

PL • VMB



agrumi
acerbi
di infusione 75 g
raccogliere
aranci mandarini
limoni 30 g
pompelmo
macerazione al
buio
infine
cinque essenze



PLAMB

POMPELMO LIMONE
ARANCIA MANDARINO
BERGAMOTTO

ESSENZA
extra virginale

70 cl

35% Vol

PLAMB | Name

P L A M B

=

FIVE LETTERS FOR FIVE CITRUS

POMPELMO (Grapefruit)

LIMONE (Lemon)

ARANCIA (Orange)

MANDARINO (Tangerine)

BERGAMOTTO (Bergamot)

=

QUINTESSENCE



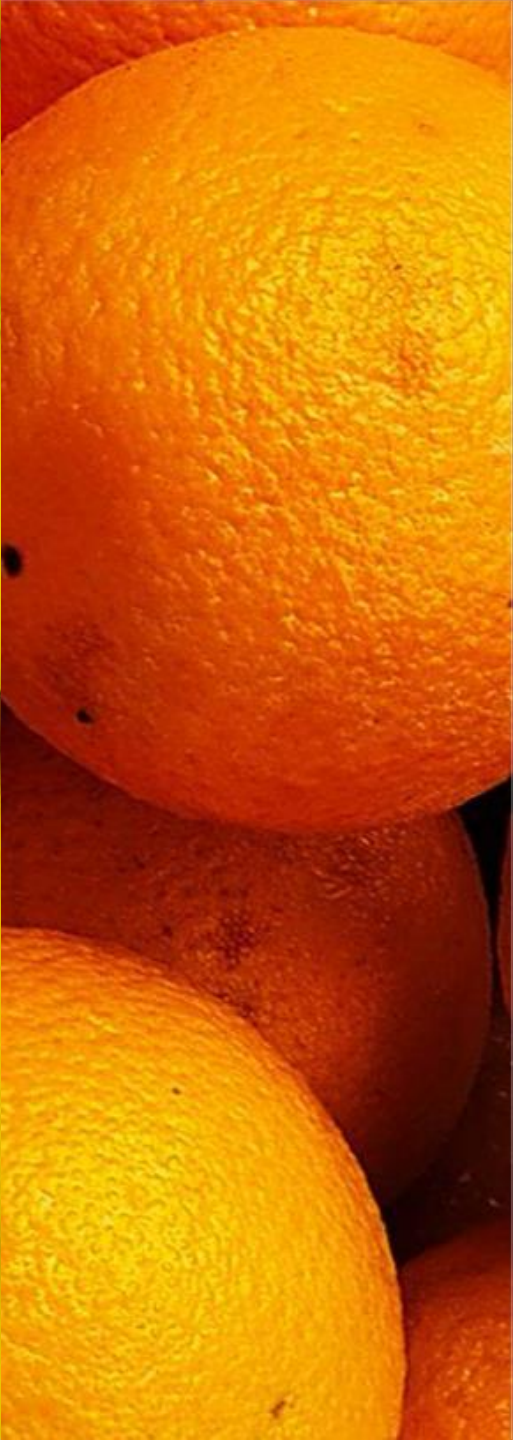
PLAMB | Five citrus fruits liquor

The **only product** on the market **with multiple citrus fruits**.
Five citrus fruits blend and are revealed one by one.
Immediately, an aroma that awakens the senses.
Then, on the palate, a harmonious, balanced, persistent scent.

A journey through **green, bitter and bold** citrus fruits
and **sunny, sweet, soft** ones.

A fascinating alchemy.
Between the unusual
and the unexpected.





PLAMB | 100% Made in Italy

Truly representative
of the **Mediterranean flavours and traditions.**

An artisanal production process
with **the smallest amount of processing** to maintain
each citrus fruit unique **flavor, aroma and essential oil.**

All these elements
contributed to positioning PLAMB
as a **premium product.**

VS
SPIRITS



**PLAMB is in the 2023 edition
of the only Italian Spirits Guide,
published by
Touring Club Italiano.**

<https://www.touringclubstore.com/it/prodotto/spirito-autoctono-15172>



PLAMB

POMPELMO LIMONE
ARANCIA MANDARINO
BERGAMOTTO

QUINTESSENZA
infusione artigianale

70 cl

35% Vol



PLAMB in mixing

The complexity of the five citrus fruits **elevate the experience of most popular cocktails**, with depth and persistence. It is perfect both for cocktails with **young bases** (gin and vodka) and with **aged bases** (tequila, rum, whiskey). And, of course, with **soda products** that bring up the citrus notes.

Dedicated to best cocktail bar, international restaurants bar and 4-5 stars hotel bar.



A more AROMATIC Daiquiri

15 ml PLAMB
30 ml Cuban rum
7,5 ml sugar syrup
Technique: shake/strain
Glass: Coupette



A DEEPER Margarita

15 ml PLAMB
45 ml Tequila
10 ml Triple Sec
20 ml Lemon juice
Technique: shake/strain
Glass: Coupette



A more PERFUMED Martini cocktail

10 ml PLAMB
50 ml London Dry Gin (iced)
Technique: stir
Glass: iced cocktail glass



A RICHER shaken bitter

20 ml PLAMB
60 ml Campari
4 drops Angostura bitter
Technique: Shake/strain
Glass: Coupette






























PLAMB neat, after dinner

PLAMB presents a **contemporary bouquet** that is light years away from the classic limoncello, orange and mandarin liqueurs. By combining, the different citrus notes are enhanced, giving **greater consistency**. For this, you can enjoy it **cold**, at **room temperature** or even **hot**, in a punch.

Dedicated to best restaurants and international bar.

PLAMB | Uses compared to citrus liqueurs

Usage in mixology	Sparkling Cocktail (French 75, Spritz, Champagne Cocktail)	different mixing techniques			
	Stirred Cocktail (Martini, Manhattan, Tuxedo)				
	Long Drink (Fizz, Collins, Mule)				
	Sour Cocktail (Margarita, Daiquiri, Whisky Sour)				
	Classic Cocktail (Sidecar, Mojito)	from classic tastes to contemporary scents			
	Tiki Cocktail (Mai Tai, Zombie)				
	New Era (Brambie, Breakfast Martini)				
	Modern Cocktail (Lab Twist by 1930, Il Locale, Camparino)				
Consumption from neat	Cold				
	Room temperature				
	Hot				

-  Limoncello
-  Triple Sec
-  Tangerine base
-  Bergamot (Liqueur/Rosolio)
-  **PLAMB**

PLAMB | Awards and recognitions



PLAMB has been recognized by the most famous taste institute, the 'Taste Institute' in Brussels, obtaining

two stars 'Superior Taste Award 2023'

one star 'Superior Taste Award 2021'

from a jury of top chefs and sommeliers from Micheline Guide and Gault and Millieu.

It also obtained **silver medals** at the '**San Francisco World Spirits Competition 2021**' and the '**New York Spirits Competition 2021**' in his first year of participation.



**International
Taste Institute**

PLAMB

VS Spirits s.r.l.s.

is granted the 2023

**SUPERIOR
TASTE AWARD**
★ ★



Certified by the International Taste Institute's jury of the world's best Chefs & Sommeliers.

PLAMB | Marketing & Sales Materials

Sample with dedicated packaging

Paper bags

Postcards & flyers

Advertising signs like banners, floorstand and table display

Cocktail cups

**For tasting experience,
product display
or gift idea.**



Tasting experience set
for cocktail bars
and events



Sample (10 cl)
for tasting experience
or gift idea



Gift set
for wine shops
and groceries



PL • AMB



<https://www.plamb.eu/eu>



[@plamb.liquore](https://www.instagram.com/plamb.liquore)



VS Spirits, Head Office in Turin, Italy



info@vs-spirits.com

