

**TECHNICAL FILE FOR THE  
GEOGRAPHICAL INDICATION 'SLIWOVITZ DEL FRIULI-VENEZIA GIULIA'**

**1. Name of the spirit drink including the geographical indication:** *Sliwovitz del Friuli-Venezia Giulia*

**Category of the spirit drink:** Fruit spirit made from plums (*Prunus domestica* L.).

The designation *Sliwovitz del Friuli-Venezia Giulia* refers exclusively to spirit made from plums grown in Italy, produced in distilleries located in Friuli-Venezia Giulia.

**2. Description of the spirit drink:**

a) Main physical, chemical and/or organoleptic characteristics of the product

- it is produced exclusively by the alcoholic fermentation and distillation of the fleshy fruit of plums or plum must, with or without stones;
- distillation is carried out at less than 86 % vol.;
- maximum methanol content of 1 200 grams per hectolitre of 100 % vol. alcohol;
- minimum alcoholic strength 37.5 % by vol.;
- diluted or undiluted ethyl alcohol may not be added;
- maximum hydrocyanic acid content of 7 grams per hectolitre of 100 % vol. alcohol if it is distilled with the plum stone;
- it contains no flavourings;
- lively and transparent colour; the scent is strongly reminiscent of plums, it has an intense and long-lasting typical plum taste, and is perfectly balanced on the nose and palate.

b) Specific characteristics compared to spirit drinks of the same category

- alcoholic strength of not less than 40 % by volume;
- distilled at less than 80 % vol., to ensure that the distillate is as rich as possible in aromatic substances from the raw material used;
- with a volatile substance content greater than or equal to 250 grams per hectolitre of 100 % vol. alcohol.

c) Geographical area concerned;

The entire territory of the Friuli-Venezia Giulia region.

d) Method for obtaining the spirit drink;

Sliwovitz del Friuli-Venezia Giulia is obtained by distilling plums or plum must, with or without stones, either directly using water vapour or after water has been added to the still. The distillation of the plums or the plum must in a batch still must be carried out at less than 80 % vol., so that the distillate retains the aroma and taste of the raw material. Compliance with the established limit values must be recorded on stamped registers with daily entries of the quantities and alcohol content of the plums sent for distillation.

Sugar may be added when making Sliwovitz del Friuli-Venezia Giulia up to a maximum of 20 grams per litre, expressed as invert sugar in accordance with the definitions provided in point 3(a), (b) and (c) of Annex 1 to Regulation (EC) No 110/2008.

Sliwovitz del Friuli-Venezia Giulia may be aged in barrels, vats and other wooden containers, which are unpainted and uncoated, for a minimum period of twelve months, as monitored by tax authorities, in facilities situated in the Friuli-Venezia Giulia region.

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

Plum distillate is one of the distillates that, in the past, were produced in abundance in Carnia and particularly in the village of Cabilia in the Municipality of Arta (which later became Arta Terme), which is where plum growing in Friuli started, as documented in various texts (Castagnaviz, M., Carnia agroalimentare [*Carnia agri-food products*], Chiandetti, Reana del Rojale - UD, 1990; Domenig, R., Tradizioni e leggende della Valcanale - [*Traditions and legends from Valcanale*], vol. 1°, Missio, Udine, 1990; Various Authors, Perarias Melarias... Frutticoltura in Carnia [*Perarias Melarias... Fruit-growing in Carnia*], Lithostampa, Pasian di Prato -UD-, 1998; Zandegiacomo, P., Sidro di mele e di pere nonché altri prodotti tradizionali friulani a base di frutta [*Apple and pear cider and other traditional fruit-based products from Friuli*], in Quaderni ISPRA, 6/2014). The earliest information dates back to the end of the 17th Century, to the time of the Republic of Venice, the north-eastern borders of which extended to the ridge of the Carnic Alps. The establishment of the first fruit distillery in the locality, particularly for plums, is said to date back to this period and an officer in the Venetian army who had apparently learnt this skill while serving in the Balkans and passed it on. Indeed, the first local distillation of plum spirit originated from the native variety of plum used, then called Brundul di Cjable, which had particular characteristics that it owed to the specific local soil and climatic conditions. From that time onwards, the fruit has always been used, for eating fresh, for jam-making, and, as in the case in point, for distillation.

Already by the start of the 20th century, twelve state-licensed distillers were on record as operating in the Municipality of Arta Terme. Since then, the distillate has spread throughout Friuli, with the original distillation and production methods remaining unchanged (tanks, equipment for mashing and for storing the fermenting mash, copper still, bonded warehouses and glass bottling). The sources of supply later extended to other parts of north-eastern Italy and the Emilia-Romagna region owing to the increased need for raw material and the gradual decline in local cultivation and harvesting.

f) Requirements laid down by national provisions

Presidential Decree No 297 of 16 July 1997.

g) Applicant's name and address

FEDERVINI - Federazione Italiana Industriali Produttori, Esportatori ed Importatori di Vini, Acquaviti, Liquori, Sciropi, Aceti ed affini - via Mentana, 2b, - 00185 ROME.

h) Specific labelling rules

Sliwovitz del Friuli-Venezia Giulia must be labelled in compliance with Legislative Decree No 109 of 27 January 1992, as amended.