expressed as invert sugar, as defined in points 3(a), (b) and (c) of Annex I to Regulation (EC) No 110/2008.

For the reduction in alcoholic strength, only quality-certified drinking water from the Autonomous Province of Trento may be used. '*Distillato di mele trentino*'/'*Distillato di mele del Trentino*' may be aged in barrels, vats and other wooden containers under tax surveillance arrangements in facilities located in the Autonomous Province of Trento.

(e) Details bearing out the link with the geographical environment or the geographical origin:

The spirit '*Distillato di mele trentino*'/'*Distillato di mele del Trentino*', as documented in numerous historical accounts, is traditionally produced by direct distillation of the fermented purée and is closely linked to the region of origin.

The distillation systems used, and particularly the widespread use of discontinuous stills comprising a water bath with a separate cauldron and distillation column (the traditional Tullio Zadra method) allow the low wines to be rectified in a discontinuous still with separation of the first and last distillates. This type of still and its operation make it possible to transfer to the product the multiple aromatic components that give '*Distillato di mele trentino*'/'*Distillato di mele del Trentino*' its typical organoleptic characteristics. Dilution to lower alcoholic strength is traditionally carried out using drinking water from the Autonomous Province of Trento, whose mineral salt composition is characterised by the geological formation of the mountains and rocks (porphyry and dolomite) through which the water flows. These mineral salts affect the aroma and flavour of the fruit spirit. The origin of the raw materials can be traced from the accompanying documents and the distillers' records. The long tradition of producing fruit spirits in Trentino is borne out by numerous historical accounts (see '*Acquavite e Grappa nell'uso e nel costume del Trentino*' by Umberto Raffaelli - Museo degli usi e costumi della gente trentina, 1976; '*Le grappe del Trentino*' by Menapace, Margheri, Avancini, Versini, Morelli, Betti, Tonon, Cocchi, Raffaelli - Manfrini Editori, 1979; '*Atlante dei prodotti tradizionali trentini (grappa giovane trentina, distillati di frutta, acquavite di genziana)*' by Bazzanella, Gilli - Autonomous Province of Trento, 2004; '*La grappa e i distillati in Trentino*' by Bandini, Rizzi, Zanotelli - Chamber of Commerce and Industry of Trento, 2008). Distillation is a fairly old practice in Trentino. For centuries it has been important enough to be the subject of official proclamations and regulations, as testified, for example, by the '*Proclama in materia de vini, vernazze et aquevite forastieri*' [Proclamation on wine, vernazza and foreign spirits] of 7 August 1697 issued by the Consular Magistrate of Trento to combat smuggling, or the 1757 Regulation on the instructions that had to be followed in the '*Magnificent Communities of the Vicariate of Cembra*'.

Like the distillation of grape marc to make grappa, the art of fruit distillation is a time-honoured tradition in Trentino. This is particularly true of fruit used to make cider (apples and pears), which came to be produced instead of wine in valleys where grapes were not grown. The distillation of stone fruits and berries, however, is a more recent practice, which nevertheless goes back more than two centuries. It was one of the traditions Trentino acquired after it became part of the Austro-Hungarian Empire, where this processing technique was already widely used as the main method of producing alcoholic beverages. Initially, mainly wild or semi-wild fruits were distilled, especially marasca cherries and plums. Umberto Raffaelli's book '*Acquavite e Grappa nell'uso e nel costume del Trentino*' contains historical references to documents from the 18th and 19th

centuries kept in local archives that mention the fruit distillates ‘acqavita di birra, d’Anziana, di grano e di frutti [...]’ and describe local practices for the distillation of spirits during the production period 1879-80, with references to the distillation of stone fruit in Trentino. After the Second World War, the abundance of cultivated raw material and the new ‘Tullio Zadra’ distillation method enabled fruit distillation to flourish and reach the highest standards of quality.

(f) Requirements laid down by Community and/or national and/or regional provisions:
Legislative Decree No 109 of 27 January 1992.

(g) Name and address of applicant:
Autonomous Province of Trento, Via Trener 3, IT-38121 Trento.