BIO

Ferruccio de Bernard established his Distilleria dell'Alpe in 1948 in a small hillside village in the Venetian Alps. Ferruccio is famous for his enigmatic drink, Kapriol liqueur, an herbal liqueur produced from juniper berries and infused with herbs and sugar. In 2002 Beniamino Maschio took over Distilleria dell'Alpe with the intention of developing a variety of liqueurs typical of the Venetian traditions. In 2016 Kapriol Dry Gin was born! It has characteristic aroma of the mountains and millennial forests of the Venetian Alps from the original classic Kapriol liqueur recipe, but with the addition of more botanical herbs, creating a gin with a unique and balanced aroma and flavor.

INFORMATION

CATEGORY:	Gin
LOCATION:	San Pietro di Feletto, Veneto
INGREDIENTS LIST:	Juniper, Bay Leaves, Angelica, Chamomile, Cardamom, Caraway, Coriander, Gentian, Juniper, Lavender, Hops, Mint, Oregano, Rosehip, Rosemary, wheat-based distillate & water
PRODUCTION PROCESS:	Juniper berries and other herbs are infused at room temperature for 15 days. Hops, bay leaves and oregano are distilled by a cold process. Distillation in a copper pot still.
CHARACTERISTICS:	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.
ABV %:	41.7
SIZES AVAILABLE:	700ml
SHELF LIFE EXPECTANCY:	Keep in a cool, dry place and not exposed to the direct sun
SERVING SUGGESTIONS:	with ice

PRODUCER PROFILE

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

RECIPES

Summer Dream

Fill a high tumbler glass with abundant ice / Crush a mix of basil, lime and sugar / 35ml Kapriol's Dry Gin/ Complete with Tonic Water /Garnish with a slice of lime

Bordeaux Nights

Fill the glass with ice cubes / 50ml Kapriol's Dry Gin / 50ml Saint Germain/ Squeeze half a lemon and shake to mix it togheter/ Garnish with a fresh basil leaves