

*“There cannot be good living
where there is not good drinking.”*

Benjamin Franklin

Who we are

be.re® was founded on a strong desire to carry forward an innovative, simple and practical product: a vial that transforms into a glass and can be transported everywhere and refilled anytime.

The patented cap is composed of two parts, the outer part becomes the bottom of the glass when taken off and attached to the base of the vial.



The quality of the product

Our products are made of Pyrex glass, crafted through the ancient artisan technique of blown glass; all plastic materials are suitable for food use. Our spirits remain unaltered over time and preserve all of their organoleptic characteristics.



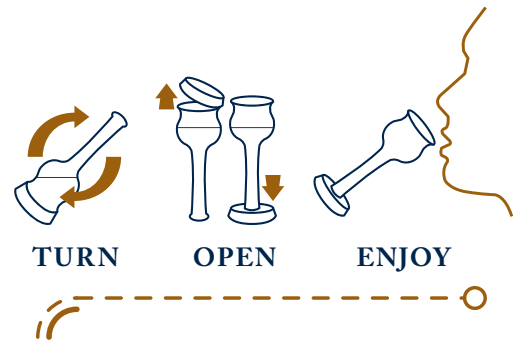
Our intuition



At the "International Exhibition of Inventions in Geneva", Fabio Benetti with the be.re® product, receiving the award for *"Best Italian creativity in the world"* from the Italian Delegation chaired by Loredana Gulino - President of the Italian Patent and Trademark Office - and the *Gold Medal* awarded by the International Jury.



Innovation: turn, open and enjoy.



An elegantly shaped glass serves both the function of a bottle and a glass. This ampoule becomes a delicate, elegant goblet using the plastic support as a base for the stem.

Hence the slogan "*turn, open and enjoy*".

The glass is presented today with three different types of spirits:
Gold Label Aged Grappa,
Aged Brandy and Ron Cargado.



GRAPPA Gold Label Aged

*We select the finest grape pomace varieties,
then distil them according to tradition
to produce GOLD label Grappa.
A soft pleasant experience with a straw-yellow color.*



Classification: Gold Grappa

Area of origin: Selected Italian pomace

Grapes: Selected vines

Alcohol content: 40% vol.

Appearance: straw color

Aroma: Aged in oak vats

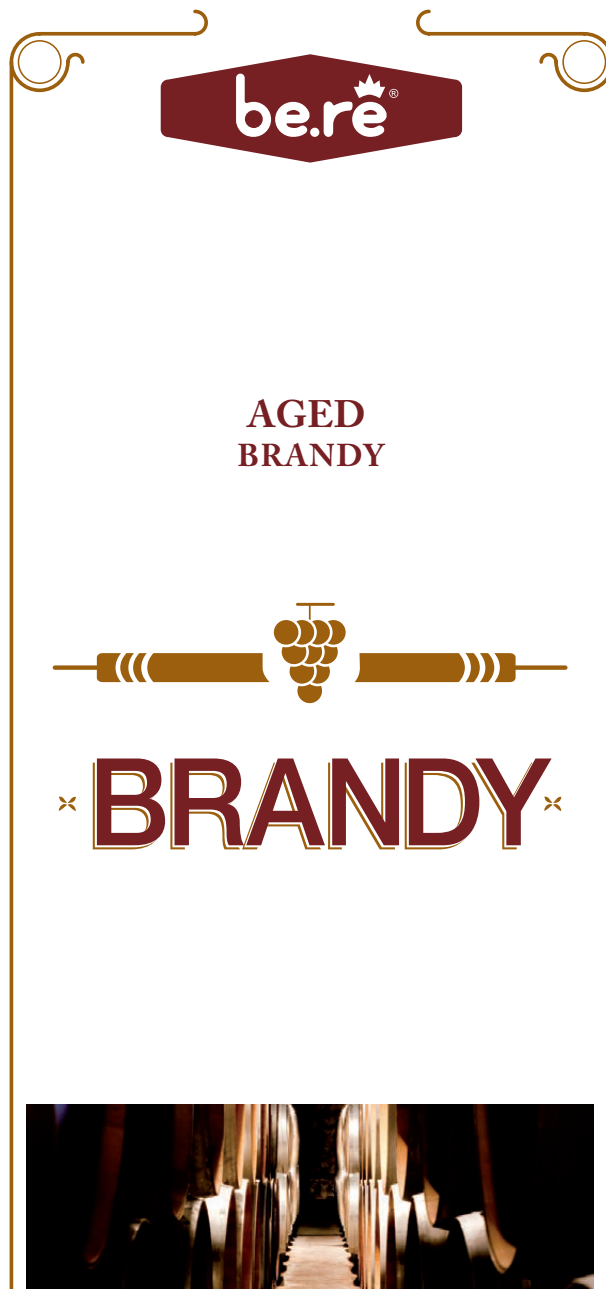
Taste: Soft, pleasant

Conservation: It is recommended to store at a temperature from 12 °C to 18 °C to perfectly conserve the aromas.

Accompaniments: Full-bodied spirit

Quantity: 50 ml





Aged BRANDY

*We distill the wine produced
from the finest grapes of our territory
to make aged Brandy.
Refined and delicate taste,
with an amber color and marked aromas.*



Classification: Brandy

Area of origin: Selected Italian wines

Alcohol content: 38% vol.

Appearance: amber color

Aroma: Decisive

Taste: Fine and delicate

Storage: It is recommended to store at a temperature from 12 °C to 18 °C to perfectly conserve the aromas.

Accompaniments: Full-bodied spirits

Quantity: 50 ml





RON
CARGADO



× RON ×



RON Cargado

*We distill sugarcane juice
and mature it in wooden barrels to create
a light copper-colored amber Rum.*

*Excellent hints of white oak,
sugarcane and fruity aromas.*



Classification: Rum

Area of origin: Caribbean

Grapes: Sugarcane distillate

Alcohol content: 38% vol.

Appearance: Amber, light copper color

Aroma: Strong

Taste: Hints of white oak, sugar cane
and fruity aromas.

Conservation: It is recommended to store
at a temperature from 12 °C to 18 °C
to perfectly conserve the aromas.

Accompaniments: Full-bodied spirits.

Quantity: 50 ml



Gold Label Aged GRAPPA with chocolate cigar



Classification: Gold Grappa

Area of origin: Selected Italian pomace

Grapes: Selected vines

Alcohol content: 40% vol.

Appearance: straw color

Aroma: Aged in oak vats

Taste: Soft, pleasant

Conservation: It is recommended to store at a temperature from 12 °C to 18 °C to perfectly conserve the aromas.

Accompaniments: Full-bodied spirit

Quantity: 50 ml

Extra dark chocolate (40%) with cocoa mass from new guinea filling (60%), gluten free.

Ingredients: Sugar, Cocoa powder, Cocoa butter, Cocoa mass (New Guinea) 11.7%, Piedmont Hazelnut paste, Olive oil, Emulsifier: soy lecithin, Natural vanilla flavor.

May contain traces of other nuts and milk. Extra dark chocolate – cocoa: 56% min.

Net Wt. 3.5oz



Aged BRANDY with chocolate cigar



Classification: Brandy

Area of origin: Selected Italian wines

Alcohol content: 38% vol.

Appearance: amber color

Aroma: Decisive

Taste: Fine and delicate

Storage: It is recommended to store at a temperature from 12 °C to 18 °C to perfectly conserve the aromas.

Accompaniments: Full-bodied spirits

Quantity: 50 ml



Extra dark chocolate (40%) with cocoa mass from new guinea filling (60%), gluten free.

Ingredients: Sugar, Cocoa powder, Cocoa butter, Cocoa mass (New Guinea) 11.7%, Piedmont Hazelnut paste, Olive oil, Emulsifier: soy lecithin, Natural vanilla flavor.

May contain traces of other nuts and milk. Extra dark chocolate – cocoa: 56% min.

Net Wt. 3.5oz

RON Cargado with chocolate cigar



Classification: Rum

Area of origin: Caribbean

Grapes: Sugarcane distillate

Alcohol content: 38% vol.

Appearance: Amber, light copper color

Aroma: Strong

Taste: Hints of white oak, sugar cane and fruity aromas.

Conservation: It is recommended to store at a temperature from 12 °C to 18 °C to perfectly conserve the aromas.

Accompaniments: Full-bodied spirits.

Quantity: 50 ml

Extra dark chocolate (40%) with cocoa mass from new guinea filling (60%), gluten free.

Ingredients: Sugar, Cocoa powder, Cocoa butter, Cocoa mass (New Guinea) 11.7%, Piedmont Hazelnut paste, Olive oil, Emulsifier: soy lecithin, Natural vanilla flavor.

May contain traces of other nuts and milk. Extra dark chocolate – cocoa: 56% min.

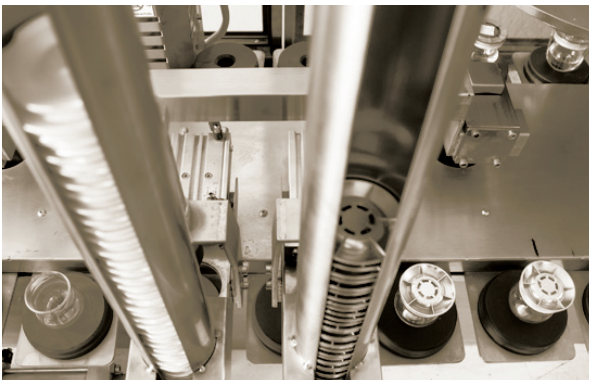
Net Wt. 3.5oz



The Processing

The seven processing steps to make a be.re® glass:

- sterilization
- filling
- capping
- assembly of base/pedestal
- sleeving
- thermoforming
- packaging





be.re® is a registered trademark of

✕ **FAB bere facile** ✕

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