



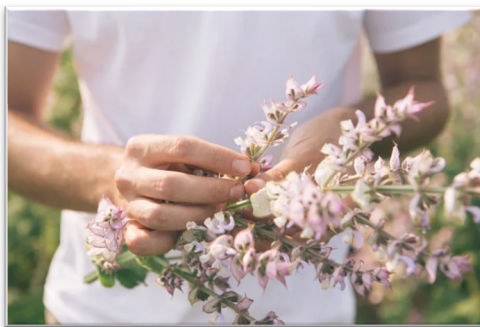
FRED JERBIS

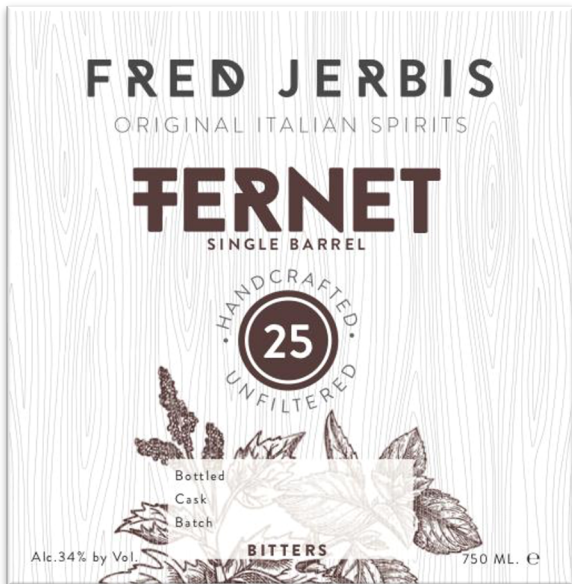
‘Fred Jerbis Is Recreating the Italian Classics’

“For the Fred Jerbis devotees, the spirits are a welcome alternative to the iconic and heavily relied-upon Italian brands that have for so long driven vermouth, aperitivo liqueurs and amari globally. Cremasco’s work reconsiders these categories at a smaller scale with the kind of intimate focus on place that is often lost in mass production.” -Punch Magazine



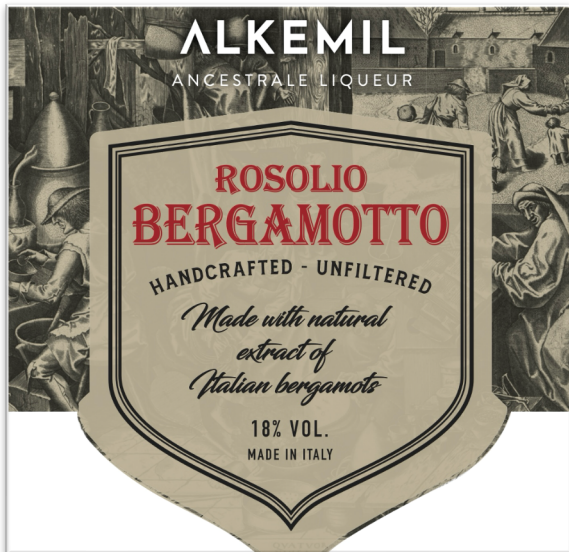
Federico ‘Fred’ Cremasco is a remarkable young producer of Vermouth, Bitter, Amaro, Gin and Fernet from the town of Polcenigo, in Friuli. You could call him an herbalist; he devises recipes for his products from combinations of botanicals, some foraged wild nearby, some grown by him, some brought in from other areas, then creates his elixirs from these botanicals using varying methods of extraction. He has experimented endlessly, trying out different methods of extraction (alcoholic distillation, steam distillation, cold maceration of fresh herbs, cold maceration of dried herbs, and hot maceration of fresh and dried herbs) to discover which method best suits the individual botanical. He then devises recipes for his alcoholic elixirs from combinations of these botanical extractions. For most of the products, each botanical is treated individually, to make sure that the exact right level of extraction is reached for each substance; many producers throw everything in together (indeed many producers buy pre-made ‘amaro base’ from large companies who specialize in such things, just adding sugar and water). Fred takes enormous care in his work and the result is a collection of some of the highest quality spirits we’ve ever tasted with layers of flavor and a sense of place.





Fred Jerbis Fernet '25', Friuli

25 different botanicals infused together in nearly pure alcohol, including masterwort, chamomile, bitter orange peel, yarrow (*achillea moschata*), mugwort, Chinese rhubarb, bay laurel, yellow gentian (*Gentiana lutea*), peppermint, saffron, dandelion, licorice, garden-chamomile, yarrow, rhubarb, bay laurel, peppermint, dandelion. Matured in chestnut barrels. Strong mint aromas and rhubarb notes. Savory and sumptuous, the chestnut barrel maturation adds structure, and the Fernet finishes with mint and herbal flavors. The classic use is straight, after dinner, as a digestivo, but it also works well in a Manhattan as the vermouth substitute.



Fred Alkemil Rosolio Bergamotto

Fred Alkemil is a line of traditional liqueurs developed by Fred Cremasco, who also masterminds the Fred Jerbis products. He is a bartender, herbalist, and an alchemist. It's the latter which inspired the name Fred Alkemil, taken from the olden practice seeking to transform common metals into gold. The Alkemil spirits are inspired by 19th century recipes but produced using unique modern techniques developed by Fred himself through countless experiments to enhance extraction and boost flavor. Fred also draws on his bartending career to ensure the Alkemil products are balanced and useful with a freshness and energy that sets them apart from most other example.

Rosoli are traditional, low alcohol Italian liqueurs made from a single infusion of either fruit or flowers. The Bergamotto uses several methods of extraction to obtain a concentrated and complex liqueur. Expertly balanced between sweetness, bitterness, and alcohol, with intense aromatics of orange blossom, lemon zest and key lime. The palate is delicate with lavender, orange oil and candied orange zest.