assodistil
ASSOCIAZIONE NAZIONALE INDUSTRIALI
DISTILLATORI DI ALCOLI ED ACQUAVITI

WHO WE ARE

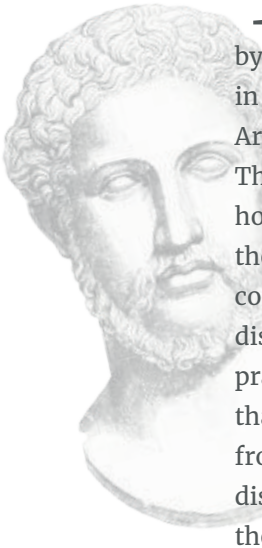
LEARN ABOUT WHAT WE DO AND WHO WE ARE.

For over 70 years the mission of AssoDistil is to represent, to protect and to unite the best of Italian distillation businesses.
More than 60 companies belong to AssoDistil, meaning that it represents about 95% of the total Italian production of spirits and ethyl alcohol from agricultural origin.

One of the main goals shared by all members is to be committed to a circular economy and to adhere to principles of environmental and social sustainability. Under the umbrella of AssoDistil, we share this vision and believe in close cooperation among members to achieve sustainable goals in a coherent manner. The highly efficient production processes of this sector constitute a remarkable virtuous example, and AssoDistil is proud to lead it as a journey towards Zero Waste.

THE DISTILLATION HISTORY

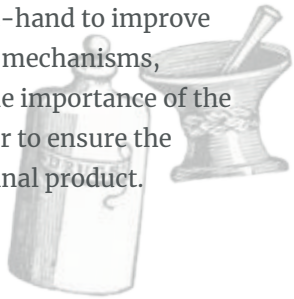
GREEK-ROMAN WORLD



The distillation art has an old tradition: firstly it was applied by the Greeks and then by the Romans in the perfumery sector, although the Arabs are considered the pioneers. They taught Mediterranean people how to distil spirits and introduced the word "alcole" (alcohol) still common today. Around 400 AD distillation became commonly practiced in the western culture, thanks to the Greek doctor Zosimos from Panapolis who designed a distillation device which is considered the precursor of modern tools.

1100-1300 AD

In Italy the first evidence of distillation methods of raw materials to obtain "alcole" (alcohol) for medical purposes dates back to the XII and XIII centuries. Men like Leonardo da Vinci tried first-hand to improve the distillation mechanisms, highlighting the importance of the process in order to ensure the quality of the final product.

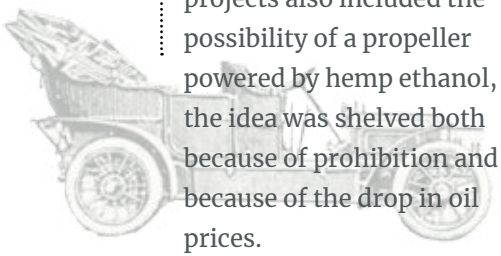


It was a noblewoman, Caterina de' Medici, who transformed "alcole" into a drink: the "brandy" (also known as "acquavite"). She exported this drink to the French nobility as a gift to the French essence distillers.

1500 AD

1800 AD

In this century, new applications for "alcole" (ethanol) were tested, for example as a fuel. Later in 1908 Henry Ford used it as a fuel for his "Model T": the first projects also included the possibility of a propeller powered by hemp ethanol, but the idea was shelved both because of prohibition and because of the drop in oil prices.

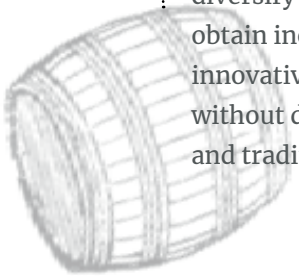


Distillation process is finally consolidated and spreads throughout Europe. In Italy, the distillers specialize in spirits obtained from wine lees, from wine (Brandy), from marcs (Grappa) and from fruits.

1900 AD

TODAY

Today Grappa is one of the products of excellence of the entire Italian food and wine sector. Producers can choose between continuous or discontinuous distillation, they can diversify raw materials to obtain increasingly innovative products, without denying quality and tradition.



POMACE STORAGE
1950

DISTILLATION SETTING
1920

BARRELS OF GRAPPA RISERVA
1950–1960

CORE BUSINESS

AssoDistil is much more than spirits! It encompasses a wide portfolio of business segments, ranging from pharma food as well as the oils, animal feed and chemical additives production (such as tartaric acid in which Italy is the world's leading producer). Moreover fertilizers and biofuel (bioethanol) have become increasingly important in recent years as part of a more fossil-independent economy.
Furthermore, all solid residues of the distillation process are combusted to produce green electricity, while liquid residues are transformed into biogas. This makes production of alcohol highly efficient and self-sufficient in terms of energy consumption as witnessed by most of our distilleries. Indeed, some of them can be described as bio-refineries, since they use by-products of a main process to create new raw materials for other sectors.

ETHYL ALCOHOL

Ethyl Alcohol is the main product of a distillation (from any fermented agricultural raw material it derives) and is used in food, pharmaceutical, solvent industries and more.

"ACQUAVITE"

"Acquavite" is obtained from the distillation of raw materials such as: wine, pomace, cereals, fruits. Depending on the raw material, different types of spirits can be created such as the Geographical Indications of Origin "Grappa" (obtained exclusively from the distillation of Italian marc, distilled in the Italian territory) and the "Italian Brandy" (obtained only from wine distillation and aged for at least one year in oak casks).

ORGANIC ACID

Fruit naturally contains organic acids, and grapes are rich in them. After the distillation of ethyl alcohol, many distilleries reuse wine marcs to extract the Tartaric Acid. The extraction process is one of the typical valorization mechanisms of by-products driven by the distillery industry. The use of Tartaric Acid ranges from *bakery* products as an acidifier, preservative and yeast agent, to *enology* as acidity regulator as well as in the *pharmaceutical industry* as an excipient and adjuvant of active ingredients. Moreover it is used in *cosmetics* to produce natural creams and powders and also in *construction* as a solidification retardant of gypsum or cements.

GLUTEN STARCHES AND PROTEIN SUPPLEMENTS

Some of our members use cereals as a raw material from which distilling ethyl alcohol. After distillation, a variety of by-products can be obtained such as starches and gluten, used in the food and pharmaceutical sectors and protein supplements for animal feed.

BIOETHANOL AS BIOFUEL

Ethanol fuel is ethyl alcohol of the same type of alcohol found in alcoholic beverages, although managed to be a fuel. It is most often used as a motor fuel, mainly as a biofuel octane enhancer for gasoline. Bioethanol is an alternative to fossil fuels and reduces greenhouse gas emissions by 70% compared to pure fossil fuels.

BIOGAS AND BIOMETHANE

All liquid residues of distillations, mainly wastewater with dissolved cellulose, fats, ashes, and nitrogen compounds can be transformed into Biogas: a mixture of methane, CO_2 and small quantities of other gases produced by anaerobic digestion of organic matter in an oxygen-free environment. Bio-methane is obtained after purification of Biogas.

RENEWABLE ENERGY

Solid residues of distillation can be enhanced to produce renewable thermal energy or electricity. The production of Green energy from residues is the sustainable key-alternative to avoid waste production.

ESSENTIAL OILS

Steam distillation is a process used to obtain essential oils. The steam spreads through the essential herbs, releasing the oils. Successively, the refrigeration process separates the oils from the aqueous component into small drops, which are collected to create the essential oils.

SOME NUMBERS CONCERNING THE DISTILLATORY SECTOR

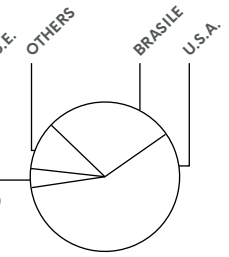
WORLD

The volume of production of alcohol of agricultural origin exceeds 1 billion hl of anhydrous alcohol, produced mainly in the USA (about 50%) and Brazil, while in Europe the highest production is recorded in France and Germany.

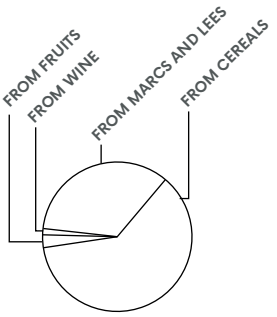
ITALY

The volume of production of alcohol of agricultural origin exceeds 1 million hl of anhydrous alcohol, of which our GI Grappa represents about 10%.

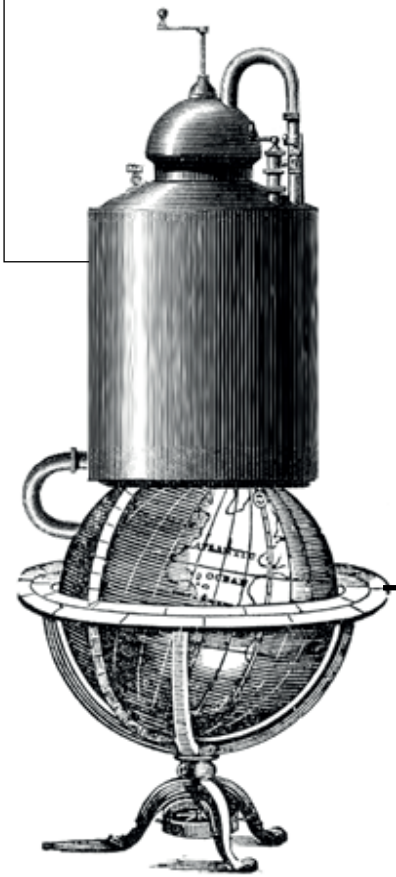
WORLD ETHANOL PRODUCTION



+1 **BILION HL**
PRODUCED
IN THE WORLD



~1 **MILION HL**
OF ALCOHOL
FROM
AGRICULTURE
ORIGIN



MORE THAN
3.000.000 HL
TOTAL CAPACITY
OF BIOETHANOL
IN ITALY

IN ITALY

SUSTAINABILITY AND CIRCULAR ECONOMY

AssoDistil pursue the need to protect and restore the planet's resources. Particularly, it recognize the essentiality of the harmonious interplay between grapes, wine, fermentation, distillation and alcohol related to the environment as well as recycling in order to produce zero waste but only products and energy. Such an ambitious goal is achievable only by making sure that all the agricultural-related products, comprises grapes and wine, are included in the sustainable mechanism. That is why we are keen to reduce our environmental footprint thanks to the inborn circular economy applied to our modern processes.

Without distillation, the wine production would generate an amount of waste equal to about 250.000 tons of chemical oxygen demand (COD), that is equal to a 10 million inhabitants city CO_2 emissions. Thanks to distillation, 500.000 tons of CO_2 emission are avoided. The re-use of by-products for energy recovery generates almost 300.000 MWh per year of electricity, intended for self-consumption or for sale to the grid.

Our ambitious plans foresee the reduction of our global impact in the view of a optimized supply chain, able to deliver high levels of efficiency, sustainability, and remuneration that can be considered adequate for all the parties involved.

THE MOST SUSTAINABLE PROCESS ACCORDING TO U.E.

A recent report by the EU Commission confirms the distillation to be more sustainable for valorizations of pomace and lees compared to other potential uses:

> The results show that distillation is the only process for which the effects avoided are greater than the effects generated in terms of the impact on human health, ecosystem quality and climate change.
>
> The support is thus relevant for helping the sector to decrease its environmental footprint, as is needed in the sector.
> It will also enable the distillation sector to develop innovations that would not have been supported without the measure.
>
> SOURCE EU COMMISSION

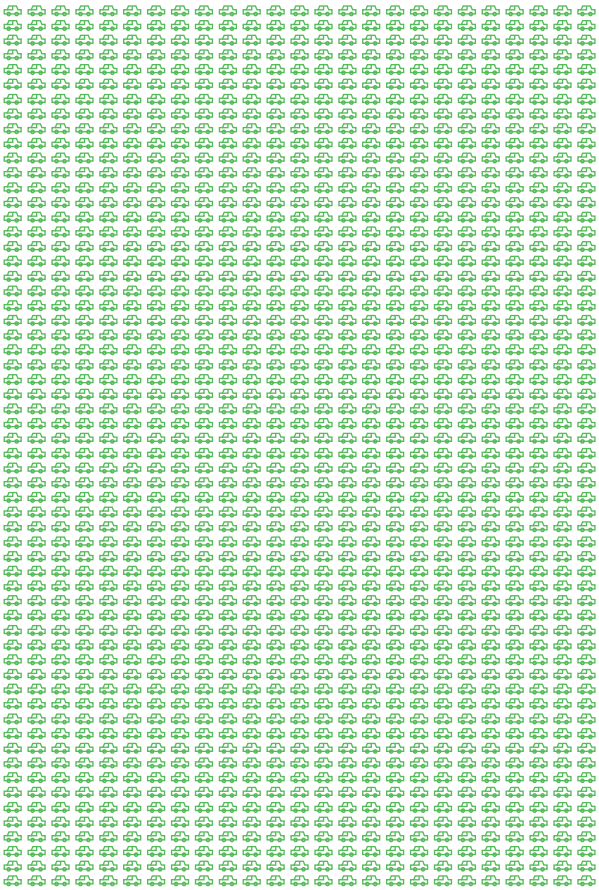
~150.000

KW INSTALLED IN BIOGAS PLANT

≈ 5000 HOUSEHOLD UTILITIES

~30.000.000

NMC BIOGAS/YEAR



ABLE TO MOVE 1500 CARS/YEAR

EXAMPLE OF CIRCULAR ECONOMY

VITICULTURE

BY-PRODUCT OF AGRICULTURE
PRODUCTION CHAIN

DISTILLATION

~1.000.000 OF LEES AND POMACE SUBTRACTED FROM WASTE DISPOSAL

ALCOL

- FOOD ALCOHOL
- CHEMICAL PRODUCT
- BIOFUEL

POMACE

- COSMETICS
- FOOD STUFF
- OIL
- NUTRACEUTICALS

TARTARIC ACID

- BAKERY PRODUCTS
- PHARMACEUTICAL INDUSTRY
- COSMETICS
- CONSTRUCTION

STILLS AND EXHAUSTED POMACE

- BIOGAS → HEAT
- BIOGAS → ELECTRIC POWER
- FERTILIZERS AND SOIL CONDITIONERS

~500.000 CO2 EMISSION SAVED

~300.000 MWH YEAR OF ELECTRIC POWER PRODUCED FROM BIOMASS

AssoDistil

HELLO Grappa.

AUTHENTIC SPIRIT

HELLO GRAPPA: THE AMERICAN DREAM!

Prompted by its members, AssoDistil applied for a second project of GI Grappa promotion in the USA, participating to the EU call of 2019 under the 1144/2014 Regulation.

Hello Grappa: The American Dream starts where "Hello Grappa!" ended. This new project is based on promotion of GI Grappa in the USA through a three-years promotion strategy, from 2020 to 2023.

Hello Grappa: The American Dream count on a budget of about 3,5M € per 3/y, approved by the EU Commission and aiming to organize a multitude of activities in order to promote the peculiar tradition of the Italian distillation sector, of which GI Grappa represent a unique product for an increase in final sales.

The project co-financed at 80% by EU Commission attempts to raise the awareness of GI Grappa within the American market. To produce the GI Grappa it is necessary to strictly follow its "Product Specification" Regulation. Grappa is a glamorous spirit, young and versatile, to be tasted as a "digestive" or as a meditation liqueur. It is frequently "aged" in oak barrels to change its colour from transparent to amber, giving it an added peculiar flavor.

Public activities with Brand Ambassadors will be organized via web and social media, together with on-line advertisement to involve and increase awareness of specialized press, bloggers, and opinion leaders. All the aboved-mentioned activities aim to connect spirits stakeholders (operators/importers) in order to increase commercial and export of GI Grappa in the USA.

The Hello Grappa campaign ensures a direct line with the American consumers thanks to taste experiences, restaurant theme weeks and bar events; also, it improves a straight-knowledge of the GI Grappa.

Finally, trips to Italy are planned for journalists and opinion leaders with experience in the alcoholic beverage field to let them experience the Italian distilleries where GI Grappa is produced. Indeed it can be a strong bridge to provide informations for Ho.Re.Ca. retailers, deepening topics such as production regulations, methods of consumption and characteristics of the product. Finally, specific training activities are ensured to stimulate consumer demand for this product.

GI Grappa is a spirit with many souls, flavored by the ageing: clear, transparent young Grappa can be shaked in "mixology" recipes created to enhance its taste or even in classic cocktails, substituting Gin or Rum. The "Grappa Contest" will see the partecipation of famous bartenders and will give to all the participants the opportunity to taste and first-hand manage Grappa in a unique public competition.

OUR MEMBERS

ADP
ANDREA DA PONTE
1892

BEPI TOSOLINI
MASTRO DISTILLATORE IN UDINE

Berta
DISTILLERIE

BERTAGNOLLI
1870

BONAVENTURA
MASCHIO

Bonollo

BONOLLO
DISTILLERIE BONOLLO S.p.A.

17 79
B.LO NARDINI
DISTILLERIA A VAPORE

B
BOTTEGA
SpA

CAFFO
1915

CASTAGNER

CAVIRO
EXTRA

CIEMME
LIQUORI

CLARIANT

d'auria
distillerie&energia srl

distilleria
DE LUCA

DAL 1926
Deta
DISTILLERIA
TOSCANA

Distillati
Group

DOMENIS 1898
crystal clear tradition

DISTILLERIE
FALED
del 1945

FRANCIACORTA
CREME

Distillerie
FRANCIACORTA

distillerie
FRANCOLI

Gruppo
Bertolino

ima
industria meridionale alcolici

Distilleria dal 1897
LOCATELLI FABRIZIO

RUSSO
SICILIANO
DISTILLERIE DELL'ETNA

MAROLO
Alba

MARZADRO

DISTILLERIE
MAZZARI S.p.A.

MAZZETTI
D'ALTAVILLA
DISTILLATORI DAL 1846

MONTANARO
DISTILLERIA FONDATA NEL 1885

AMARO
MONTENEGRO
1885

NANNONI
GRAPPE

NONINO
Distillatori in Friuli dal 1897

PIRCHER

POLI
1898

PRETE

RONER

Rossi d'Angera

Sacchetto

Distilleria
Scardina

SEDAMYL

SENSIENT
FOOD COLORS

SIBONA
Antica Distilleria

Vener Francesco

eni
versalis

DISTILLERIA VIEUX MOULIN

WALCHER
SÜDTIROLER
OBSTBRENNEREI

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