

Italy in a bottle

AMBROSIA



AMBROSIA

FROM THE DRINK OF THE GODS ACCORDING
TO ITALIAN MYTHOLOGY, AMBROSIA TAKES
ITS NAME. IT IS THE NEW HIGH QUALITY
PREMIUM GIN MADE EXCLUSIVELY IN ITALY
WITH SELECTED INGREDIENTS.
A REFINED TRIBUTE TO FLAVOURS,
TO THE SCENTS AND MAGIC OF ITALY.

"Italy in a bottle" is our way to enclose
all the best of our beautiful country in a bottle
of gin. The best botanicals, the best artisans
and the best sensations of our country.

**Italy, the Bel Paese, the sun, the sea
and the heat** are elements that characterize
the Ambrosia philosophy as well as
cheerful\happy people know how to enjoy life.
Ambrosia is synonymous with joy and positivity.

Italianity is not just a slogan but instead
a way of living life. Ambrosia Gin was born
to bring this culture to the world.

Take it easy, take an aperitif.

GLASS

recycled

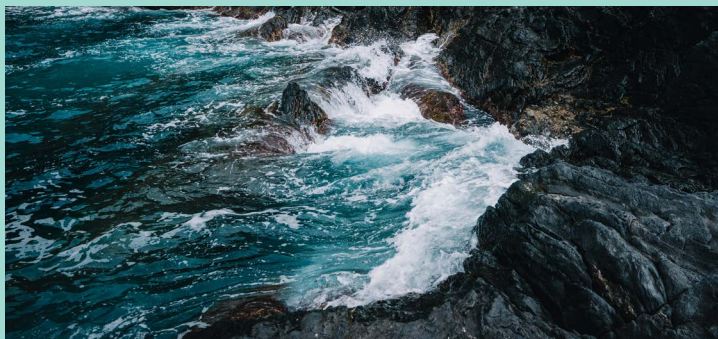
SUSTAINABLE

Ambrosia 2.0 also develops through the choice of Packaging. Our Green revolution is based on a **100% recycled bottle. Wild Glass** is the new benchmark for those looking for a product with an artisanal appearance, it is the new trendy color and produced with 100% post-consumer recycled glass.

In addition to the **sustainability** of materials and production processes, the market focuses on excellence of design and, at the same time, it is in search of natural beauty, with all the imperfections that characterize the products.

Tips

ENERGY SAVED
BY RECYCLING
**3 BOTTLES IS ENOUGH
TO KEEP 1 LIGHT BULB
ON LOW CONSUMPTION
FOR 9 DAYS.**



CARBON *negative*

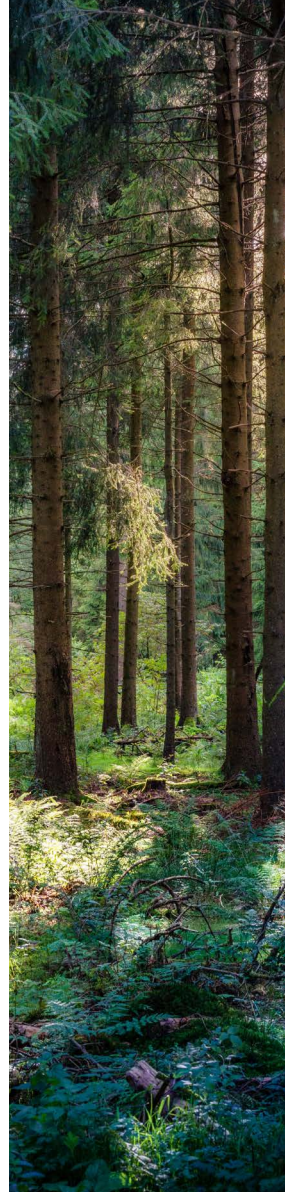
SUSTAINABLE

After centuries of exploiting our planet,
it is time to all work together for a noble goal:
To deliver a better world for future generations.

Ambrosia SRL has decided to become
the first **carbon negative company**
(in the spirits sector) **by 2022!**

Ambrosia 2.0 it is our commitment to make
sure that our business has a positive impact
on the planet and on those who populate it.
We are trying to become the first name
in industrial ecology, a company who loves
nature and restores the environment.

* Carbon negative means to eliminate more
carbon dioxide compared with the amount
consumed during the production process.
Follow us and find out how we will become
an eco-friendly company.



TAKE IT EASY
Take an aperitivo

TAKE IT EASY, TAKE AN APERITIVO

TAKE IT EASY, TAKE AN APERITIVO

AMBROSIA G&T
Italian Vibes

The perfect serve
of an **iconic Italian Aperitivo**



THE DISTILLATION *method*

Ambrosia was born from **one of the slowest artisanal distillation techniques**, which **guarantees**

full respect for raw materials,

which are never exposed to flame or direct steam.

The botanicals are left to infuse in an alcoholic base of full-grain cereals. The infusion is then diluted with the pure water of Monte Nerone and finally is refrigerated at -15° for at least three days.

This long process allows the gin **to better express its aromas** on the nose, even when bottled.

Finally, the gin is filtered, bottled, and left to rest for three months before reaching the market.

VERY PURE
water



The delicate flavour of Ambrosia also derives from the purity of the water with which it is made.

The water to dilute the botanical infusion comes directly from the source of the Tiber river, in **Monte Nerone**.

It is thanks to one of the purest waters in Italy that we can guarantee the very high quality of our product.

AMBROSIA

Day edition



TASTE THE ITALIAN ATTITUDE

Ambrosia in its **most classic version**, ideal for making every moment of the day special. An aperitif with friends, enjoying it mixed, or an occasion of pure pleasure at home, savouring it plain or on the rocks, perhaps at the end of the meal.

A bottle that communicates **lightness, purity, and high quality**. The blend inside is characterized by a note of Sicilia lemon and is rich in aromas thanks to sage and rosemary. The aromatic bouquet and the distillation approach make Ambrosia Day Edition a highly drinkable Mediterranean gin with a high commercial vocation.





TUSCAN *juniper*

Juniper is the key ingredient of gin par excellence.

This is why for the Ambrosia blend we use the Tuscan juniper, considered by several bartenders to be the **most prestigious in the world**. Harvested directly on the Tuscan Apennines, where it grows spontaneously, juniper is the protagonist of the delicate taste of Ambrosia.

THE BOTANICAL

SICILIAN *lemons*



Grown in the sun and caressed by the sea breeze, our Sicilian lemons **are selected directly from the best producers in the island**. Ambrosia keeps a close relationship with **Campisi Citrus**, a Sicilian company leader in the market for the high quality of its citrus fruits.

THE BOTANICAL



SAGE AND ROSEMARY *from Marche*

Sage and rosemary come from Marche, in the heart of Italy, **grown in the private garden of Tenute Collesi**.

A very intentional choice since these plants grow spontaneously in the Italian territory and therefore have a particularly strong essence.

GLASS

Italy in a glass



AMBROSIA
Tumbler

40 cl

AMBROSIA

Day edition



Italy in a bottle

5 cl - 70 cl



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Awards



London Spirits
Competition



San Francisco
Spirits Competition



Asia Intl Spirits
Competition



World Gin
Awards

Italy in a bottle

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