

## ITALIAN FREE SPIRIT

MODERN DRINK ITALIAN MADE

ITALIAN FREE SPIRIT brand was born from the passion and from the desire to bring to the market a new way of drinking. Modern and innovative.

ITALIAN FREE SPIRIT products are the result of our lands rich of history and culture, as well as the unique characteristics that the world envies us. The hills of Prosecco and the Venetian Lagoon.

From each place we have gathered the best and after a long research and a lot of development of combinations and infusions, we have finally achieved the exciting results we were looking for: two excepiotnal bitters and a vermouth that fully represent the land which they come from.

Good, innovative and refined, pleasant to taste both alone and in creative cocktails.

Our desire is to offer a unique sensory experience capable of giving moments of joy and pleasure. We are convinced that drinking Italian Free Spirit is an experience that goes beyond the simple gesture of drinking, but becomes an opportunity to celebrate life and the beautiful little things.







Vermouth P9: Young, Fresh, Versatile, Modern



## Vermouth P.NINE

For this unique **Vermouth**, we have used an old recipe from 1860. We skillfully revised it with a modern twist, although respecting the organoleptic qualities of the **Glera** wine, enhancing its freshness in taste and scent, while keeping its original color.

This Italian excellence can be tasted neat, on the rocks, with a slice of orange and a twist of lemon.

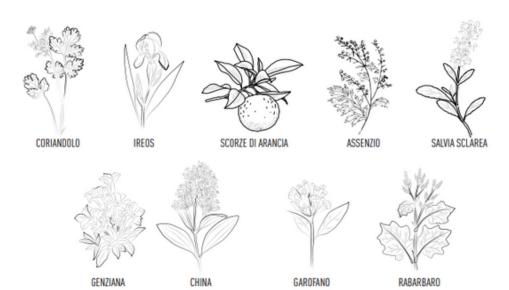
At the same time, it can be a precious ingredient to create delicious cocktails.

ALCOHOL CONTENT: 17.2 Vol

CAPACITY: 500 ml e

INGREDIENTS: Glera wine (contains sulphites), sugar, alcohol

**BOTANICALS:** Coriandolo (Coriandrum satium), Ireos, orange peel, Assenzio (Artemisia absinthium), Salvia Sclarea, Genziana (Gentiana), China (Cinchona cyanus), Garofano (Syzygium aromaticum), Rabarbaro (Coriandrum satium).





Italian Free Spirit







Amaro Venesian: harmonic, balanced, refined, unique





HERBAL LIQUOR

Venesian is a distinguished herbal liquor, originally from Venice. It's the result of a masterful infusion plus an original and harmonious combination of different varieties of botanicals. Crown jewel of this selection of herbs, is the "Carciofo Violetto di Sant'Erasmo", a particularly prized variety of artichoke (presided over by slowfood), a rare breed that grows exclusively in the loamy soils of the Venetian lagoon, precisely in the islands of Sant'Erasmo and Lio Piccolo. Tender, fleshy and slender, it is renowned for its distinctive digestive properties.

**Artemisia** is a perennial plant that grows spontaneously in the Venetian lagoon, well-known as a medicinal herb. It is also used in cooking for its pleasantly balsamic scent. **Inularia** grows in the salty Venetian fields, also known for its digestive and balsamic properties.

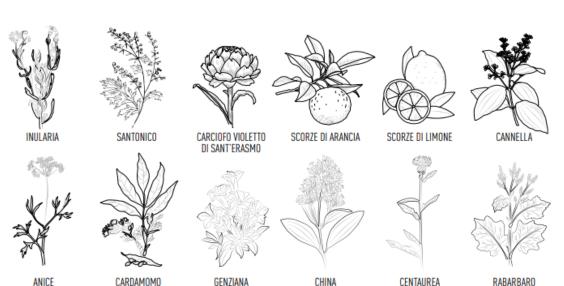
Venesian is the traditional after dinner but it is also an excellent long drink served with ice and tonic water.

ALCOHOL CONTENT: 29.3 % Vol

CAPACITY: 500 ml

INGREDIENTS: Alcohol, Sugar, infusion of herbs and roots.

BOTANICALS: Inularia (Inula critmoidel), Santonico (Artemisia marittima), Carciofo Violetto di Sant'Erasmo (purple artichoke), orange and lemon peel, Cinnamon (Cunnamomum verum), Anise (Rimpinella anisum), Cardamomo (Eletaria cardamomum), Genziana (Gentiana), Cinchona cyanus, Centaurea (Centaurea rheum), Rabarbaro (Coriandum absinthium).







Amaro Perfetto: persistent, charming, elegant, strong



## Amaro PERFETTO

HERBAL LIQUOR

Why is it called "Perfect"? Because it simply is.

Amaro Perfetto is a tasteful infusion of herbs and roots, revised following the most ancient traditions. It's a drink that includes new flavors by balancing strong and fresh notes, resulting in a perfectly bitter-sweet taste.

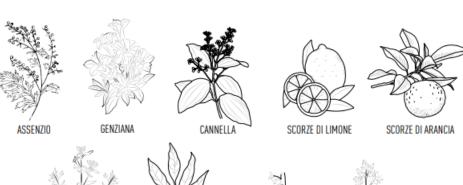
It can be drunk neat as a digestive, served on the rocks or with a twist. Also excellent served cold with some lemon rind.

ALCOHOL CONTENT: 31.4 % Vol

CAPACITY: 500 ml

INGREDIENTS: Alcohol, Sugar, Infusion of herbs and roots.

**BOTANICALS:** Assenzio (artemisia absinthium), Genziana (Gentiana), Cinnamon (Cunnamomum verum), lemon and orange peel, Santoreggia (Satureja), Cardamomo (Eletaria cardamomum), Cocoa (theobroma cacao), Chiretta (Swertia).









CHIRETTA



## **CONTACTS:**

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