



Distilleria Cristiani Luca srl

Italian Family Tradition in modern technology



Natural Infusion with great attention of tradition!



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 KIMA CERMET ITALIA, a certified certification body by ACCREDITIA owl Luise no. 02619 and who signed an agreement with IFS owl, 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


Membership 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

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
KIMA CERMET ITALIA S.p.A.
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IFS
IFS FOOD

Aperitivo Suprema ideal for Spritz

- Spritz is the Aperitif with the largest diffusion in Italy. Pleasant and refreshing, orange as the Sun of Italy when it rises every day.
- Sweet and sour taste is ancient but contemporary, created from an old recipe that involves infusions of herbs, roots, orange peels and expertly dosed and mixed inimitably.



Receipe Spritz:

- 3 Shares of PROSECCO D.O.C. Wine
- 2 Shares DI APERITIVO SUPREMA
- 1 Shares DI SODA

ICE AND HALF SLICE OF ORANGE





