


FERDINANDO[®]

DE CINQUE

PRODUCT PROFILE

Product Name	FERDINANDO DE CINQUE GIN	Product photo
Website	www.ferdinandodecinquegin.it	
Country of origin	Italy	
EAN Code	8388778777433	
Inner Capacity	700ML	
Alcohol content	45°	

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	If you are a potential foreign customer: export@badspirits.it If you are a potential Italian customer: info@badspirits.it
----------------------	--

Product Characteristics	<p>Gin Ferdinando plunges its roots in ancient recipes: Ferdinando De Cinque, lawyer, deputy and scholar of literature, was born in Casoli (Italy) in 1876 from a family of notaries. With the outbreak of World War I, Ferdinando voluntarily enlisted in the Italian army. It was during these years that Gin Ferdinando's recipe was refined: a blend of alcohol and botanicals, capable of warming the hearts and souls of his comrades in arms. Ferdinando will never reveal the secret formula of his Gin, which will remain preserved in his notes until today.</p> <p>Behind each bottle, it will be possible to discover one of the quotes chosen from his work "Scheletri, cani, lupi e ninfee" (Skeletons, dogs, wolves and water lilies), published in 1944; a window on the front label offers us a glimpse at the original book cover.</p>
-------------------------	--

Flavour description	<p>With a herbaceous and balsamic flavour, the multiple botanicals blend harmoniously to give life to an ideal gin for mixing in cocktails, but also to be tasted straight in a glass, with or without ice.</p> <p>Ideal in combination with neutral tonic water for a perfect gin&tonic, Ferdinando Gin's explosion of aromas also allows to play with an unpredictable mix of flavours.</p>
Uses & Cocktails	<p>FERDI FIVE A fresh and citrusy cocktail: Ferdinando Gin, mandarin and lime juice, fresh raspberries and a splash of vodka to finish.</p> <p>FERDI IN PINK An option with a fruity and floral aftertaste: Ferdinando Gin, raspberry syrup, lemon juice and tonic water as a completion.</p>
Ingredients	<p>JUNIPER BERRIES</p> <p>PINUS MUGO</p> <p>LAVENDER</p> <p>ROSE</p> <p>SAGE</p> <p>MINT</p> <p>ROSEMARY</p> <p>THYME</p> <p>FENNEL</p> <p>WATER</p> <p>GRAIN ALCOHOL</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.