



DISTILLERIA DELL'ALPE LIQUORE KAPRIOL

BIO

In 1948 Ferruccio de Bernard created a unique and singular liquor which he called Kapriol. Commonly known as a Distillato del Bosco, or *distillate of the forest*, this juniper berry-based herbal liqueur was produced with local ingredients and infused with herbs and sugar using a long and complex distillation process. In 2002, the historic recipe was revived using the same ingredients and techniques, resulting in a distinctive liquor that can be used in a variety of ways - neat, chilled or in cocktails.

INFORMATION



CATEGORY:	Specialty Liqueure
LOCATION:	San Pietro di Feletto, Treviso, Italy
INGREDIENTS LIST:	Wheat based Alcohol 28%, Sugar 15%, Rhubarb 1.6%, Bitter Orange 1.6%, Sweet Orange 1.5%, Gentian 1.5%, Bay leaves 1.5%, Aloe 1.5%, Cascarilla .8%, Water 47%
PRODUCTION PROCESS:	30,000 bottles
CHARACTERISTICS:	Fragrant bouquet of alpine herbs and juniper with a distinctive fresh flavor
ABV %:	38% ABV
SIZES AVAILABLE:	700ml
SHELF LIFE EXPECTANCY:	Indefinite
SERVING SUGGESTIONS:	Kapriol can be enjoyed neat, chilled, on the rocks or in a hot punch

PRODUCER PROFILE

Owner(s):

The Maschio family

Master Distiller

Alessandro Maschio

Founded:

1948

Region:

Veneto

RECIPES

Ski Lift

1 oz. Elena Penna Gin

1/2 oz. Liqueure Kapriol

1/2 oz. Suze

-Stir with ice, strain and serve in a coupe

-Garnish with mint

Negroni Bianco

1 1/2 oz. Elena Penna Gin

1 oz. Vermouth Bianco

3/4 oz. Liqueure Kapriol

-Stir with ice in a low ball