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EASY



FAST



FUN



READY TO DRINK?



GIN FLOWER
VOL 14% - 100 ml

NEGRONI
VOL 18% - 100 ml

MARGARITA
VOL 14% - 100 ml

MOJITO
VOL 14% - 100 ml

MILANO SPRITZ
VOL 14% - 100 ml

COMING SOON

DAIQUIRI - MOSCOW MULE - WHISKEY SOUR

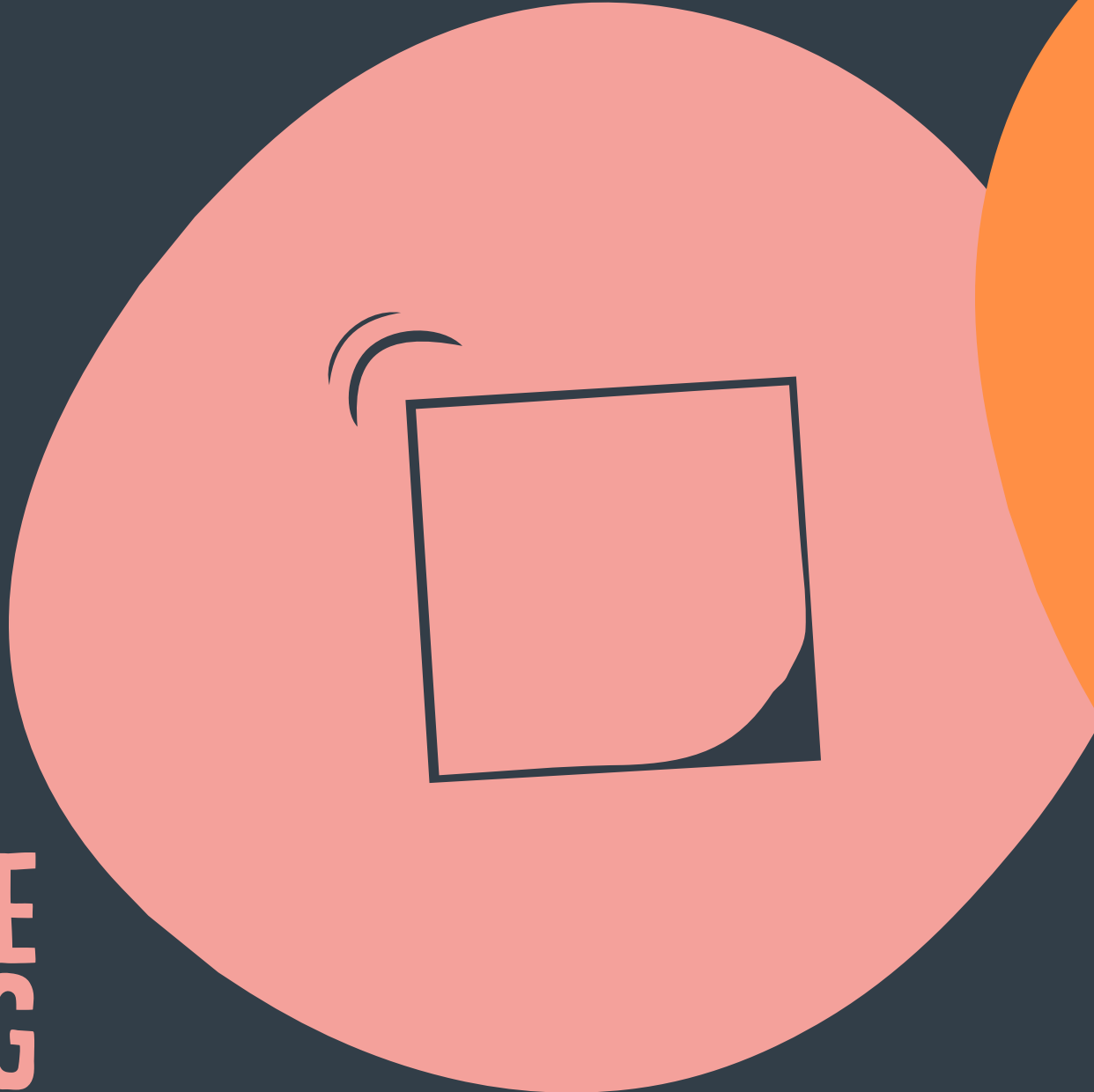


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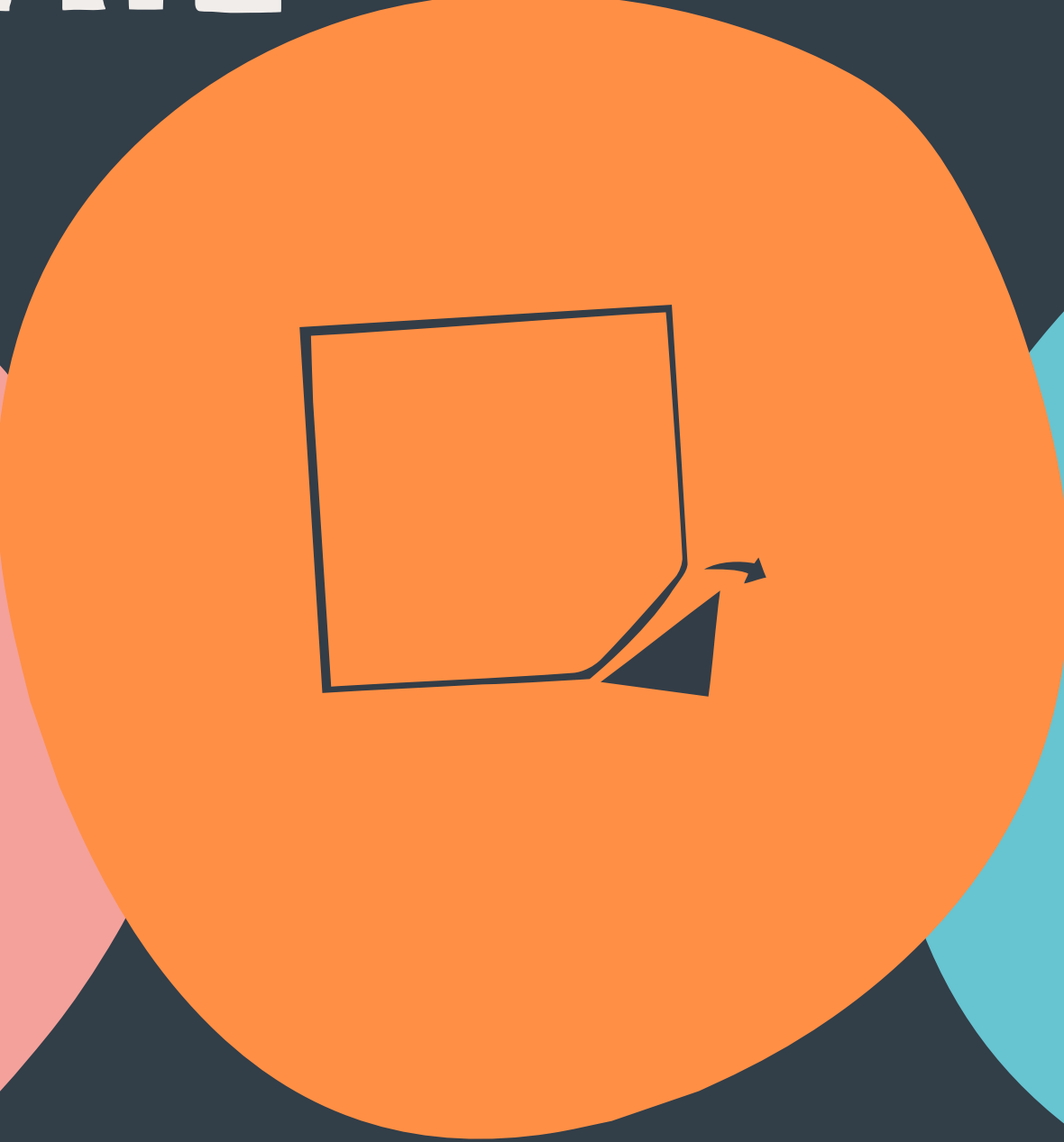
THREE STEPS FOR THE PERFECT COCKTAIL



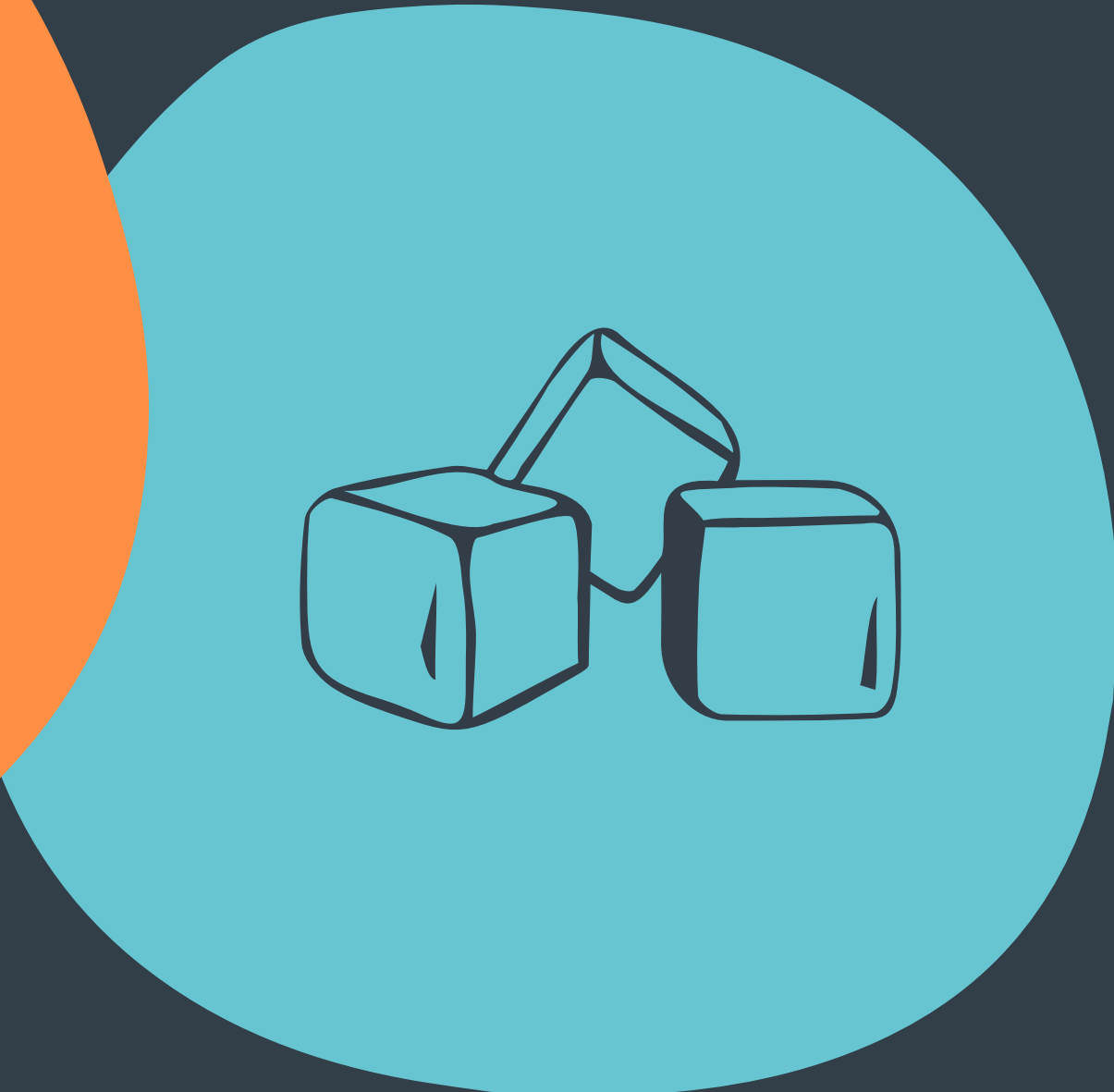
Legendary cocktails with unique features, created from innovation and research into outstanding Italian products, perfect to enjoy from an aperitif to after dinner.



SHAKE THE BAG



TEAR OFF THE CORNER



POUR OVER ICE AND... CHEERS!





TASTE IT!



NEGRONI

VOL 18%
100 ML

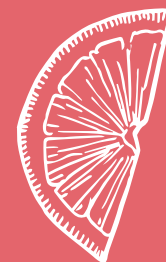
BITTER, RED VERMOUTH AND GIN

An iconic Italian aperitif, this drink contains ruby red bitter, red vermouth flavoured with herbs and spices and dry gin.

FOR THAT PROFESSIONAL
BARMAN TOUCH,
FILL THE GLASS WITH ICE
AND GARNISH IT WITH
A THIN PIECE OF ORANGE PEEL
OR A SLICE OF ORANGE.



GLASS:
LOW TUMBLER.



GARNISH:
ORANGE PEEL OR SLICE.

FOOD PAIRING



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GIN FLOWER

VOL 14%
100 ML

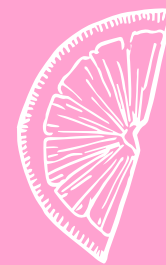
GIN, LYCHEE LIQUEUR, LIME JUICE, GINGER
AND MANGO

Gin Flower is the perfect combination between mango, lychee liqueur with its floral aroma, ginger and lime juice.

TO BE SERVED AT APERITIF
TIME OR AFTER DINNER IN A
TUMBLER WITH PLENTY OF ICE
AND THEN GARNISHED WITH
FRESH MINT LEAVES AND A
SLICE OF ORANGE.



GLASS:
LOW TUMBLER.



GARNISH:
ORANGE PEEL OR SLICE.

FOOD PAIRING



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MARGARITA

VOL 14%
100 ML

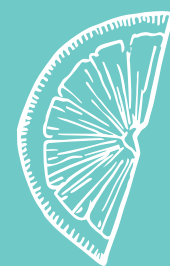
AGAVE SPIRIT, TRIPLE SEC AND LIME JUICE

A sour cocktail for before or after dinner with the authentic flavour of 100% blue agave Mexican tequila made in Jalisco, the citrusy aromas of triple sec combined with raw sugar and lime juice.

IT IS BEST TO SHAKE THE DRINK WITH PLENTY OF ICE, AND THEN FILTER IT WITH A STRAINER AND A FINE SIEVE INTO A MARGARITA GLASS. TO GET THAT CRUST AROUND THE RIM OF THE GLASS, JUST MOISTEN IT WITH A SLICE OF LIME AND PLACE IT IN A DISH FULL OF FINE SALT.



GLASS:
MARGARITA GLASS.



GARNISH:
SALT CRUST AND A SLICE OF LIME.

FOOD PAIRING



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MOJITO

VOL 14%
100 ML

WHITE RUM, LIME, SUGAR AND MINT

Best sipped from aperitif time until late. This drink combines the best Caribbean white rum with the lively, sweet notes of sugar and lime juice. The mint gives it an enjoyable aromatic and floral aroma.

SERVE IT IN A TUMBLER FULL OF ICE,
GARNISHED WITH PLENTY OF FRESH MINT



GLASS:
TUMBLER OR COLLINS GLASS.



GARNISH:
MINT LEAVES

FOOD PAIRING



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MILANO SPRITZ

VOL 14%
100 ML

APESPRITZ, RUM, PASSION FRUIT AND SUGAR

Perfect at any time of day, especially as an aperitif. From the initial sweet, enveloping flavour to the bitter finish just like the best traditional Italian aperitifs, this tropical spritz is the perfect cocktail for summer happy hours.

FOR A COCKTAIL WITH A SOFTER FLAVOUR,
ADD SOME SPARKLING WATER. FOR A MORE
SOPHISTICATED FLAVOUR, ADD SOME
SPARKLING WINE.

  **GLASS:**
STEM GLASS OR TUMBLER.

 **GARNISH:**
SLICE OF ORANGE

FOOD PAIRING



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4 REASONS TO CHOOSE OUR COCKTAILS

What makes every cocktail exceptional is our careful research and selection of the best ingredients and the exclusive practical, light, 100% recyclable packaging made with 4.0 technology that helps keep the same organoleptic qualities.

Every bag contains a balanced drink that is ready to enjoy. Just add ice and the perfect food pairing with Fox snacks.

1.

SET COST

Practical **single-portion bags** containing 100 ml pre-mixed cocktails, perfect for easily keeping track of consumption and cost control.

2.

INNOVATION

Offer a wide range of **sophisticated cocktails yet ready in a few minutes**, without the need for storage space or bulky bottles, so there is no passive investment.

3.

QUALITY

Our recipes are **free from** any additives and preservatives. We **only** select and use the finest spirits.

4.

CONTINUITY

We work with the best **traditional Italian distilleries** and together with our **research & development** team, they make unique recipes that are always consistent.

OUR CLIENTS

We believe in socialising, craftsmanship, beauty and giving an “Italian flavour” to everything we do and wherever we are.



HOTELS RESORTS
HOLIDAY HOMES



CRUISES
TRAINS PLANES



RESTAURANTS BARS
WINE BARS BEACH CLUBS



CHARTERING



EVENT AGENCIES
COMPANIES



LUXURY SUPERMARKETS
GOURMET SHOPS

Restaurant and hotel bars are no longer “revenue-free” corners where people spend a little time waiting for their dinner table to be ready.

Fox cocktails aim to help create a **real mixology** experience, improving what your business has to offer and increasing its turnover.



THE BEST APERITIF EXPERIENCE

Since 1989, our vision here at Fox has been to be known as the brand that offers **the best aperitif tasting experience.**

This means **constant commitment towards excellence** in everything we do, so we can guarantee our consumers get unforgettable moments while enjoying our drinks. Our mission is also to help professional workers to sell a memorable consumer experience, anywhere and any time, to create an Aperitif **cocktail experience** that has never been seen before, both at home and for other special occasions.



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INNOVATION. QUALITY. SYNERGY.

Always *beyond expectations.*

Our Fox brand wants to become the benchmark and **first choice** for everyone who loves aperitifs, also adding a practical and efficient solution to a **premium experience** for all those occasions when making the perfect cocktail would be expensive and complicated.

Our strategy is to offer a **specific “concept”** bringing aperitif cocktails to unconventional places and venues, creating a **culture of drinking well** without physical and relationship limitations.

All this in complete synergy with our products.



WHY THEY CHOSE OUR COCKTAILS

...because they are **trend setters**.

All our clients have so far chosen the quality, premium positioning and **refined mood** of our brand.

#FacciamoAperitivo with FOX Nut & Snack now form a real added value aimed at creating a special moment for your customer and, at the same time, providing your business with a **tangible benefit**, while increasing Food&Beverage revenue, all without the need for specialist bartenders.

The practical single-portion format also means that **costs are set and can be controlled**.





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