



# Distilleria Cristiani Luca srl

## Italian Family Tradition in modern technology



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 ACCREDIA 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/or 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 - Frazzetta, Borgo Fornari - 18016 - Ronco Scrivia - GE - Italia  
Audit site address:  
Via Braile, 21-23-25 - Frazzetta, Borgo Fornari - 18016 - Ronco Scrivia - GE - Italia

**CERMET**  
KIWA CERMET ITALIA S.p.A.  
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**ACCREDIA**  
SOCIETÀ PER AZIONI  
SOCIETÀ PER AZIONI  
SOCIETÀ PER AZIONI  
SOCIETÀ PER AZIONI

**IFS**  
INTERNATIONAL FOOD STANDARD

# Grappa Asteggiana aged in wooden barrels Cristiani

- Every year Mr. Cristiani makes a selection of the best Italian grapes Distilleria Cristiani get Grappa an old system of typical distillation of Mastri Distillatori (Distiller Teacher). The Grappa that we obtain has 80%Vol degrees, the smell is intense and soft and the visual test is clear and crystal clear. When the period of rest is finished, the Grappa is frozen under zero degrees at the temperature of -15C., then we filter it. At this point is ready to put inside of bottles. These selected Grappa is putting inside barrels wooden and aged for several months, at least 3 years, necessary to get an Aged Grappa.
- **Grappa:** 100% Italian Grappa
- **Production Area and characteristic:** Our Grappa is chosen especially in the area of North Italy.
- **Aroma:** Grappa Asteggiana aged in wooden barrels is a aged grappa, the aroma is dry and balanced.
- **Sensory Properties:** Our Grappa is amazingly harmonious, softly scented and delicate on the palate.
- **How to drink:** The Grappa is an excellent to drink during a conversation, or after meal.
- **Aged: 3 Years**
- **Alcohol:** 40%Vol

