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ENG | AMBROGIO SANELLI TECHNICAL PARTNER OF THE GRAND FINALE OF S.PELLEGRINO YOUNG CHEF ACADEMY COMPETITION 2019-21

Ambrogio Sanelli knows that knives are among the most important tools in a professional kitchen. Therefore the partnership with S.Pellegrino on the occasion of the Grand Finale of S.Pellegrino Young Chef Academy Competition 2019-21 is a source of pride for the Alps-based company, professional knife manufacturer since 1864.

Ambrogio Sanelli experience is a landmark in cutting tools manufacturing, and the perfect match for the values of S.Pellegrino Young Chef Academy, and for all the young chefs all over the world honouring their cooking philosophy through their skills and inventions. Being a part of this prestigious competition reflects not only the value of a cultural project valorizing the art of cooking, but also the spirit of strengthening the cooperation with cooking professionals.

Ambrogio Sanelli respects professional chefs work with product of high technical content, based on both traditional experience and technology innovation. Ambrogio Sanelli cutting tools are the result of the combination of the internal human resources – source of an heritage of handcrafting tradition - and the constant aim towards innovation and technology, as a guarantee for the best functional performances.

“What sets our company apart is the passion: an engine always pushing us to transform the impossible into reality, to provide cooking professionals the best possible products.” says Ambrogio Sanelli, fifth generation leading the family company.

This is the baseline on which all the professional cutting products are born.

Manufacturing of Ambrogio Sanelli knives is a perfect combination of handcrafting tradition and technology innovation. These values come together in Premana facility, where Ambrogio Sanelli completely manufactures the knives. The extreme attention adopted production-wide, from sourcing of the best steels and excellent heat treatment to the hand-made finishing of all blades and handles, reflects in our products and it is a clear expression of our values and identity.