

• GIN OMBRA •

The Story of a Unique Tradition and Flavor.

VENICE

Imagine yourself in Italy, in Venice, among the “calle” and the canals of the lagoon, where time has stood still and **every corner tells a story.**

In this unique setting, two historic Venetian families, the **Seguso** and the **Fioravanti Onesti**, decided to capture some flavors to create something unique, embodying the essence of their beloved city: this is how **Ombra GIN** was born.

In Venice, “**ombra**” refers to a glass of wine sipped in the shadow (ombra in italian) of the San Marco bell tower, following his shadow to keep the drink cool. This **ritual**, which has animated the city’s taverns and bars, inspired a gin that promises to evoke those same emotions in every sip.

OMBRA



Ombra GIN aims to be more than just a beverage; it is a **sensory journey** through three unique and delicate blends, each one of them telling a part of Venetian history. The first of these blends, called “**1397**”, is already available in a super small batch.

Created by Pierpaolo Seguso, artist and designer heir to the family tradition, 1397 celebrates the **glass heart of Murano**. The name itself pays homage to the year of the first historical document attesting to the Seguso family's glassmaking tradition on the island of Murano.

1397





The label, which appears to be printed on an old furnace drawing, features the Seguso family crest and a tattoo-like design, symbolizing the dedication to a mission, depicting the **symbol of Murano** in the world: **the Rooster, the Fox and the Snake**.

The animals represent **prudence** (the snake), **acuteness** (the fox), and **vigilance** (the rooster), qualities possessed by the Muranese and applied, in particular, in the art of glassmaking and now also in Ombra Gin.

MURANO

The blend 1397 is composed of **fourteen botanicals**, a number chosen to represent the **fourteen centuries of family history**. Its distinctive feature is **samphire**, a plant used in glass fusion, which gives the gin a unique savoriness. Added to this is artichoke, another unusual plant for gin production, which further enriches the product's aromatic profile.

GLASS





But the story of Ombra GIN does not end here. After the launch of 1397, two more blends will be added to the collection.

- A blend dedicated to **Venetian flowers and flora**, capturing the essence and fragrance of the hidden gardens and typical plants of the Serenissima lagoon, inspired by Carolina Fioravanti Onesti.
- A blend inspired by the **spices** that the ancient Serenissima imported from the **East**, a tribute to the trade routes that enriched Venice with **exotic and precious aromas**, conceived by Gianandrea Seguso Bellotto.

Tasting Ombra GIN means immersing yourself in the history and culture of Venice. It is a gin that carries **the art and magic of Murano glass**, the fragrance of the lagoon's flowers, and the spices of the ancient Serenissima trade routes. Each sip is an invitation to explore a world of delicate, new, and fascinating flavors, a **journey through the centuries** and traditions of a city unique in the world.



BOTANIC



Dry Botanical Distilled Gin made with 14 botanicals from the Venetian tradition, including samphire, which was traditionally used in glassmaking recipes for the best glass fusion in Murano and releases a slight salinity. Additionally, it includes artichoke, pomegranate, chamomile, cumin seeds, elderflower, timut pepper, cedar, rose hip, hibiscus, sea wormwood, ocean algae, and sea fennel.

Produced and bottled in Pieve del Grappa Treviso, Italy.

Gluten-Free and Organic Gin
70cl e • 42% vol



If you are ready to discover a gin that is much more than just a beverage, let yourself be carried away by the story of Ombra GIN and its first blend, 1397. Come and taste the **glass heart of Murano** and experience the **emotion of a tradition that renews itself with every sip.**

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