



Distilleria Cristiani Luca srl

Italian Family Tradition in modern tecnologia



Two modern lines completely automatic for
16.000 bottles for hours!



International Certification

- IFS (INTERNATIONAL FOOD STANDARD)

kiwa
Partner for progress

Registration no. ALI 00606 - F

Start date: 2015-06-15 Certificate issue date: 2015-08-05 Date of last review: 2015-05-08
Next date to be performed within the time period: to: to:
2016-04-10 2016-05-16

Certificate expiry date: 2016-07-30

IFS FOOD CERTIFICATE

We certify that the Organization:
Distilleria Cristiani Luca C & L S.r.l.

COD: 32797

Has been evaluated by KIWA CERMET ITALIA, a certified certification body by ACCREDITIA and who signed an agreement with IFS on 1st April 2014, and meets the requirements set out in the IFS FOOD Version 6, April 2014 and other associated normative documents

Higher Level

Scope:
Blending, storage, filtration, bottling of liquor and distillates

Number and name of the product category: B - Beverages

Code number of the technology scope(s): C, F

Chief Operating Officer
Cristiani Luca C

Maintaining of the certification is subject to annual survey and depends upon the observation of Kiwa Cert Italia contractual requirements
This certificate consists of 1 page

CERMET

Distilleria Cristiani Luca C & L S.r.l.
Registered Headquarters:
Via Braile, 21-23-25 - Frazzino, Borgo Fornari - 18016 - Ronco Scrivia - GE - Italia
Audit site address:
Via Braile, 21-23-25 - Frazzino, Borgo Fornari - 18016 - Ronco Scrivia - GE - Italia

ACCREDITIA ISO 9001:2008 ISO 14001:2004
ACCREDITED REG. N° 0180 FEM N° 0042
PDS N° 4928

IFS

Amaretto Classico Cristiani

- The Formula for Amaretto Classico Cristiani is derived from an age old artisan recipe. This Amaretto consumed today is produced in the same time honored tradition that has been used through the centuries. The process begins with the Master Distiller who takes great pride in selecting only the finest of sweet almonds, bitter almonds, creating a unique fusion of intense aromas and flavor. The Master Distiller then slowly and carefully mixes the finest alcohol and other ingredients, which creates the distinctive taste of our Amaretto.
- We still practice the art authentic liquors. Infusions of plants, with dedication and precision. All liquors are continuously mixed, tested by master distillers, and kept until maturity. The manufacturing process of our liquors is meticulous, never rushed and it is necessary several months to create the product. It is with passion and love for the good things of the past that we have managed to create a unique liquor in taste, quality and perfection.
- **Alcohol:** 100% fine alcohol
- **Production Area and characteristic:** Our ingredients is chosen especially in the are of Piemonte, the main composition is made from a mix of almond bitter and sweet.
- **Aroma:** The almond aroma is created throw the maceration of the almond sweet and bitter for 60 days where the master distiller mix, following his experience
- **Sensory Properties:** The Amaretto Cristiani is a typical almond products with a little test of bitter, but mainly sweet.
- **How to drink:** The Amaretto is an excellent drink for dessert, but also to drink during a conversation, with ice or without.
- **Alcohol:** 25%Vol

