BOTTEGA

GREEN GIN







The origin of gin is linked to a Dutch professor of medicine and physics, Franciscus De La Boe, who studied the properties of the essential oils of juniper, obtained by redistilling an infusion of these berries macerated in pure alcohol. Today it is one of the most popular spirits and increasingly popular in mixology. Green Gin is a version with herbaceous notes and a complex bouquet given by the numerous botanicals used, including, in addition to juniper, lemon and mandarin, hemp seeds, wild fennel and basil.

Production Area: Veneto, Italy

Characteristics:

Green Gin Bottega is a Distilled Dry Gin produced using water from the Alps and botanicals from different regions of the Italian peninsula: the balsamic notes that can be derived from the mountain landscape, the hints of fresh and dry vegetables characteristic of flat areas, and the typical notes of the Mediterranean scrub. The botanicals are left to macerate separately and for a long time in a hydro-alcoholic solution; a double distillation is then carried out, which cleanses the liquid of any undesirable scents and produces an elegant distillate with a complex bouquet. A gin with an unmistakable character, whose uniqueness comes from the selection of wild plants together with the freshness and aromaticity of lemon and mandarin.

Organoleptic Characteristics:

Color and Appearance: Colourless and crystalline.

Bouquet: Intense, with distinct notes of sweet citrus and herbaceous

hints of myrtle berries, wild fennel and spring flowers.

Taste: Dry and smooth, with vegetal notes of wild herbs. It warms the

palate gently, leaving a harmonious aftertaste.

Chemical Characteristics:

ABV: 40%

Serving Temperature: 8-10 °C

Serving Suggestions: Excellent both pure and as an ingredient for cocktails and long drinks. Ideal mixed with Mediterranean tonic water,

which enhances its herbaceous notes.

Enjoy it within: No time limit recommended.

Recommended Glass: Tumbler.



