



Available from June to end September, discover AMORINO's 3 new organic artisanal sorbets: **tangerine acerola**, **blueberry açai** and **blood orange ginger**! Why these superfruits? To boost your super powers!

You can rely on AMORINO for a delicious and relaxing treat wherever your summer travels take you!

Treat yourself and discover these 3 flavors in any one of our 200 stores... be it an impromptu visit while in Rome, at the office in Paris, Marseille, Bordeaux or on vacation on the other side of the world!

Their super powers: energy – optimism – joy – indulgence – laughter – friendship – refreshment – creativity

## ORGANIC tangerine acerola sorbet

MADE FROM "TARDIVO DI CIACULLI" TANGERINE VARIETAL, IS A SHOT OF ENERGY!

The refreshing and intense flavor of this exceptionally fragrant fruit blends perfectly with the beneficial properties of the acerola fruit!

**Our Gelato artist's top tips:**  
"Pair it with a chocolate/lime basil sorbet as an Italian would do! The punchiness of the tangerine will be complemented by the sweetness of the chocolate. In our opinion, there's no better way to start a vacation".



## ORGANIC blueberry açai sorbet

EVOKES THE AMAZON RAINFOREST.

The fruity taste of blueberry blends perfectly with the red fruits notes of açai, known for its stimulating and energizing properties!

**Our Gelato artist's top tip:**  
"If you are being health-conscious but are in New York, Lisbon and want to indulge a little, enjoy it with our yoghurt gelato".



## ORGANIC blood orange ginger sorbet

IS DISTINGUISHABLE BY THE FULL-BODIED TASTE OF SICILIAN BLOOD ORANGE COMBINED WITH THE ROBUST FLAVOR OF GINGER.

Both refreshing and bursting with sunshine flavors, it is the best way to start your day!

**Our Gelato artist's top tips:**  
"Orange and ginger is a tastebud tingling combination! We suggest that you pair it with a rounder, milder flavor such as chocolate or passion fruit... or enjoy it with whipped cream on a waffle for a more decadent treat"



#AMORINO #AMORINO GELATO #AMORINO GELATO AL NATURALE  
#GELATO ARTIGIANALE #GELATO ITALIANO #MY FAVORITE GELATO #SUMMER  
#ALL AROUND THE WORLD #SAVOIR FAIRE #BEAU ET BON #SUMMER BREAK

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).

### Recommended Retail Prices

Small cup or cone with gelato-filled macaron - 5,80 €  
Classic cup or cone with gelato-filled macaron - 6,80 €  
Large cup or cone with gelato-filled macaron - 8,00 €  
Sharing Cup with gelato-filled macaron - 11,80 €  
For gourmets, Amorino also proposes a Choco-cone.

### Amorino Key Facts

20 years in 2022

Created by two childhood friends, Cristiano Sereni and Paolo Benassi

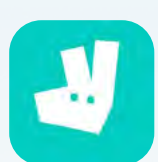
More than **88** boutiques in France

**200** boutiques worldwide

In **16** countries

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

Delivery available via Deliveroo, Uber Eats and Just Eat



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