

1904[®] AMARO

PRODUCT PROFILE

Product Name	AMARO 1904	Product photo
Website	www.amaro1904.it	
Country of origin	Italy	
EAN Code	8388778777471	
Inner Capacity	700ML	
Alcohol content	29°	

BOTTLE SIZE	
Length(cm)	8,2
Width(cm)	8,2
Height (cm)	22,2
Weight (kg)	1,3

PACKING SIZE	
Length(cm)	30,0
Width(cm)	20,0
Height (cm)	25,0
Weight (kg)	8,3
Quantity per case	6



Purchase information	<p>If you are a potential foreign customer: export@badspirits.it</p> <p>If you are a potential Italian customer: info@badspirits.it</p>
----------------------	---

Product Characteristics	<p>Amaro 1904 plunges its roots in the De Cinque family tradition and re-propose an ancient recipe of Ferdinando, a relative of the producers of Bad Spirits.</p> <p>Ferdinando De Cinque, lawyer, deputy and scholar of literature, was a multifaceted man with a constant passion for studying.</p> <p>In the early 1900s he began to put his knowledge on botanicals into practice, experimenting with new combinations and flavours.</p> <p>In 1904, he refined the final recipe for his amaro.</p> <p>The label features a futurist design using pastel shades which were very much in fashion at the time but with a modern twist.</p>
-------------------------	--

Flavour description	<p>With its amber colour achieves a complex and harmonious balance of orange citrus, spicy hints of cinnamon and cloves, and finally fresh notes of mint and liquorice.</p> <p>But the real star of this botanical performance is chamomile, a small flower capable of infusing depth and aroma to the liqueur.</p> <p>Amaro 1904 is an exceptional digestive, drunk straight with or without ice, but it is also perfectly suited to the preparation of cocktails.</p>
Uses & Cocktails	<p>OLD GENTLEMAN A cocktail with an explosion of freshness: Amaro 1904, vodka and fresh-squeezed orange juice.</p> <p>WOULD YOU LIKE A DIGESTIF? In Italian food and wine culture, amaro is a widespread product and is considered a digestive to sip at the end of a meal.</p>
Ingredients	<p>CHAMOMILE</p> <p>ORANGE</p> <p>CINNAMON</p> <p>MINT</p> <p>FENNEL</p> <p>LIQUORICE</p> <p>CLOVES</p> <p>GRAIN ALCOHOL</p> <p>SUGAR</p> <p>WATER</p>

BAD SPIRITS®

COMPANY'S PROFILE



Our liquor factory is a family business enterprise based on craftsmanship. Our aim has always been to produce high quality liqueurs, using only distilled grain alcohol (rye and wheat) and allergen-free, 100% natural aromas. In addition, we paid special attention to the design of each bottle, because we wanted each product to have its own unique identity. Each liqueur conveys its own history and origin. We are proud of our products and we hope you can sense our ongoing commitment to our business through their unique flavours.

Website Address	https://www.badspirits.it/en/
Company's Address	CALDERARA DI RENO - VIA DEL MACCABRECCIA, 17/A 40012 BOLOGNA (ITALY)
Factory's Address - production for Italian customers	CALDERARA DI RENO - VIA DEL MACCABRECCIA, 17/A 40012 BOLOGNA (ITALY)
Factory's Address - production for foreign customers	TRIESTE - VIA MALASPINA, 32 34147 TRIESTE (ITALY)

QUALITY CONTROL INFORMATION

Production Process	Before starting the production process, it is mandatory not only to check the raw materials that will be used (alcohol, botanicals), but also the bottles and caps that will need to be sterilized. The operators in charge will follow the production process by carrying out sample tests from time to time. At the end of the production, it will be necessary to carry out a quality control on the finished product and finally, to fill in the documentation for the customs administration.
Employees	Employees must wear protective equipment before entering the laboratory (mask, gloves, gown and possibly during certain productions also the protective mask for the eyes). Protective tools should not be removed until the operator leaves the laboratory.
Facilities and Equipments	The facilities and equipments must be sanitized at the end of each production; it is absolutely necessary not only to disinfect, but to remove the residues of previous botanicals to avoid contaminating the flavors of subsequent productions. Furthermore, according to the hygiene regulations, the use of specific products is mandatory. The maintenance of all equipment must be checked on a regular basis according to the quantities produced.