

ABOUT GI

Geographical Indications (GIs) are associated with the legacy of a product connected with a specific location having unique blend of nature, culture, tradition, and artisan. In India, there are several registered GIs and there are numerous GIs which are not yet registered officially, but are potential registerable GIs.

GI based on classes to Natural Goods, Food Stuff
Manufactured Goods,
Handicrafts or Agricultural Goods

GI based on uniqueness,
weather, and terrain of the
place of origin

Legal Protection from
unfair usage

Registered by the Authorized
community of the GI

GI Sign or symbol
indicating Geographical
Origin or location

Economic empowerment to
Artisans, Producers, and
Manufacturers

Social Uplifting and
continuing the
Legacy of the Nation

700+ registered GIs and
numerous unregistered GIs
existence in India

Prevents counterfeiting and
ensures genuineness of
products

Preservation of local Culture,
Tradition, and Legacy



www.ripaonline.com



NASHIK VALLEY WINE

Nashik Valley Wine refers to wines produced in the Nashik district of Maharashtra, where at least 80% of grapes are grown, vinified, and bottled locally. Vineyards are maintained with controlled yields, manual harvesting, and plantation density of 2500 plants per hectare. The wines include varieties like Chenin Blanc, Sauvignon Blanc, Zinfandel, Cabernet Sauvignon, Shiraz, Chardonnay, Merlot, and Riesling.

UNIQUENESS

Nashik Valley Wine is distinguished by its altitude of 2000-2400 feet, which creates a unique day-night temperature inversion. This climate ensures grapes develop balanced acidity and sugar, resulting in wines with perfect harmony between fruitiness and alcohol. It is one of the few regions near the equator producing high-quality wines, offering whites with fruity aromas and reds with structured flavours.

RAW MATERIALS

Wine Grapes, Enzymes, Oak Barrels



Price
Approx.
Rs. 500 to Rs. 5000

No. of Families Involved
Approx.
1200 to 1600 families

Class of Goods
33

Type of Goods
Manufactured

Proof of Origin
20th Century

Geographical Location
Nashik district, Maharashtra

METHOD OF PRODUCTION

Wines are made from freshly harvested grapes, crushed as whole bunches, and fermented in stainless steel tanks or wooden vats. Reds undergo malolactic fermentation; while fining and filtration ensure clarity. Bottling is done under hygienic conditions with cork or screw caps. Grades range from entry-level pleasant wines to reserve wines aged for exceptional depth and lingering flavours.