

AN AMBIENT FRAGRANC HELPS TO CHANGE THE PERCEPTION OF WHAT SURROUND US.



#### DO YOU KNOW THE GOURMAND ACCORDS?

To create a signature scent for Restaurants & Cafés is to reproduce the smells that transport you, with the imagination, somewhere in the world or in particular moments of daily life.

"Smell is a potent wizard that transports you across thousands of miles and all the years you have lived".

- Helen Keller

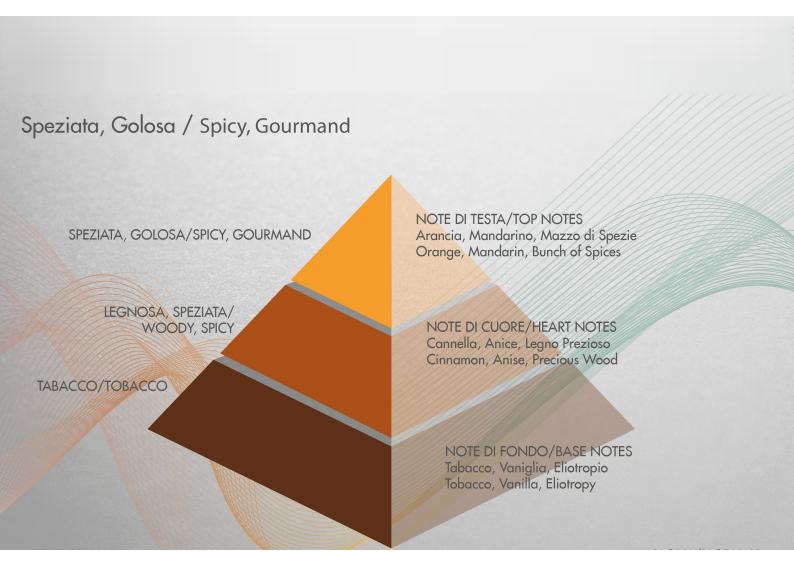
An ambient fragrance has the same value and the same commitment of the creator of a perfume for the person. It's like a small work of art that helps to change the perception of what surrounds us, with an impact on people's psyche, on their mood and memory.

The inspiration for these fragrances draws on the olfactory memory and they are **mainly gourmand accords and edible essences that are associated with food:** chocolate, vanilla, coco nut, hazelnut, caramel, tonka bean, sugar, licorice, biscuits and coffee.

For example, **vanilla**, helps you rediscover your inner child, just imagine your hands full of vanilla sugar while eating his mother's freshly baked cookies. Vanilla is linked to the emotional sphere between mother and child and has a natural component, the bourbon Ithat loosen tensions, stimulate the senses, induces positive emotions and memories. The vanilla quenches anxiety and provides a sort of fulfilment, particularly vaporized in the middle of the day.

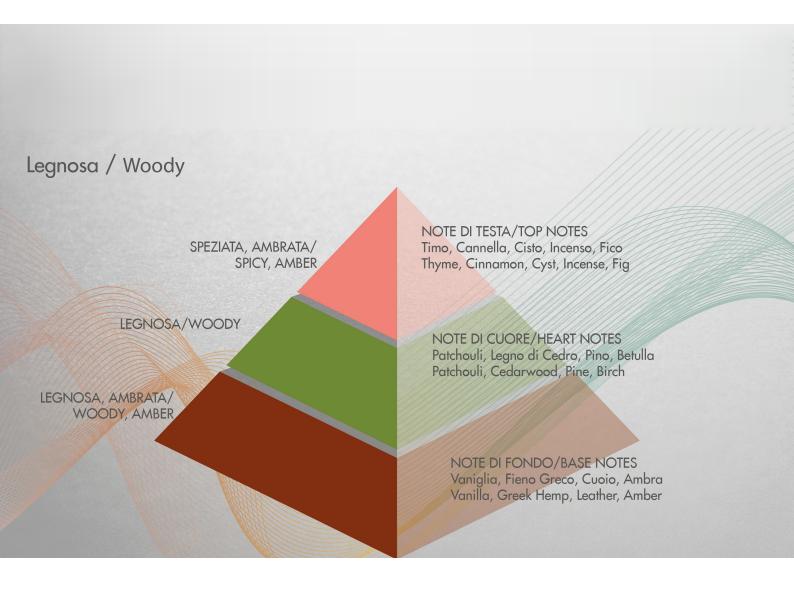


### SUGGESTED FRAGRANCES FOR RESTAURANTS & CAFÉS



### SPICY AND GOURMAND FRAGRANCE

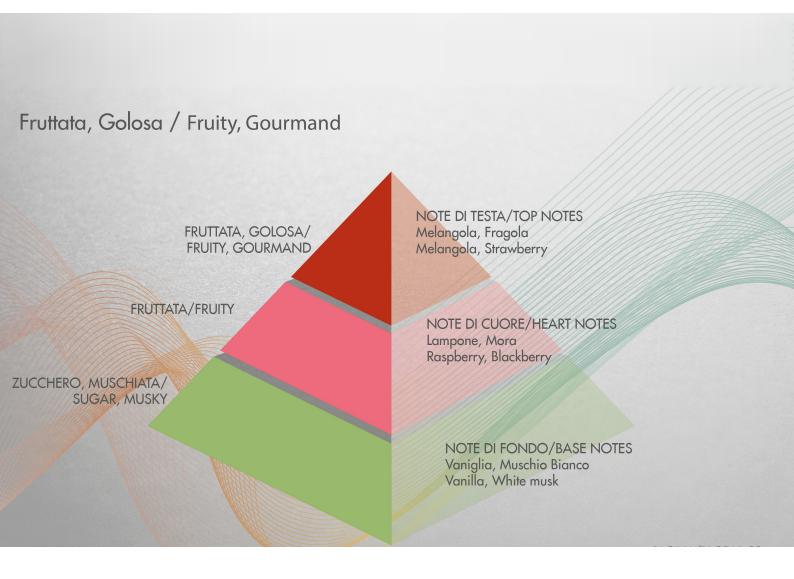




#### **WOODY FRAGRANCE**

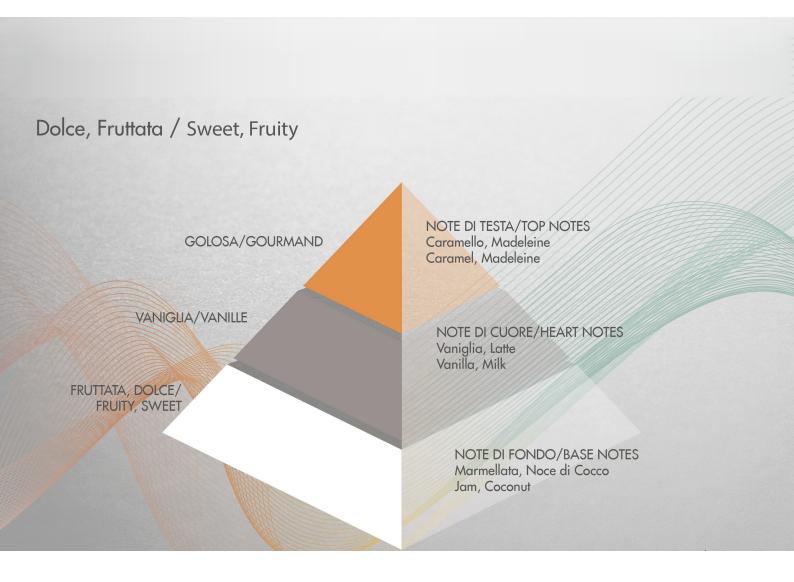


# SUGGESTED FRAGRANCES FOR RESTAURANTS & CAFÉS



## FRUITY AND GOURMAND FRAGRANCE

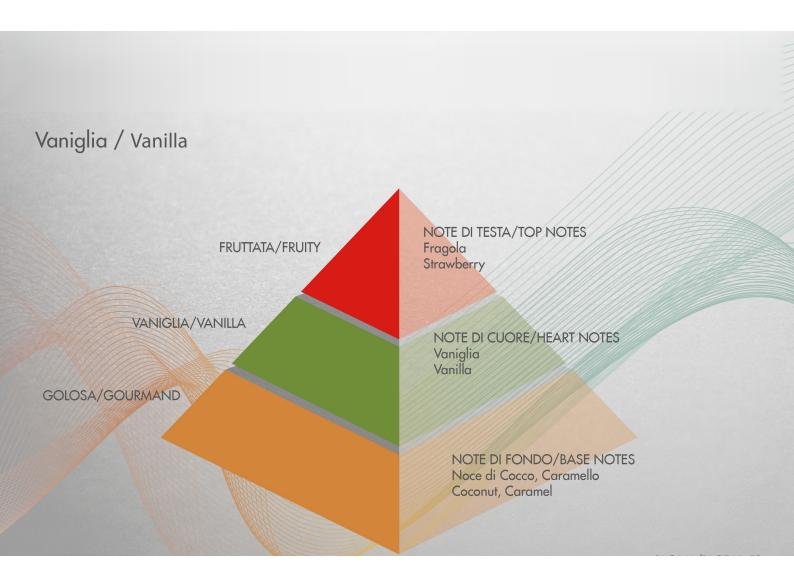




### **SWEET, FRUITY FRAGRACE**



#### **SUGGESTED FRAGRANCES**



### **VANILLA FRAGRANCE**



