









Distilleria Cristiani Luca srl Italian Family Tradition in modern tecnology





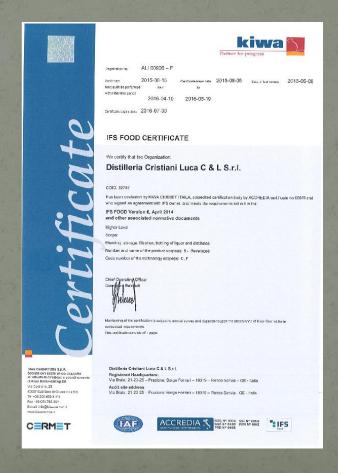


Two modern lines completly automatic for 16.000 bottles for hours!



International Certification

• IFS (INTERNATIONAL FOOD STANDARD)



Sambuca Cristiani

- SAMBUCA Cristianil 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









