

Transmission of an established geographical indication of spirit drinks

I. TECHNICAL FILE

1. Name and Type

a. Name(s) to be registered

Südtiroler Grappa/Grappa dell'Alto Adige (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

Applicant name and title	Associazione delle Distillerie Artigianali dell'Alto Adige [Association of traditional distilleries of Alto Adige]
Legal status, size and composition (in the case of legal persons)	
Nationality	Italy
Address	Juval 1 B IT-39020 Castelbello-Ciardes (BZ)
Country	Italy
Phone	0039 0473667580
E-mail(s)	info@unterortl.it

b. Intermediary details

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

c. Interested parties details

Interested party name and title	AUTONOMOUS PROVINCE OF BOLZANO
Legal status, size and composition (in the case of legal persons)	
Nationality	Italy
Justification of the interest	
Address	Andreas Kraus Director Via Brennero 6 IT-39100 Bolzano
Country	Italy
Phone	+39 0471 41 50 80
E-mail(s)	andreas.kraus@provincia.bz.it

d. Competent control authorities details

Competent control authority name	Central Quality and Fraud Inspectorate for Agri-food Products (ICQRF) Office VICO I
Address	Via Quintino Sella 42 IT-00187 Rome
Country	Italy
Phone	+ 39 0646656614
E-mail(s)	Vico1@politicheagricole.it ; f.berilli@politicheagricole.it ; VICO.Segreteria@politicheagricole.it

e. Control bodies details

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3. Description of the spirit drink

Title – Product name	Südtiroler Grappa /Grappa dell’Alto Adige
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 shall not exceed 35 % of the total quantity of alcohol in the finished product; – the distillation must be carried out with the grape marc itself 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 1000 grams per hectolitre of 100% vol. alcohol; – it must contain no added ethyl alcohol, diluted or undiluted; - it contains no flavourings.
Specific characteristics (compared to spirit drinks of the same category)	– a maximum methanol content of 900 grams per hectolitre of 100% vol. alcohol; – a content of volatile compounds other than ethyl and methyl alcohol of not less than 140 grams per hectolitre of 100% vol. alcohol; – the minimum alcoholic strength by volume is 40% vol.; – it may contain caramel only as colouring for grappa matured for at least twelve months, in accordance with applicable EU and national legislation. – The names ‘Südtiroler Grappa’ and/or ‘Grappa dell’Alto Adige’ are exclusively reserved for grape marc spirit made from raw materials obtained from grapes grown and processed in Südtirol/Alto Adige, distilled and bottled in facilities located in the province of Südtirol/Alto Adige/Italy.

4. Define geographical area

a. Description of the defined geographical area

The entire territory of the Province of Südtirol/Alto Adige.
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b. NUTS area

ITD1	Provincia Autonoma Bolzano/Bozen [Autonomous Province of Bolzano/Bozen]
IT	ITALIA [ITALY]

5. Method for obtaining the spirit drink

Title – Type of method	
Method	‘Südtiroler Grappa’ and/or ‘Grappa dell’Alto Adige’ is made from fermented or semi-fermented grape marc from wine produced in Südtirol/Alto Adige from grapes grown in Südtirol/Alto Adige. The grape marc is distilled in continuous or discontinuous facilities with direct vapour, direct fire or indirect vapour after water has been added in the still, with separation of the first and last distillates. For production of the grappa, the use of natural liquid wine lees is allowed in an amount 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 (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, where applicable, and of the low wines, if these are sent to distillation after production. Fermentation, distillation, reduction in alcohol content, any ageing, bottling and labelling must take place in the geographical area of Südtirol-Alto Adige. The water for dilution should be drinking water from the geographical area of Südtirol/Alto Adige. In making ‘Südtiroler Grappa’/‘Grappa dell’Alto Adige’, the following additives are allowed: – 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; – caramel, only when the spirit drink is aged for at least 12 months, in accordance with applicable EU and national legislation. ‘Südtiroler Grappa’ and/or ‘Grappa dell’Alto Adige’ may be matured in casks, barrels and other wooden containers. In presentation and promotion the following terms may be used: ‘vecchia’ (old) or ‘invecchiata’ (matured) for grappa matured in unpainted and uncoated wooden containers for not less than 12 months as monitored by tax authorities, in facilities located in the territory of the Autonomous

	Province of Südtirol/Alto Adige. Normal wood preservation treatments are allowed. The words 'riserva' (reserve) or 'stravecchia' (extra matured) may be used for grappa matured for at least 18 months. The maturation period may be stated in years and months or solely in months.
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6. Link with the geographical environment of origin

Title – Product name	
Details of the geographical area or origin relevant to the link	'Südtiroler Grappa' and/or 'Grappa dell'Alto Adige', as documented in many historical records, is traditionally produced by direct distillation of grape marc and is closely linked to the territory of origin. The abundant availability of and the appropriate balance between unfermented and fermented grape marc from red and white wine has enabled a particular distillation system to develop. The alcohol vapours, obtained at low strength, allow the product to keep its many aromatic components which contribute to the typical organoleptic character of the grappa. The production of grappa ties in with the Italian winemaking tradition and particularly that of Südtirol/Alto Adige, where winemaking and the distillation of by-products are well-established practices. Producing grappa, a spirit drink made from a distillate of grape marc with a small amount of lees added, is a long-standing tradition in Südtirol/Alto Adige. Not only the long tradition in producing grappa, but especially the search for continuous improvement has led to grappa making becoming a real art. The distillate is produced in accordance with the principles of environmental sustainability befitting an area known worldwide for its outstanding natural value. The fluctuation of the usually cold temperatures in Südtirol/Alto Adige favours the development of fine aromas during the maturation of the grappa in wooden containers. The origin of the grape marc can be traced from the accompanying documents and records of the distillers. The particular character of 'Südtiroler Grappa' and/or 'Grappa dell'Alto Adige' is therefore due to the origin of the raw material and the successive production steps that take place exclusively in the province of Südtirol/Alto Adige. A key factor is also the experience built up by the Alto Adige distillers over many years and the continuous improvement of the production cycle in tune with an area of high environmental value.
Specific characteristics of the spirit drink attributable to the geographical area	See above.
Causal link between the geographical area and the product	

7. Requirements in EU, national or regional legislation

Title	
Legal reference	Presidential Decree No 297 of 16 July 1997 (published in Official Gazette No 213 of 12 September 1997)
Description of the requirement(s)	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	
Description of the rule	‘Südtiroler Grappa’ and/or ‘Grappa dell’Alto Adige’ must be labelled in accordance with Legislative Decree No 109 of 27 January 1992, as amended, and in compliance with the following principles: 1. The name ‘Südtiroler Grappa’ and/or ‘Grappa dell’Alto Adige’ may be supplemented by references to: (a) the name of a grape variety, where the grappa was produced by distilling raw materials coming, to a level of 100 % of their weight, from winemaking from this grape variety: a tolerance threshold of other grape varieties is admitted up to 15% by weight; (b) the names of not more than two grape varieties, if obtained from the distillation of raw materials entirely coming from winemaking from those grape varieties. The grape varieties must be stated in the label in decreasing order of weight. The names of grape varieties accounting for less than 15 % of total weight are not permitted on the label. The grape varieties must be printed on the label with the same type and with the same prominence. (c) the name of a DOC, DOCG or IGT wine if the raw materials come from grapes employed in the production of such wine; in this case, it is forbidden to use the symbols and wordings (DOC, DOCG and IGT) (DOP, IGP) either as acronyms or in full; (d) the distillation method, continuous or discontinuous, and type of still. 2. 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.

II. Other information

1. Supporting material

2. Link to the product specification

Link:	
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