

Transmission of an established geographical indication of spirit drinks

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I. TECHNICAL FILE

1. Name and type

a. Name(s) to be registered

‘Grappa Lombarda’/‘Grappa della Lombardia’ (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	Istituto Grappa Lombarda
Legal status, size and composition (in the case of legal persons)	
Nationality	Italy
Address	Istituto Grappa Lombarda, Via Marconi 10, IT-27040 Montù Beccaria (PV)
Country	Italy
Phone	+39 0385262252
E-mail	ilmontu@ilmontu.com, info@istitutograppa.org

b. Intermediary details

Intermediary name	Ministry of Agricultural, Forestry and Food Policy - Department of Viticulture PIUE VII
Address	Via XX September 20 IT-00187 ROME

Country	Italy
Phone	+39 0646654090
E-mail	m.alessi@politicheagricole.it ; piue7@politicheagricole.it ; sa.lamorte@politicheagricole.it

c. Interested parties details

Interested party name and title	REGION OF LOMBARDIA
Legal status, size and composition (in the case of legal persons)	
Nationality	Italy
Justification of the interest	
Address	Andrea Massari - Head of Unit, Common organisations of the market and agricultural catchments, D.G. Agriculture Piazza Città di Lombardia 1 - 20124 - Milan
Country	Italy
Phone	+39 02/67652266 +39 02/67658045
E-mail	andrea_massari@regione.lombardia.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	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	
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; - a quantity of lees may be added to the grape marc that does not exceed 25 kg of lees 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; - distillation occurs at less than 86 % vol.; - redistillation at the same alcoholic strength is permitted; - the amount of volatile substances equals or exceeds 140 grams per hectolitre of 100 % vol. alcohol, with a maximum methanol content of 1 000 grams per hectolitre of 100 % vol. alcohol; - it has a minimum alcoholic strength of 37.5 % vol.; - it must contain no added ethyl alcohol, diluted or undiluted; - it contains no flavourings; this does not, however, preclude the traditional production methods identified in (d) below.
Specific characteristics (compared to spirit drinks of the same category)	The grapes must be grown and made into wine in Lombardy. The resulting marc and lees must be distilled in Lombardy and the grappa produced must be processed and bottled there. The denomination ‘Grappa Lombarda’/‘Grappa della Lombardia’ is restricted to grape marc spirit made by direct distillation of perfectly preserved raw materials obtained from grape varieties entered on the register of varieties authorised in Lombardy. ‘Grappa Lombarda’/‘Grappa di Lombardia’ has the following characteristics: - either colourless and transparent in appearance, or ranging in colour from straw-yellow to amber due to elements present in wood; - the smell varies from intense and aromatic to delicate and floral. Storage in wooden vessels produces a richness with spiced notes and other notes depending on the type of wood used; - the taste is well-structured and long-lasting; tones range from delicate to pronounced. With age, the taste mellows acquiring tones varying from delicately tannic to vanilla. ‘Grappa Lombarda’ obtains its character both from the grape varieties that produce the marc and from the soil used for cultivation. The soil and climatic conditions range from the mild conditions typical of the lake areas to the wide temperature variations in the Valtellina and the Oltrepò Pavese.

4. Defined geographical area

a. Description of the defined geographical area

The entire territory of the Region of Lombardy.

b. NUTS area

ITC4	Lombardy
IT	ITALY

5. Method for obtaining the spirit drink

Title –Type of method	
Method	‘Grappa Lombarda’/‘Grappa di Lombardia’ is obtained by distillation of fermented or semi-fermented grape marc produced during wine-making in the region. Distillation is conducted either directly by water vapour or with the addition of water to the still. For the production of grappa, the use of natural liquid wine lees is permitted in quantities not exceeding 25 kg 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. The natural liquid lees can be used in one of the following ways: added to the grape marc before distillation; 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 separate removal of alcohol from the grape marc and lees which are then mixed and subjected to direct distillation. 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 % volume. 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. The following additives are permitted in the production of ‘Grappa Lombarda’/‘Grappa della Lombardia’: - aromatic plants or parts thereof, as follows, in accordance with traditional production methods: rue, tansy, camomile, Artemisia, juniper, woodruff, dogwood, mint, liquorice, mountain pine, gentian, angelica and saffron. ‘Grappa Lombarda’/‘Grappa della Lombardia’ takes on the colour associated with the different plants used for flavouring. These must be indicated in the sales denomination of ‘Grappa Lombarda’/‘Grappa di Lombardia’; - sugars, in a maximum amount of 20 grams per litre, expressed as invert sugar in accordance with the definitions 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. For the purposes of presentation and promotion, the terms ‘vecchia’ (old) or ‘invecchiata’ (aged) are permitted for ‘Grappa Lombarda’/‘Grappa della Lombardia’ aged in unvarnished and uncoated wooden casks, barrels or other vessels for at least 12 months, in facilities located in the territory of the Region of Lombardy, monitored by tax authorities. The normal wood preservative treatments are allowed. The words ‘riserva’ (reserve) or ‘stravecchia’ (extra aged) are permitted for ‘Grappa Lombarda’/‘Grappa di Lombardia’ aged for at least 18 months. The period of ageing may be expressed in years and months, or in months only. Without prejudice to the above provisions on ageing, in order to provide accurate information to consumers, it is also possible to specify, as well as describe, the type of wooden vessel used, such as barrel, cask or keg. However, this applies only if the grappa was stored in that type of vessel for at least half the minimum ageing time required for the category in question, e.g. ‘invecchiata’ or ‘riserva’. Restrictions on bottling All the characteristic processing stages set out in the technical file for ‘Grappa’ are linked to long-established procedures in the distilleries of Lombardy. Bottling in the region of production serves as a guarantee for consumers as it identifies the product with its place of origin. This means that, as long as they both take place in the Region of Lombardy, processing and bottling do not have to occur in the same facility as production. The grapes must be grown and made into wine in Lombardy. The resulting marc and lees must be distilled in Lombardy and the grappa produced must be processed and bottled there.
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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	The first exponent in the history of distilling in Lombardy was Leonardo da Vinci, whose interest is clear in a couple of studies that he produced for stills. Models based on his designs are on display in the Museum of Science and Technology in Milan. According to the scholar Luigi Firpo, the name ‘grappa’ comes from the German ‘Krappa’ and some date it as far back as the Lombard language. In terms of technology, the very earliest evidence for studies conducted into the distillation of grape marc in Europe points to Lombardy as the geographical backdrop of such studies and experimentation.

	What is certain is that, around 1600, the Society of Jesus, founded by St Ignatius of Loyola and by that time well established and very powerful, was paying a great deal of attention to spirit drinks. Indeed, the Jesuits acquired the name ‘padri dell’acquavite’ [‘fathers of spirit drink’] as they used it to alleviate the suffering of the sick. Naturally, therefore, they invested time and energy in studying new techniques in the field of distilling. One example is a certain Miquel Agustí, chaplain of the Sovereign Military Order of Malta who was also an agronomist. He published a four-volume work which includes a description of a still for producing spirit drinks from grape marc. In 1663, the German Jesuit monk Athanasius Kircher published a chemical treatise stating a preference for grape marc as a raw material for producing alcohol, and lending a scientific tone to his studies of distillation. Within the Jesuit community, it appears certain that there was collaboration between the German monk and Francesco Lana de Terzi, a Jesuit from Brescia. The latter was a nobleman, monk and scholar with many interests which included spirit drinks made from grape marc. As such, the Jesuit Father Lana de Terzi is undoubtedly regarded as the technical father of grappa and the first Lombard master distiller. Given that men of science of that period were interested in distilling, it is reasonable to conclude that stills were already widely in use in both patrician and peasant households. Spent grape marc after pressing can surely be considered the humblest of raw materials. Such stills were used to turn it into an alcoholic drink that enhanced the quality of life a little. The number of spirit drinks increased around the end of the sixteenth and beginning of the seventeenth century. Consequently the profession of distiller became more specialised, and more removed from the rural milieu where vine-growing had already acquired an important status throughout Lombardy. Governments quickly identified an opportunity for revenues from the manufacture and sale of such drinks, which were becoming ever more popular. Hand in hand with this, illicit grappa production began to occur. The village of Foresto Sparso, not far from Bergamo, played a significant part in this activity. Ugo Martegani called it ‘Little Chicago’ because of the numerous illicit distilleries. The custom of burying bottles of illicitly distilled grappa with a fine iron wire left showing to mark the spot apparently originated in Foresto Sparso. It should be remembered that it was in Lombardy, and more specifically in Brescia, that the first national association of grape marc distillers was founded, in 1922. This was the ‘Unione Distillatori Italiani Vinacce’. Nor indeed should we forget that the first grappa museum was opened in Botticino (Brescia province), in 1981. Logically, this led to the development of the National Grappa Institute, founded in Pavia in 1996 and later
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	transferred to Brescia. The soil and climate of the Region of Lombardy have always provided the right conditions for growing vines. A wide range of indigenous varieties have been supplemented by more common varieties which, over time, nevertheless acquired the characteristics that established the wines of Lombardy among the best-known Italian wines. ‘Grappa Lombarda’/‘Grappa di Lombardia’ is made from the marc and lees of such wines, acquiring and concentrating some of their characteristics. Take for example the marc of grapes such as Moscato, Riesling, Malvasia and Pinot Nero. When distilled they produce a characteristically elegant grappa with a broad range of aromas, a unique feature among grappas with geographical indication. However, when ‘Grappa Lombarda’/‘Grappa di Lombardia’ is produced using the marc of red grapes, with long periods of maceration in partially fermented grape must, it takes on characteristics well suited to long ageing in wooden vessels, where it acquires a full-bodied gravitas. With regard to reputation, ‘Grappa Lombarda’/‘Grappa della Lombardia’ is undoubtedly very well-known and enjoys a high level of recognition among a broad range of consumers. A wealth of publications show how the product became established over the centuries. In recent decades, ‘Grappa Lombarda’/‘Grappa della Lombardia’ has been the indisputable star of numerous events, organised both by producers’ groups themselves and as part of initiatives in the wine-producing sector.
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	National provision: Presidential Decree No 297 of 16 July 1997 (published in Official Gazette of the Italian Republic 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	‘Grappa Lombarda’/‘Grappa di Lombardia’ must be labelled in accordance with Legislative Decree No 109 of 27 January 1992, as amended and in compliance with the following principles. The name ‘Grappa Lombarda’/‘Grappa della Lombardia’ may be supplemented by adding a reference to: (a) the name of a grape variety, provided that 85 % by weight of the raw materials used came from wine-making using grapes of that variety; (b) no more than two grape varieties, provided that all the raw materials used came from wine-making using grapes of those varieties; the grape varieties must appear on the label in descending order of weight. The names of grape varieties accounting for less than 15 % of total weight are not permitted on the label; (c) the name of a DOC, DOCG or IGT wine if the raw materials come from grapes complying with the product specification of that wine. In such cases it is prohibited to use the symbols and terms DOC, DOCG, IGT, PDO or PGI, either as acronyms or in full. Where ‘Grappa Lombarda’/‘Grappa della Lombardia’ has been kept for the entire period in a single type of wooden vessel, it is permitted to state the type. For the purposes of presentation and promotion, the terms ‘vecchia’ (old) or ‘invecchiata’ (aged) are permitted for ‘Grappa Lombarda’/‘Grappa della Lombardia’ where it has been aged in unvarnished and uncoated wooden casks, barrels and other vessels for not less than 12 months, in ageing facilities monitored by tax authorities. The words ‘riserva’ (reserve) or ‘stravecchia’ (extra aged) are permitted for grappa aged for at least 18 months. The period of ageing may be expressed in years and months, or in months only. Without prejudice to the above provisions on ageing, in order to provide accurate information to consumers, it is also possible to specify, as well as describe, the type of wooden vessel used, such as barrel, cask or keg. However this applies only if the grappa was stored in that type of vessel for at least half the minimum ageing time required for the category in question, e.g. ‘invecchiata’ or ‘riserva’; (d) aromatic plants or parts thereof, listed in the fifth paragraph of (d) above; (e) the distillation method, continuous or discontinuous, and type of still. Bain-marie stills may be referred to as ‘Bagnomaria Lombardo’. 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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