

TECHNICAL FILE
GEOGRAPHICAL INDICATION
‘GENZIANA TRENTINA’ OR ‘GENZIANA DEL TRENTINO’

1. Name of the spirit drink including the geographical indication: ‘*Genziana trentina*’ or ‘*Genziana del Trentino*’

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

The name ‘*Genziana trentina*’ or ‘*Genziana del Trentino*’ is reserved exclusively for the spirit drink obtained from distilling fermented gentian roots grown and processed in the Autonomous Province of Trento, and distilled and bottled in plants located in the Autonomous Province of Trento.

2. Description of the spirit drink

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

- Distillation is carried out at less than 86% vol., so that the distillate has an aroma and taste derived from the raw materials used;
- The minimum alcoholic strength by volume is 40%;
- ‘*Genziana trentina*’ or ‘*Genziana del Trentino*’ has an intense characteristic aroma that is nevertheless mild, with herbal notes of dry grass and hay, spicy notes of juniper berries, and hints of musk and damp earth. The flavour is strong, powerful, without being hot, and slightly bitter with delicate notes of liquorice. It is full-bodied, lingering and very pleasant to the palate. It has a transparent, crystalline colour.

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

- a maximum methanol content of 1 000 grams per hectolitre of 100 % vol. alcohol;
- a minimum volatile substance content other than ethyl alcohol and methanol of 50 grams per hectolitre of 100 % vol. alcohol;
- an acetate content of less than 100 grams per hectolitre of 100 % vol. alcohol;
- a total aldehyde content of less than 200 grams per hectolitre of 100 % vol. alcohol;
- quantity of copper not exceeding 5 milligrams per litre.

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 gentian roots harvested in the woods and pastures of the Autonomous Province of Trento must be processed in such a way that they keep their organoleptic characteristics. The fresh or dried roots must be fermented using methods that avoid any degradation of the organoleptic properties.

‘*Genziana trentina*’ or ‘*Genziana del Trentino*’ is obtained by distilling the fermented gentian roots in a discontinuous still, even after water has been added to the still, with separation of the first and last distillates. Ethyl alcohol of agricultural origin may be added after fermentation and before distillation.

The fermented gentian roots must be distilled at less than 86% volume so that the distillate has an aroma and flavour 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.

For the production of ‘*Genziana trentina*’ or ‘*Genziana del Trentino*’ at least 10 kg of dried roots or the equivalent weight of fresh roots of *Gentiana lutea* must be used per hectolitre of 100% vol. alcohol;

A maximum amount of 20 grams per litre of sugar may be added, expressed as invert sugar, as defined in point 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, which may be softened, but not demineralised. '*Genziana trentina*' or '*Genziana del Trentino*' may be aged in barrels, vats and other wooden containers under the supervision of tax authorities, in plants located in the Autonomous Province of Trento.

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

The gentian distillate is traditionally produced through discontinuous distillation of the fermented gentian roots in a water bath still. This method, which is closely linked to the Trentino region (the traditional Tullio Zadra method), allows the various components that give '*Genziana trentina*' or '*Genziana del Trentino*' its typical organoleptic characteristics to be preserved.

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 gentian distillate.

The origin of the raw materials can be traced from the accompanying documents and the distillers' records.

The production of gentian has a long tradition in Trentino, which is borne out by numerous historical accounts (see '*Le valli del Trentino*' by Aldo Gorfer - Manfrini Editori, 1975; '*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).

The procedure for obtaining this distillate was patiently and painstakingly developed more than 150 years ago by a family from Borzago (Spiazzo Rendena) whose company has been registered with the Chamber of Commerce of Trento since 1849 and was cited in Aldo Gorfer's 1975 publication '*Le Valli del Trentino*', published by Manfrini Editore, as 'the oldest gentian root distillery in Italy (G. Boroni), founded in 1849 and in operation for more than four generations'. Other documents uncovered at the Municipality of Pelugo provide a record from 1832 onwards, when a permit to harvest gentian roots was granted to the same family, which to this day continues to produce this distillate.

The gentian distillate is also mentioned in Umberto Raffaelli's 1976 book '*Acquavite e Grappa nell'uso e nel costume del Trentino*' ('... gentian and juniper spirit in the Pergine area, produced in Palù'), which contains details of local practices for the distillation of spirits during the production period 1879-80, including gentian in Trentino.

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

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