



# 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  
Claudio Beckli

Monitoring of the certification is subject to annual survey and depends upon the decisions of Kiwa Cert Italia contractual requirements  
This certificate is a side of 1 page

**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

**CERMET**  
Kiwa Cert Italia S.p.A.  
Società per azioni a partecipazione di diritto di controllo e controllo di fatto di Kiwa Italia Holding Srl  
Via Cavour, 28  
40057 Cod. Cassa di Evoli (AR) PR  
Tel: +39 0574 462 1111  
Fax: +39 0574 788 383  
E-mail: info@kiwa.com  
www.kiwa.com

**ACCREDITIA**  
SOCIETÀ PER AZIONI  
SOCIETÀ PER AZIONI  
SOCIETÀ PER AZIONI  
SOCIETÀ PER AZIONI

**IFS**  
Food

# Sambuca Cristiani

- SAMBUCA Cristiani is an aromatic sweet dessert liquor, with an intense aroma and delicate test. You drink straight or with ice, added to vanilla ice cream or coffee. Sambuca Cristiani is a natural liquor made from the distillation of the flowers and some plants, some very well-known such as Fennel (*foeniculum vulgare*), star anise (*illicium anisatum*) and others representing the secret recipe of our Sambuca.
- The recipe of our Sambuca dates back to 14th century and was found among the ruins of an old Abbey located on the Ligurian hills.
- 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 agriculture alcohol .
- **Production Area and characteristic:** Sambuca is a typical Italian products. Our ingredients is chosen only in Italy, Our Sambuca has made from a mix of several natural herbs as infusion of elderberry, infusion of anise seeds and others.
- **Aroma:** The aroma is created throw the infusion of all herbs for 60 days where the master distiller mix, following his experience. The aroma of Sambuca is sweet with a great density of the products.
- **Sensory Properties:** The Sambuca Cristiani is a typical Italian products with a great density and very sweet.
- **How to drink:** The Sambuca is an excellent drink for dessert, but also to drink with an Italian coffee.
- **Alcohol:** 38%Vol

