

ARMANI

Hotel Milano

Armani/Bamboo Bar presents the first “COCKTAIL CAPSULE COLLECTION”, The new cocktail list dedicated to the world of Giorgio Armani

Milan, September 2nd 2019 – Armani/Bamboo Bar presents its first Capsule Collection of Signature Cocktails, a tribute to the world of Armani in its manifold creative expressions. Eight original cocktails inspired by the creations of the stylist, by his collections and colors and by that unique elegance that have made him a style paradigm. The new cocktail list, created by the team of bar tenders of the Armani/Bamboo Bar, coordinated by Andrea Rella, will be launched during the next fashion week (September 17th – September 23rd); each cocktail is offered for €30, 00. The project includes a continuum with the presentation of the new Signature Cocktails on the occasion of the main appointments of the Fashion Weeks in Milan, both for the Fall/Winter week and the Spring/Summer one.

SIGNATURE COCKTAIL CAPSULE COLLECTION N. 1 – FALL WINTER 2020

IL RE – *Dedicated to Giorgio Armani, elegant and precious, garnished with a golden leaf, balanced and with a sophisticated taste*

It is created with:

- Gin or vodka
- Saffron-infused Vermouth
- Golden leaf

VIA BORGONUOVO 11 – *An ancient-flavored cocktail, just like the frescos in Palazzo Orsini, home of the brand, in the heart of Milan.*

It is created with:

- Grappa Marolo
- Kalhua with Madagascar vanilla infusion
- Lavazza Coffee
- Salted caramel stick

PANTELLERIA – *A cocktail that brings back the essence of the perfumes and colors of the beloved island, immersed in an uncontaminated nature.*

It is created with:

- Mezcal
- Yellow plum tomato from Sicily
- Oregano and capers from Pantelleria
- Bloody Mary mix

PRIVÉ – *A cocktail that contains the quintessence of the Armani style: elegance and freedom of the utmost creation*

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It is created with:

- Gin Mare
- Fresh lime
- Basil infusion
- Ginger beer and a drop of absinthe

MILANO 1981 – *A cocktail that celebrates the launch date of the Emporio Armani Milano 1981 brand, reinterpreting with a contemporary glaze the legendary Negroni, much popular during the 80s.*

It is created with:

- Bitter Campari
- Red Belsazar Vermouth
- Zucca
- Cynar

MADE TO MEASURE – *MTM cocktail which derives from the idea of engaging in a personalized and tailored experience. Just like a skilled tailor that creates clothes with passion and care*

It is created with:

- Sugar syrup
- Fennel liqueur
- Red fruit infusion
- Finish of feminine or masculine perfume to be chosen by the client

A TRIBUTE TO ARMANI – *A cocktail that celebrates the versatility of the Armani style through the contrasts among sweet, sour and spicy ingredients*

It is created with:

- Limoncello from Amalfi
- Mezcal Casamigos
- Chily pepper Rosolio
- Lemon juice

GINZA TOWER – *A cocktail that celebrates the East and that gets its inspiration from the famous building in the heart of the most glamorous district in Tokyo.*

It is created with:

- Ginzu
- Domaine de Canton
- Sake
- Lime
- Fresh blackberries

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