# ILGIN.it



ILGIN.it

ilGin.it is the number one Italian website for Gin and spirits enthusiasts.

A showcase curated by a team of experts in the spirits sector and designed for producers, distributors and managers of venues throughout Italy.

### Why choose ilGin.it

- 500k unique users per year
- Updated daily since 2015
- Community of over 25k users
- Profiled, loyal and passionate audience
- A digital network that brings together producers, distributors, journalists, bartenders and consumers



#### Enciclopedia Ricette Gin Bar Articoli eBook GinShop









#### ULTIMI ARTICOL

#### Tutti / News / Ricette / Recensioni / Interviste





Ecco i migliori distillati e tutti i gin premiati ad ADI Judging of Craft Spirits 2022, tra le più importanti gan internazionali degli USA.



#### Tigin, lo small batch del Ticino che ha conquistato anche gli inglesi

Il primo gin del Parco del Ticino è davvero unico e v raccontiamo perché con il suo ideatore: scopriamo Tigin, a magic gin for friends

Leggi ora

Leggi

#### Categorie

 News
 97

 Ricette
 30

 Recensioni
 30

 Giner
 29

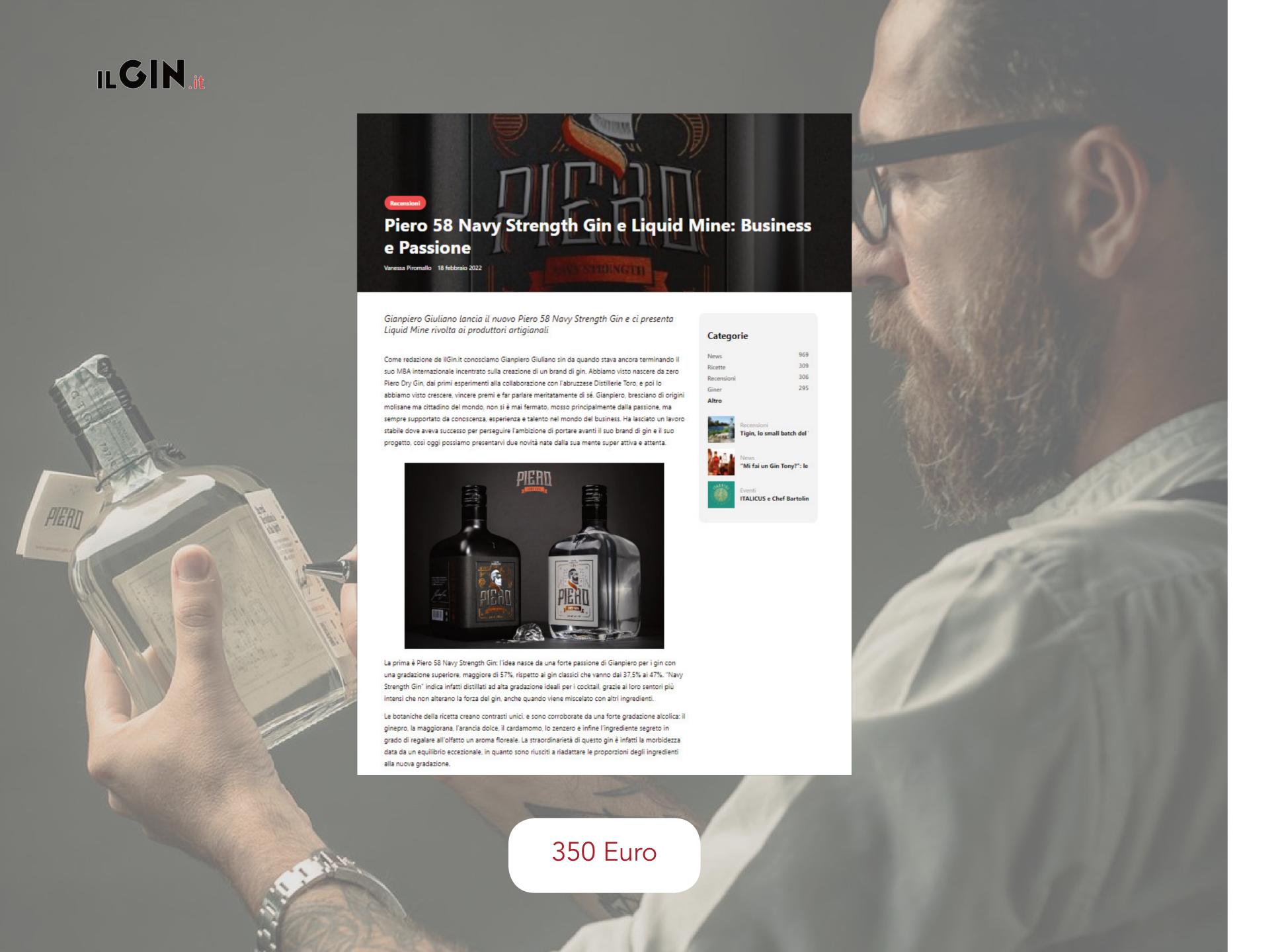


II Green Month di Canaïma



Numeri record alla fiera "D





# **ARTICLE**

Interview, review or focus on your brand.

You can choose the topic and spin of your content with our editorial team. In addition to being published on ilGin.it, the article will be included in our weekly newsletter and shared on our Facebook and Instagram profiles.

Targets: GINS | LIQUEURS | SPIRITS





Cocktail a base gin facili e veloci da preparare per gli aperitivi estivi con gli amici e per rinfrescare le serate.

#### Mediterranean Smash

#### Ingredienti

- 60ml Gin Mare
- o 30ml Succo di Limone
- 25ml Sciroppo di Zucchero
- · Garnish: Basilico, Rosmarino, Timo, 1 Oliva
- Ghiaccio

#### Procedimento

Versare tutti gli ingredienti in uno shaker pieno di ghiaccio. Agitare e filtrare in un bicchiere Old Fashioned con ghiaccio. Decorare con un Bouquet Mediterraneo di Basilico, Rosmarino, Timo e un'Oliva Arbequina.



#### Gin Mimosa con pesca e lamponi

#### Ingredienti

- 1 noces matura a fatte
- 8 lamponi più altri come decorazione
- 15ml sciroppo di zucchero
- 1 cucchiaio d'acqua
- 35ml gin
- Prosecco

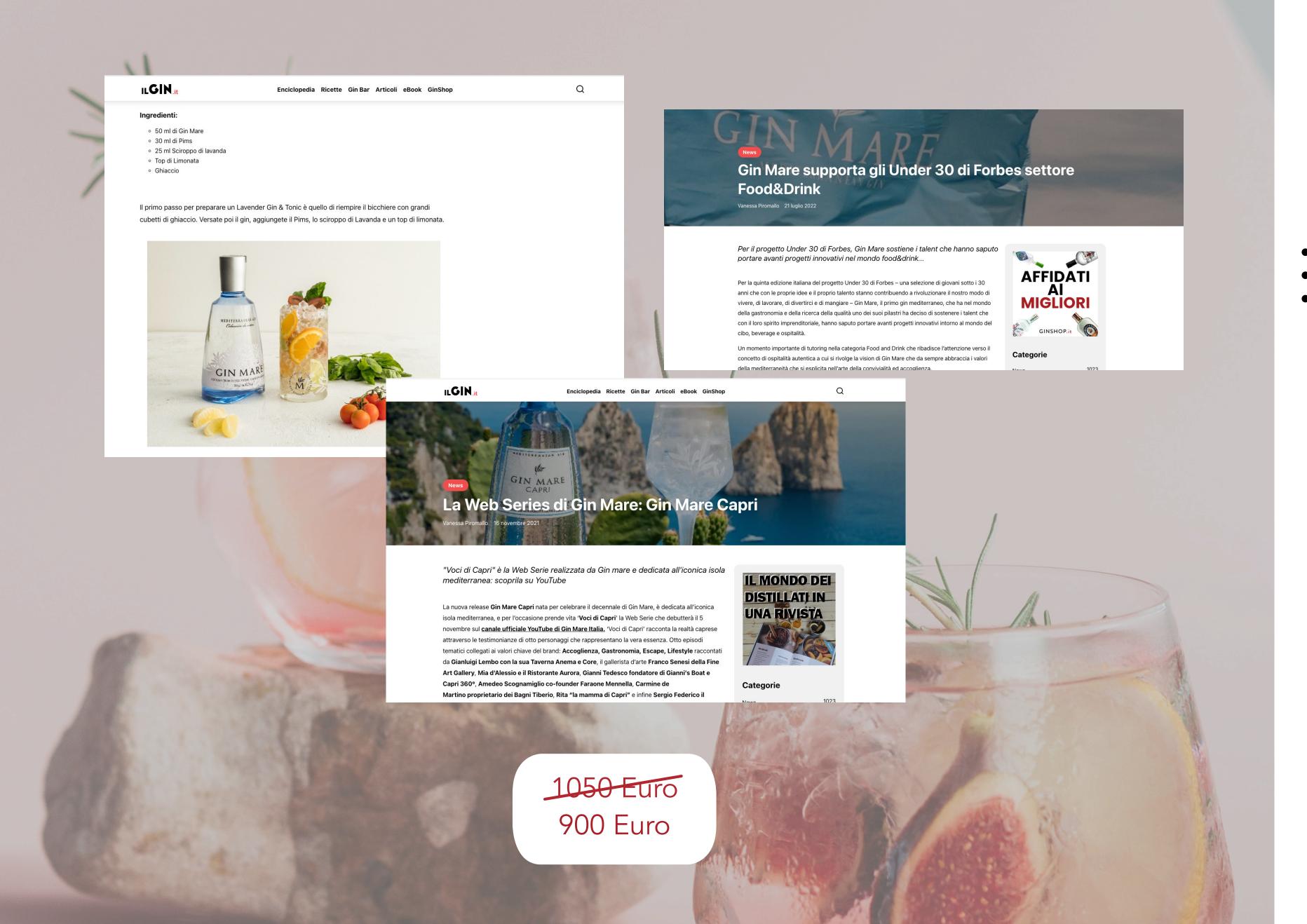


350 Euro

# RECIPE

What better way to present your product? A recipe where your product is the star.
In addition to being published on ilGin.it, the article will be included in our weekly newsletter and shared on our Facebook and Instagram profiles.

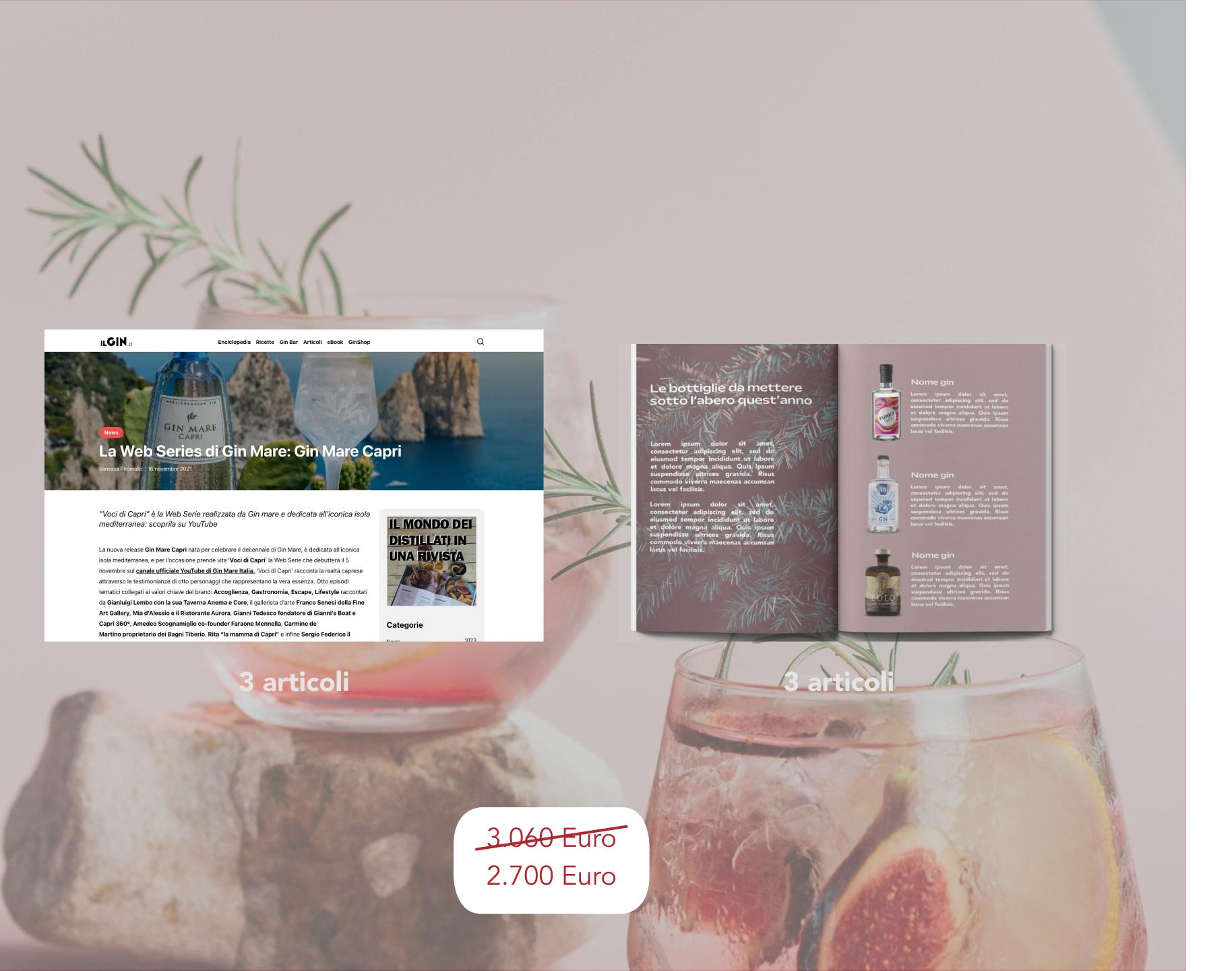
Targets: GINS | LIQUEURS | SPIRITS



## STORYTELLING BUNDLE

Three articles to be published(in a time window to be agreed upon), dedicated to your brand:

- Interview
- Recipe
- Review or specific focus



# STORYTELLING BUNDLE

ilGin.it + Magazine

Three articles to be published on ilGin.it and three articles in That's The Spirit! printed magazine.



### Summary of services and costs

Article	350 Euro*
Recipe	350 Euro*
Storytelling Bundle	1 050 900 Euro*
Storytelling Bundle ilGin.it + magazine	3.060 2.700 Euro*

<sup>\*</sup>All amounts are exclusive of VAT

Contact us:



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