

LA SAMBUCA SBAGLIATA®

PRODUCT PROFILE

Product Name	LA SAMBUCA SBAGLIATA	Product photo
Website	www.sambucasbagliata.it	
Country of origin	Italy	
EAN Code	8388778777495	
Inner Capacity	700ML	
Alcohol content	40°	



BOTTLE SIZE	
Length(cm)	9,0
Width(cm)	9,0
Height (cm)	20,0
Weight (kg)	1,2

PACKING SIZE	
Length(cm)	30,0
Width(cm)	30,0
Height (cm)	20,0
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
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Product Characteristics	<p>Sambuca Sbagliata, the first liqueur created by Bad Spirits, is the surprising and unexpected result of a production error.</p> <p>The new recipe includes 30% less sugar, the addition of orange peel and, finally, star anise replacing the less prized and traditional fennel.</p> <p>The art of kintsugi, literally "golden joinery", which overwhelms the label, reminds us how from mistakes, inimitable works can come to life, just like the Sambuca Sbagliata, which means exactly <i>Mistaken Sambuca</i>.</p>
Flavour description	<p>Its exclusive recipe only uses cereal grain alcohol, elderflower, fine star anise and orange peel.</p> <p>With a sweet and rounded flavour, and a delicate scent, Sambuca Sbagliata is a unique and unrepeatable liqueur, ideal for both the preparation of cocktails and drunk straight with or without ice.</p>

Uses & Cocktails	<p>WRONG AGAIN! A cocktail with a summery and fruity background: Sambuca Sbagliata, lemon juice, apple soda and a splash of vodka.</p> <p>CAFFE' CORRETTO <i>Corrected coffee</i> consists of a shot of espresso with a few drops of sambuca.</p> <p>LA MOSCA <i>The fly</i> consists of s a small glass of sambuca to which one or more roasted coffee beans are added to nibble at the end.</p>
Ingredients	<p>ELDERFLOWER</p> <p>ORANGE</p> <p>STAR ANICE</p> <p>GRAIN ALCOHOL</p> <p>WATER</p> <p>SUGAR</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.