

FOR TTB USE ONLY		DEPARTMENT OF THE TREASURY ALCOHOL AND TOBACCO TAX AND TRADE BUREAU APPLICATION FOR AND CERTIFICATION/EXEMPTION OF LABEL/BOTTLE APPROVAL (See Instructions and Paperwork Reduction Act Notice on Back)	
TTB ID 23311001000474			
1. REP. ID. NO. (If any)	CT 666		
PART I - APPLICATION			
2. PLANT REGISTRY/BASIC PERMIT/BREWER'S NO. (Required) CA-I-4037		3. SOURCE OF PRODUCT (Required) <input type="checkbox"/> Domestic <input checked="" type="checkbox"/> Imported	
4. SERIAL NUMBER (Required) 23AMAR		5. TYPE OF PRODUCT (Required) <input type="checkbox"/> WINE <input checked="" type="checkbox"/> DISTILLED SPIRITS <input type="checkbox"/> MALT BEVERAGE	
6. BRAND NAME (Required) AMARETTO DEL CANSIGLIO		8. NAME AND ADDRESS OF APPLICANT AS SHOWN ON PLANT REGISTRY, BASIC PERMIT OR BREWER'S NOTICE. INCLUDE APPROVED DBA OR TRADENAME IF USED ON LABEL (Required) UVE ENTERPRISES, INC. 85 SHEEHY CT NAPA CA 94558 DALLA TERRA (Used on label)	
7. FANCIFUL NAME (If any)		8a. MAILING ADDRESS, IF DIFFERENT	
9. FORMULA 1554762	10. GRAPE VARIETAL(S) (Wine Only) N/A	14. TYPE OF APPLICATION (Check applicable box(es)) a. <input checked="" type="checkbox"/> CERTIFICATE OF LABEL APPROVAL b. <input type="checkbox"/> CERTIFICATE OF EXEMPTION FROM LABEL APPROVAL "For sale in _____ only" (Fill in State abbreviation.) c. <input type="checkbox"/> DISTINCTIVE LIQUOR BOTTLE APPROVAL. TOTAL BOTTLE CAPACITY BEFORE CLOSURE _____ (Fill in amount) d. <input type="checkbox"/> RESUBMISSION AFTER REJECTION TTB ID. NO. _____	
11. WINE APPELLATION (If on label)			
12. PHONE NUMBER (707) 259-5405	13. EMAIL ADDRESS COMPLIANCE@DALLATERRA.COM		
15. SHOW ANY INFORMATION THAT IS BLOWN, BRANDED, OR EMBOSSED ON THE CONTAINER (e.g., net contents) ONLY IF IT DOES NOT APPEAR ON THE LABELS AFFIXED BELOW. ALSO, SHOW TRANSLATIONS OF FOREIGN LANGUAGE TEXT APPEARING ON LABELS. "INGREDIENTI: ALCOL, ZUCCHERO, SCORZE DI ARANCIO CALABRESE, ACQUA DI FONTE, SCORZE DI PONPELMO SICILIANO. MANDORLE DOLCI & MANDORLE AMARE SICILIANE. LIQUORE AMARETTO GLUTEN FREE INFUSO A FREDDO F INVECCHIATO IN BARRIQUE" translates to "INGREDIENTS: ALCOHOL, SUGAR, CALABRESE ORANGE PEELS, SPRING WATER, SICILIAN GRAPEFRUIT PEELS, SWEET ALMONDS & BITTER SICILIAN ALMONDS. GLUTEN FREE AMARETTO LIQUEUR COLD INFUSED AGED IN BARRIQUES"			
PART II - APPLICANT'S CERTIFICATION			
Under the penalties of perjury, I declare; that all statements appearing on this application are true and correct to the best of my knowledge and belief; and, that the representations on the labels attached to this form, including supplemental documents, truly and correctly represent the content of the containers to which these labels will be applied. I also certify that I have read, understood and complied with the conditions and instructions which are attached to an original TTB F 5100.31, Certificate/Exemption of Label/Bottle Approval.			
16. DATE OF APPLICATION 11/07/2023	17. SIGNATURE OF APPLICANT OR AUTHORIZED AGENT (Application was e-filed)		18. PRINT NAME OF APPLICANT OR AUTHORIZED AGENT BRIAN LARKY
PART III - TTB CERTIFICATE			
This certificate is issued subject to applicable laws, regulations and conditions as set forth in the instructions portion of this form.			
19. DATE ISSUED	20. AUTHORIZED SIGNATURE, ALCOHOL AND TOBACCO TAX AND TRADE BUREAU		

12/18/2023

*Ian Buchanan***FOR TTB USE ONLY****QUALIFICATIONS**

TTB has not reviewed this label for type size, characters per inch or contrasting background. The responsible industry member must continue to ensure that the mandatory information on the actual labels is displayed in the correct type size, number of characters per inch, and on a contrasting background in accordance with the TTB labeling regulations, 27 CFR parts 4, 5, 7, and 16, as applicable.

STATUS

THE STATUS IS APPROVED.

CLASS/TYPE DESCRIPTION

AMARETTO

EXPIRATION DATE (if any)

AFFIX COMPLETE SET OF LABELS BELOW

Image Type:

Brand (front) or keg collar

Actual Dimensions: 2.2 inches W X 2 inches H

AMARETTO DEL CANSIGLIO®:

This artisan liqueur using Sicilian sweet and bitter almonds, Calabrian orange peel, grapefruit peel, sugar and fresh Alpine water. It is aged for eight months in small French barrels resulting in a complex "nectar" of aromas and flavors. Fruity, sweet and gently bitter it is delightful by itself, with ice and a dynamic element in many cocktail recipes (GF and V)

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

IMPORTED BY: DALLA TERRA - NAPA, CA
www.dallaterra.com

700ml e 28% Alc. By vol
PRODUCT OF ITALY

Image Type:

Back

Actual Dimensions: 6.3 inches W X 3.4 inches H

Note: The image below has been reduced to fit the page. See actual dimensions above.

INGREDIENTI:
ALCOL, ZUCCHERO, SCORZE DI ARANCIO CALABRESE,
ACQUA DI FONTE, SCORZE DI POMPELMO SICILIANO
MANDORLE DOLCI & MANDORLE AMARE SICILIANE.
LIQUOREAMARETTO GLUTEN FREE
INFUSO A FREDDO E INVECCHIATO IN BARRIQUE



AMARETTO
del
Canisiglio

BOTTLE N. 00045

LIQUORE TRADIZIONALE
HANDCRAFTED IN ITALY



8 004594 045708

PRODOTTO E
IMBOTTIGLIATO DA:
DISTILLERIA DELL'ALPE
VIA SAN MICHELE 70
SAN PIETRO DI FELETTO
TREVISO - ITALIA
C.A.ITOOTVA000681

28%alc.vol.

700mle

TTB F 5100.31 (06-2016) PREVIOUS EDITIONS ARE OBSOLETE