





## *"Ride the waves and explore"*

*The premium gins "Aquademà" are made in micro-distillation in limited batches with a discontinuous copper still.*

*Only 100 bottles of 50cl per single distillate are produced, using pure water from the source and the best certified organic Italian soft wheat alcohol.*

*The method used is the London Dry "Vapour Infused", therefore without maceration of botanicals in alcohol such as many do, but with the passage of steam in the upper part of the still and at a low temperature to slowly extract all the aromatic oils giving each gin a more authentic and persistent taste, drop by drop. Each single product is bottled, numbered and labeled by hand.*

*The name Aquademà is inspired by the union of three words in the Genoese dialect, "aegoa de mà" (sea water).*

*In addition to its literal meaning, it is intended to be a tribute to one of the peoples of ancient Italy, the historical homeland of the most famous navigators and explorers the world has ever known.*

*Hence the call to exploration journeys, to those we make to find new stimuli, to rediscover ourselves.*

*Just like the sailboat in the open sea depicted on the label, which sails against the current towards its destination.*





## *Aequademâ "2018"*

*Aequademâ Italian Dry Gin "2018", in addition to being the first product of the Aequademâ range, was also the first Italian blue gin, 100% natural like the sea.*

*A mix of 18 botanicals from Italy and distant lands, carefully selected and hand-picked, perfectly balanced with each other, ranging from the classic ones to the more refined ones, citrus, spicy and saline.*

*Distilled with the London Dry "Vapor Infused" method, then the natural infusion of selected Butterfly Pea flowers collected in Southeast Asia takes place.*

*Sipping it pure, among the most distinct components in addition to the Mediterranean juniper, we can perceive a salty hint given by the santolina, the balsamicity of rosemary, the subtle spiciness of the three peppers (from Bengal, Sichuan and Timut), tips of licorice and fresh lemon peel and so on, distinguishing other ingredients that make it up as you leave it in the glass. Excellent "on the rocks", perfect for Gin and Tonic, intriguing for a Dry Martini and versatile for the most varied interpretations of cocktails.*



## *Agua-demã Oceanic*

*"Like a wave breaking a splash of sea foam in a glass".  
Agua-demã Oceanic is a London Dry with a more  
distinct character, the marine notes are much more  
marked by the "2018" version.*

*The final result leave room for an incredibly elegant  
and clean gin, with an authentic and salty taste.*

*From a meticulous study of the most particular botanicals,  
of the processing techniques and in full compliance with the  
strict disciplinary set for the realization of London Dry Gin,  
we have managed to create something authentic and unique  
in its kind.*

*The wakame seaweed is undoubtedly the most particular  
botany that is used for the production of Oceanic.  
This beneficial ingredient, rich in proteins and minerals,  
which is born and grows in the sea gives the product  
an intriguing and well-defined identity.*

*"If it's true that by placing your ear on a shell  
you will seem to hear the sound of the waves,  
opening a bottle of Oceanic and pouring it  
into a glass will make you feel like you are  
breathing sea air".*



## *Aequademã Lover*

*From an exclusive recipe full of passion comes Aequademã Lover, the red gin dedicated to love, to those in love with life and good gin, overwhelmed by any passion and free from any preconception.*

*This "Distilled Gin" is made up of 24 secret elements, so special and complex that they blend together with natural simplicity. Let's start by selecting 19 botanicals and distilling them with the London Dry "Vapor Infused" method. Subsequently, again with the same production method, the following organic raw materials obtained from the surrounding land owned by the production distillery are distilled separately: wild raspberries, quinces, rose petals and linden honey from the bees that inhabit the property's hives.*

*Once these last microdistillations have been completed individually, the blending takes place. Only at the end do we proceed with the infusion of cassia, which is also grown on the estate.*

*Working exclusively with natural products harvested according to seasonality, this Gin is considered a "Special Release" and therefore its availability is even more limited than the other Aequademã products.*

*A truly unique Gin, soft and with a truly inebriating aromatic profile. Tasting it you will understand all the love and genuineness with which it was made. Have fun trying it "on the rocks" or with a "twist on classic".*



## Cocktails

### *Agua demà G&T*

*"2018": 5 cl gin, soft tonic water,  
lemon peel and juniper berries.*

*Oceanic: 5 cl gin, "Indian" tonic water,  
seaweed "stamp" and juniper berries.*

*Lover: 5 cl gin, soft tonic water,  
lime peel and juniper berries  
or edible flower (optional).*

### *Agua tini Dry Royal*

*6 cl Agua demà London Dry Oceanic  
1 cl Bitter Vermouth 1920 C&M*

### *Oceanic Dream*

*5 cl Agua demà London Dry Oceanic  
2 cl chamomile liqueur  
1, 5 cl lemon juice, 1 tsp of fig jam*

### *Lover Club*

*4, 5 cl Agua demà Italian Dry Lover  
1, 5 cl raspberry syrup  
1, 5 cl lemon juice, top of prosecco*

### *Palomademà*

*5 cl Agua demà London Dry Oceanic  
1, 5 cl lime juice  
0, 5 cl agave syrup (optional)  
top of pink grapefruit soda*



## Aguademà

*"Aguademà Italian Dry Gin is a project of Italian artisan gin of the highest quality that is inspired by the union of three of my great passions: the world of spirits, the sea and exploration journeys. The idea was born on a day in March 2018, returning from a distant journey, and materialized shortly thereafter thanks to the meeting with friends and owners of a small Italian distillery that produces excellent tailored gins."*

*Francesco Orsi (Founder)*

[www.aeguademagin.com](http://www.aeguademagin.com)

[info@aequademagin.com](mailto:info@aequademagin.com)

8TTO WINE & SPIRITS SELECTION

Via Giuseppe Garibaldi 14  
Senago (MI)

C.F. RSOTVN59P14E715T  
P.I. 12309080153