

Spirito  
Alchemico  
LIQUORI ALL'ACQUA DI MARE

# The Sea, inside.

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Four interpretations.  
An ingredient that belongs to  
us.

Collection Catalogue





## History and territory

Spirito Alchemico is inspired by the novels of the American writer Francis Marion Crawford, who at the end of the nineteenth century lived in the tower of San Nicola Arcella today linked to his name.

Among the cliffs and coves of the Tyrrhenian Sea, our roots encounter the scents of Calabrian citrus fruits and herbs. A landscape that becomes both inspiration and ingredient.

Our distinctive element

# Sea water. Our signature.



Not just a reference to the territory: sea water is an ingredient present in all our products.

Collected and subjected to a purification process, it is used in recipes while retaining its mineral component.

Its natural flavor complements the botanicals and enhances their aromatic notes, creating a common thread between limoncello, gin, bitters, and amaro.

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*Tradition and innovation meet in the waters of San Nicola Arcella.*

# *Don Orsino*

## Rebel seawater limoncello

### *Botanicals*

Selected lemon peels  
Purified sea water

30% vol. • 70 cl



Don Orsino is born from the encounter between the peels of ripe green lemons and purified sea water. A limoncello with a rebellious character, where the freshness of citrus meets a naturally savory signature.

To be enjoyed cold, at the end of a meal, or to be rediscovered in mixology.

## Cocktails and pairings

### Don Orsino spritz



5 cl Don Orsino  
8 cl Prosecco  
2 cl soda Lemon zest and  
ice

Pour into a glass with ice and stir gently.

### Sea tonic



5 cl Don Orsino  
10 cl tonic water  
1 cl lemon juice,  
rosemary and ice

Pour into a glass with ice and top up with tonic.

To be paired with

Citrus Desserts • Lemon Cheesecake • Dry Pastries

*The bright side of after dinner.*

# White Nun

Spiritual Gin  
to sea water

## Botanicals

Bergamot Olive leaves  
Pollino dog rose Purified  
sea water

~~~~~ 40% vol. · 70 cl

Bergamot, olive leaves, and Pollino rose hips define the botanical identity of Suora Bianca. Purified seawater ties these local notes together with a distinctive savory accent.

A gin to explore on the rocks or in cocktails that let its Mediterranean personality shine.

## Cocktails and pairings

### White Nun tonic



5 cl White Nun  
10 cl tonic water  
Bergamot peel Ice

Pour into a glass with ice, add the tonic and stir.

### Pollino fizz



5 cl White Nun  
2 cl lemon juice  
1.5 cl sugar syrup, soda  
and lemon zest

Shake the first three ingredients with ice, strain and add the soda.

### To be paired with

Fish carpaccio · Fresh cheeses · Citrus preparations

*A meeting between botany and the sea.*

# Cristina

## Vascular bitter to sea water

### Botanicals

Bergamot · Licorice · Mint ·  
Purified sea water

~~~~~ 20% vol. · 70 cl

Cristina interprets the ritual of the aperitif through bergamot, licorice, and mint. Purified sea water complements the botanicals and adds a savory note to the bitter's character.

To be sipped neat or used in signature mixology, to give a new voice to the great classics.

## Cocktails and pairings

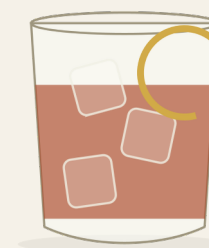
### Cristina spritz



6 cl Cristina  
9 cl Prosecco  
3 cl soda, orange slice  
and ice

Pour into a glass with ice and stir gently.

### Negroni by the sea



3 cl Cristina  
3 cl White Nun  
3 cl red vermouth Orange  
peel and ice

Stir the ingredients in a tumbler with  
ice and garnish.

To be paired with

Olives · Toasted almonds · Mature cheeses

*The aperitif, with a marine signature.*

# *Doctor Claudius*

Amaro therapeutic  
to sea water



## *Botanicals*

Citron · Sweet Orange · Licorice  
· Gentian · Coastal Rosemary ·  
Mint · Purified Sea Water

~~~~~ 30% vol. · 70 cl

Citron and sweet orange meet licorice, gentian, coastal rosemary, and mint. In Doctor Claudius bitters, purified seawater complements the blend of citrus, herbs, and roots.

To be chosen as an after-dinner drink, alongside dry pastries, or as an ingredient in cocktails with a strong character.

## Cocktails and pairings

### Claudius on the rocks



5 cl Doctor Claudius A  
large ice cube Orange  
peel

Pour over ice and express the oils from the  
zest over the glass.

To be paired with

Dry pastries · Dark chocolate · Nuts

### Claudius highball



5 cl Doctor  
Claudius 10 cl  
soda Orange peel  
Ice

Pour into a glass with ice, add the soda and  
stir.

*The slow time at the end of a meal.*

# Four characters, one sea.

01 Don Orsino

*Rebel Limoncello*

02 White Nun

*Spiritual Gin*

03 Cristina

*Vascular bitter*

04 Doctor  
Claudius

*Therapeutic bitters*

## Discover Alchemical Spirit From our sea to your next toast.

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Visit the site and discover the  
world of Alchemical Spirit.

*Italian sea water spirits*