

FABRRI FABRRI
FABRRI FABRRI
FABRRI FABRRI
FABRRI FABRRI

THE HEART OF GIN, THE SOUL OF FABBRI

The first 'Premiata Distilleria Fabbri' gin was born in the city of Bologna around the 1920s, handmade by its founder, Gennaro Fabbri.

Today, a century later, it is back in a new guise but still inspired by the original, introducing the distinctive note of the finest Amarena Fabbri Distillate onto today's gin scene.

"THE PLEASURE OF REDISCOVERING A FINE PRODUCT AND BRINGING IT INTO THE WORLD OF BARTENDERS WHO LIKE TO EXPERIMENT".





SECULAR HERITAGE AND CONTEMPORARY MIXOLOGY IN **AN ITALIAN DRY GIN**



100%

NATURAL INGREDIENTS

**VERSATILITY
IN MIXOLOGY**

REINVENTING THE GREAT CLASSICS
OR MAKING TWISTS ON CLASSICS

THE BOTTLE'S DESIGN

INSPIRED BY THE ORIGINAL FROM THE 1920S
AND ADOPTING ITS ELEGANT ART DECO LINES,
IT ECHOES BOLOGNA'S LANDMARK UNESCO
WORLD HERITAGE ARCADES

UNIQUE

IN THE DRY GIN PANORAMA:
THE FINEST AMARENA FABBRI DISTILLATE
MAKES IT SOPHISTICATED
AND INIMITABLE





TRADIZIONE ITALIANA DAL
1905

FABBRIO FABBRIO
FABBRIO
GIN
FABBRIO FABBRIO

EREDITÀ SECOLARE
E MIXOLOGY CONTEMPORANEA
IN UNA RICETTA 100% NATURALE

DRY GIN

CON PURISSIMO DISTILLATO DI
AMBERN FABBRIO

FABBRIO 1905 - BOLOGNA - ITALIA

FABBRIO

SUPERIOR DISTILLATE

The nuances of Fabbri Amarena Distillate make Gin Fabbri an unrivalled product in the panorama of gins.

A DRY GIN

Thanks to its organoleptic completeness, Gin Fabbri falls in the category of "dry gins": Each botanical is extracted individually, receiving specific treatment at the right temperature. Distillates extracted in this way are left to rest before the 'marriage': when the different molecules embrace.

MANUFACTURING PROCESS



DISTILLATION OF JUNIPER,
AMARENA FABBRI AND OTHER
BOTANICAL PLANTS



BLENDING OF DISTILLATES
AND DILUTION
WITH WATER



BOTTLING
OF THE PRODUCT
IN ITS ICONIC BOTTLE



BOTANICALS: A QUALITY CHOICE



**"THE SCENTS AND FLAVOURS OF THE BOTANICALS ARE ENHANCED
BY THE PUREST AMARENA FABBRI DISTILLATE"**

UNIQUE IN TASTE AND AROMA

SENSORY ANALYSIS

VISUAL ANALYSIS

Colourless, completely transparent.

OLFACTORY ANALYSIS

The smell is well-balanced, the Dry Gin's notes of juniper, coriander, citrus fruits and roots like angelica blend perfectly with the unmistakable scent of Amarena Fabbri.

TASTING ANALYSIS

The first note that reaches the mouth is coriander, followed by fresh citrus notes and balsamic juniper. Amarena Fabbri adds the finishing touch that lingers, inviting you to take a second sip.

IN BLENDING

A product that can inspire bartenders to make new creations and twists on the classics. Perfect mixed with tonics with different aromatic profiles and as a base for a Negroni, a Gin Fizz or even an innovative Martini.





TRADIZIONE ITALIANA
1905

FABBRI FABBRI
GIN
FABBRI FABBRI

EREDITÀ SECOLARE
E MIXOLOGY CONTEMPORANEA
IN UNA RICETTA 100% NATURALE

DRY GIN

CON PURISSIMO DISTILLATO DI
FABBRI FABBRI

FABBRI 1905 - BOLOGNA - ITALIA

RECOMMENDATION FOR TASTING

GIVE
THE DISTILLATE
A MOMENT
TO BREATHE
IN THE GLASS



DRINK STRATEGY

FABBRI MARTINI

6 CL GIN FABBRI / 1 CL DRY VERMOUTH / 1 FABBRI SPECIAL CHERRY

-

Blend in a mixing glass and serve in a cocktail glass with Fabbri Special Cherry

BOLOGNA NEGRONI

3 CL GIN FABBRI / 3 CL MARENDRY / 2 CL DRY VERMOUTH
AMARENA FABBRI AND ORANGE ZEST

-

Prepare in a mixing glass and served in a low tumbler. Garnish with Amarena Fabbri and orange zest

GIN FABBRI TONIC

5 CL GIN FABBRI/ A SMALL BOTTLE OF TONIC WATER
AMARENA FABBRI AND PINK GRAPEFRUIT ZEST

-

Cocktail to be prepared directly in a tall tumbler with ice. Garnish with Amarena Fabbri and Pink Grapefruit Zest

FABBRI 1905

4 CL GIN FABBRI / 2 CL LEMON JUICE / 2 CL AMARENA FABBRI SYRUP
7 CL CHAMPAGNE OR SPUMANTE BRUT / LEMON ZEST

-

Shake the first 3 ingredients and pour into a glass,
dilute with champagne and garnish with lemon zest.





AND TO ENHANCE, FABBRI SPECIAL CHERRIES



An essential complement to your cocktail, these fruity decorations will perfect your creation's look, aroma and taste.

**FOR ALL YOUR DRINKS, FABBRI HAS COME UP
WITH A VERY SPECIAL GARNISH.
STEEPED IN THE COMPANY'S TRADITION, IT WILL ENHANCE
YOUR EVERY CREATION WITH STYLE.**

FABBRI
1905



FUTURIST ENERGY FOR YOUR COCKTAILS

In the 1930s, Gennaro Fabbri created his 'Special Cherries'.

The Italian name is still spelt the old-fashioned way to illustrate that nothing about them has changed.

A brilliant bright red, the Special Cherries have no additives or artificial colouring.

More unique than rare, their colour is obtained using only completely natural juices extracted from fruits and vegetables.

With a reworking of the original futurist-style label, Fabbri has brought back these crunchy, tasty cherries in spirit to enhance your evening drinks.



FABBRI SPECIAL CHERRIES:
A TOUCH OF STYLE
FOR THE PERFECT ACCOMPANIMENT

**CILIEGE
FABBRI
SPECIALI**

100%

NATURAL INGREDIENTS

HIGH QUALITY SPIRIT (12%)

LOW ALCOHOL CONTENT

CAN BE USED AS A GARNISH

A QUALITY CHOICE

GUARANTEED BY FABBRI

CRUNCHINESS

THE FRESHLY PICKED CHERRIES

ARE IMMERSED IN OUR SUPERIOR SPIRIT

WITH ITS SECRET RECIPE,

AND KEPT IN OSMOSIS FOR OVER THREE MONTHS

**ONLY ITALIAN CHERRIES,
NO ARTIFICIAL COLOURING**

PITTED. DELECTABLE

FABBRI
1905





fabbri1905.com
amarenafabbri.com
cocktailfabbri.it
premiofabbri.it