



HYBLON

Spiritu re' Fascitrari

www.xuto.it

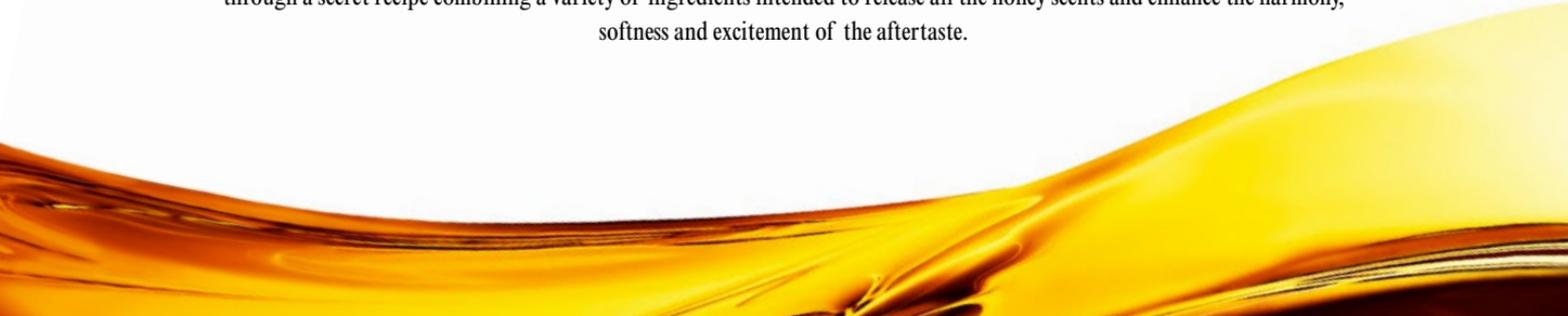


HYBLON

SPIRITU RE' FASCITRARI FIRST DISTILLATE OF HYBLAEAN HONEY

This unique product is made from the distillation of residual substances of the honey pressing with natural beeswax.

The exclusive process, which has been handed down for generations, lies in the mastery of composing the gileppo. This is made through a secret recipe combining a variety of ingredients intended to release all the honey scents and enhance the harmony, softness and excitement of the aftertaste.





HYBLON

SPIRITU RE' FASCITRARI PRODUCT FEATURES

Raw material: Selection of honeys from the Hyblean Mountains

Fermentation: In stainless steel vats at a controlled temperature

Distillation : Old-style, discontinuous, low-heat distillation in wood-fired furnace, to enhance the aromas and scents of the selected honeys

Appearance: Elegant colour with shades of lime green

Aromatic profile: Intense persistence and fineness, with composite aromas of honey and citrus notes

Taste: Soft, velvety, floral taste

Alcohol content: 38.4% vol.

Serving: Serve at room temperature in a tulip-shaped glass, letting it rest a

few minutes in the glass to enhance its perfumes and taste. Sip after a meal or in moments of social chatter and conversation. It is ideal for personalized cocktails.

Production: Very limited, depending on the quality of the selected honeys

Maturation: Twelve months + 2 in stainless steel vats.

Bottling: Handmade, in a choice of numbered white glass bottles

Packaging: Single cased 0.5 litre bottles - Pack of 6 bottles

Hyblon is made from an exclusive recipe of Xuto, a limited farming company of Sortino (SR), Italy.

Produced and bottled by Distilleria Giovi di Valdina (ME), Italy.



XUTO IS A FARMING COMPANY COMMITTED TO SPREADING THE ANCIENT TRADITION OF A
DISTILLATE TYPICAL OF THE HYBLAEAN MOUNTAINS, THE SPIRITU RE'FASCITRARI

It is a typical production that the beekeepers of the Honey Town, Sortino, have handed down for generations. Every single beekeeper in Sortino has his own recipe that he keeps jealously, so a large variety of homemade distillates is produced.

Xuto's merit lies in having devised the ideal manufacturing process tying the quality of the honeys and other ingredients to the best tradition of Sicily's master distillers.

These two great passions give rise to a limited production of excellent distillates which bear witness and exalt the modernity of an old legend that has become a myth.

XUTO SRL - LIMITED FARMING COMPANY - VIA P. E. SCAMPORLINO 4 - 96010 SORTINO SR, ITALY



ANIMA

Hyblaeen Tradition

www.xuto.it



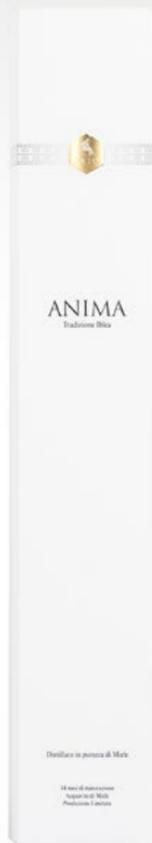
ANIMA

PURE HONEY DISTILLATE
ACCORDING TO THE HYBLAEAN TRADITION

This product is made from an accurate choice of honeys, enriched with exclusive aromas and essences typical of the Hyblaeen region.

Its refined aftertaste has the scents of the Mediterranean shrubland.





ANIMA
Tradizione Bianca

ANIMA
Tradizione Bianca

Distillato in purezza di Mosto

14 anni di macerazione
Apparecchio di Mosto
Produzione Italiana

Distillato in purezza di Mosto

14 anni di macerazione
Apparecchio di Mosto
Produzione Italiana

Contiene 100% di
alcolici di grano
di alta qualità.

ANIMA

HYBLAEAN TRADITION PRODUCT FEATURES

Raw material: Choice of quality honeys

Fermentation: In stainless steel vats at controlled temperature

Distillation: Old-style, discontinuous, low-heat distillation in wood-fired furnace, to enhance the aromas and scents of the selected honeys.

Appearance: Crystal clear

Aromatic profile: Intense persistence and fineness

Taste: Soft, decided, floral, first comb honey taste.

Alcohol content: 41% vol.

Serving: Serve at room temperature in a tulip-shaped glass, letting it rest a few

minutes in the glass to enhance its perfumes and taste. It is ideal for concluding a fine meal and in socializing or sharing moments.

Production: Very limited

Maturation: 14 months in stainless steel vats

Bottling: Handmade, in selected and numbered white glass bottles

Packaging: Single cased 0.2 litre bottles, reserved for HYBLON purchasers

Anima is made from an exclusive recipe of Xuto, a limited farming company of Sortino (SR), Italy

Produced and bottled by Distilleria Giovi di Valdina (ME), Italy.



IT WAS THE YEAR 1882
HERE IS WHAT CHIESI WROTE ABOUT THE HYBLAEAN HONEY

“They are known in the history and tradition of ancient Sicily as a remarkable region where the vegetation was more varied and luxuriant than elsewhere.

Whenever a poet needed a comparison for something sweet, delicious and fragrant, he could not find out anything better than the honey produced by the Hyblaean bees, that is the land where the thyme, the bee’s favourite flower, grows spontaneously and abundantly.

In the Hyblaean region, apiculture was certainly important even before the Greek invasion, especially in the area of Pantalica. According to the historians, from 1250 to 700 B.C. Pantalica was the capital of the Sicilian state ruled by the mythical King of the People of the Bees, Hyblon.”