



GIN BACÛR BOTTEGA

Gin Bacûr Bottega is characterised by the original copper-coloured bottle, made with an exclusive metallisation process thanks to which the copper colour becomes an integral part of the external surface of the glass. The metallised paint gives it a warm and refined look, recalling copper stills. Indeed, Bacûr is the name by which ancient Greek populations called copper.

Bottega Gin Bacûr has already established itself and achieved great success in several countries, not only drunk alone but also thanks to the Gin Tonic and mixed drinks in general, that have become a mainstay of consumption in the main trendy venues. Gin-based cocktails have become a must have, especially in the upcoming summer season, where their consumption peaks.

Bottega Gin Bacûr is a distilled dry gin produced 100% in Italy and made with craft care, using only locally sourced ingredients of excellent quality.

Compared to other gins featuring a large number of herbs, Bottega Gin Bacûr stands out for its simplicity and the true Mediterranean flair, owed to its fragrant and natural botanicals: juniper berries from Tuscany; sage leaves sourced from the Veneto countryside, placed at the foot of the Alps; and lemon zest (cultivar "Femminello Siracusano") from Sicily. Furthermore, Bottega Gin "Bacûr" is produced using certified mineral water from Italian Alps, one of Europe's highest, purest and most pollution-free environments.

Juniper, sage and lemon are left to macerate in a solution of alcohol (obtained from grain in 5 steps, to get a very pure distillate) and water for a long time; then, double distillation takes place, clearing the liquid and leading to an elegant distillate with a fine, clean bouquet. The production of this Italian gin benefits from the experience in grappa distillation techniques, that Italian distilleries have reached over the past centuries.

Bottega Gin Bacûr (40%) is colourless, sugar free, naturally very smooth. Focussed and expressive on the nose, it opens with an intense and clean scent of juniper, followed by citrus and sage notes. The taste is smooth and balanced, it gently warms the palate without being aggressive, leaving a pleasant perfumed sensation in the mouth.

The dry, distinct character lends it to being highly versatile in a range of cocktails, including the timeless Gin Tonic. This is the recipe: 40 ml Gin Bacûr, 80 ml tonic water, half a slice of lemon, juniper berries (or sage or mint), ice cubes. Preparation. Cool the glass. Pour in Gin Bacûr. Add ice, a slice of lemon, juniper berries, a leaf of sage or mint, tonic water. Stir well before serving.

Bottega

Bottega company, run by Sandro, Barbara and Stefano Bottega, is both a winery and a distillery. Founded in 1977 by Aldo Bottega under the name Distilleria Bottega, the company is based in Bibano di Godega (TV), 50 km north of Venice. Here grappas, wines and liqueurs are produced for a high and medium-high level target. Its grappas, marketed under the Alexander and Bottega brands, include fine selections of single-variety grapes and distillates aged in barriques. The Bottega wine range includes Prosecco, among which the well-known Bottega Gold, and other sparkling wines with great personality. Amarone, Ripasso, Brunello di Montalcino and other great reds are produced in two directly managed wineries in Valpolicella and Montalcino. Bottega's offer is completed by the Creams & Liquors line, with a wide range of fruit and cream liqueurs, including Limoncino, Gianduia and Fiordilatte. Bottega distributes its products in 150 countries worldwide.

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