

Amorino unveils its 3 new Spring flavors to launch the gelato season!

From Milan to New York with a quick stop in Paris, the renowned **traditional Italian gelato**, presented as a flower, tastes the same wherever you are in the world. Amorino has always amazed the young and old alike by offering exceptional recipes **with no any artificial colors or flavorings**.

The company's **artisanal recipes** are made from **carefully sourced products, quality organic eggs laid by free-range hens and farm fresh milk**.

With the return of Spring, long walks in the fresh air and enjoying outdoor café terraces with friends or a good book, Amorino unveils its 3 new flavors to foster sweet occasions for sharing and conviviality:

A traditional Italian dessert?
Or a fancy a trip to Spain?
Or a sun-drenched treat?

Mark your calendar: a selection of 3 flavours, depending on your mood, will be available in all of Amorino's boutiques from April to June 2022.



*Gelato
Mascarpone Fig*

RECONNECTING WITH TRADITION

This creamy Gelato, made from one of the most famous Italian cheeses, is a one-way ticket to Lombardy, the birthplace of the Commedia dell'arte with its lakes, hillsides and mountains.

Legend has it that a Spanish governor on discovering the Italian cheese, exclaimed "MAS QUE BUENO!" which is how Mascarpone got its name.

The pieces of caramelized figs found in this gelato are absolutely divine.

A tip from our Gelato artist:
"Pairing this flavor with a crêpe or a waffle is guaranteed to be a taste sensation!"

Gelato Malaga

A TRIP TO SPAIN

In just one bite, you're transported to the Costa del Sol, strolling through the port of Malaga or enjoying its golden beaches or admiring Pablo Picasso's amazing artworks!

A creamy, woody Gelato with sultana raisins from Malaga and traditional rum from Martinique, how can you possibly resist this distinctive and delicious treat?

A tip from our Gelato artist:
"For a traditional combination, try caramel and vanilla, for a more exotic pairing, try mango and passion fruit sorbet."



*Citrus Lemon Verbena
Sorbet*

GET A SHOT OF VITAMINS!

Longer days, blooming greenery, the warmth of the sun on your face are all good pretexts to get outside and re-energize after the winter months...

This velvety, well-balanced vegan sorbet perfectly combines full-bodied citrus fruits such as lemon and mandarin with the sweetness of verbena and bergamot.

A tip from our Gelato artist:
"This sorbet is ideal for spring time; paired with mango or in a sorbet drink, it will tickle your taste buds. For a milder taste, I recommend pairing it with chocolate sorbet."



*Citrus Lemon Verbena
Macaron*

A LITTLE BITE OF VITALITY

Amorino's iconic and delicious Gelato macaron, assembled by hand, also gets a spring makeover: its two-toned green and pink shells sandwich a citrus lemon verbena sorbet center; the perfect way to top your gelato flower.



#Travel #Italiantraditions #Knowhow #20years
#Vitaminrichsorbet #Gelato #Authentic #Transparence #taste #Esthetics
#Gourmettreats #Springisback

All of Amorino's recipes are artisanal. Our gelati and sorbets are made **without any artificial coloring or flavoring** and are **gluten-free**. Amorino rigorously selects its ingredients: **organic eggs** produced by **free-range hens** and **fresh farm milk**.

Since 2011, Amorino has been creating **ECOCERT certified organic flavors**. **Our sorbets are vegan and "full fruit"**.

They contain 45 to 60% fruit (except for acidic fruits which contain only 20% fruit).

Amorino Key Facts

Created by two childhood friends, Cristiano Sereni and Paolo Benassi

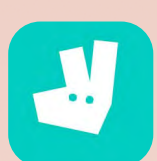
More than **80** boutiques in France

200 boutiques worldwide

In **16** countries

These three new flavours shall be available in all Amorino boutiques from the beginning of April until end June 2022.

Delivery available via Deliveroo, Uber Eats and Just Eat



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