



## PRODUCER PROFILE

Owner(s):  
 Beniamino Maschio Family  
 Master Distiller  
 Alessandro Maschio  
 Founded:  
 1948 / 2016  
 Region:  
 Veneto

## BIO

Distilleria dell'Alpe was established in 1948 in Bastia d'Alpago, a small hillside village in the Cansiglio forest in the Italian Alps. Ferruccio de Bernard's recipes were unique distillate of the terroir, Kapriol liqueur, locally known as Distillato del Bosco (Distillate of the Forest) and the dry Gin Forestal. In 2002, the Beniamino Maschio family, neighbors of de Bernard and historical producers from Conegliano, acquired Distilleria dell'Alpe in 2016. They revived the Gin Forestal with a new line of contemporary Gin Artigianale Italiano' under the Kapriol name. The Kapriol DRY Gin remains true to the original, reflecting its alpine origins and using no citrus in the recipe.

## INFORMATION

<b>CATEGORY:</b>	Gin
<b>LOCATION:</b>	San Pietro di Feletto, Veneto
<b>INGREDIENTS LIST:</b>	Juniper, Bay Leaves, Angelica, Chamomile, Cardamom, Caraway, Coriander, Gentian, Lavender, Hops, Mint, Oregano, Rosehip, Rosemary, wheat-based distillate & water
<b>PRODUCTION PROCESS:</b>	Juniper berries and some of the herbs are infused in a wheat-based alcohol at room temperature for 15 days before the first distillations in two 1940s wood-fired bain-marie copper stills. The hops, bay leaves and oregano are cold-distilled separately.
<b>CHARACTERISTICS:</b>	A fresh, balsamic bouquet of forest mountains, reminiscent of juniper and mint with a note of pine and bay leaves. Smooth and enduring whilst the herbs are balanced by the hops' bitterness.
<b>ABV %:</b>	41.7%
<b>SIZES AVAILABLE:</b>	700ml
<b>SHELF LIFE EXPECTANCY:</b>	Keep in a cool, dry place away from direct sunlight
<b>SERVING SUGGESTIONS:</b>	Due to its herbaceous and dry character, Kapriol DRY Gin is complemented by citrus, spice and gentle sweet elements when served chilled or over ice
<b>RECIPES</b>	

### Notti di Parigi

Fill a low ball glass with ice, add 2 oz. Kapriol Dry Gin and 2 oz. Saint Germain liqueur, squeeze half a lemon and stir. Garnish with fresh basil.

### Martini Bagnato

Add 2.5 oz Kapriol Dry Gin and one oz blanc vermouth to a shaker of ice. Shake or stir to chill, dilute and integrate. Strain into a chilled coupe glass and garnish with a generous lemon twist.