

KAPRIOL GRAPEFRUIT & HIBISCUS GIN



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 a small hillside village in the Cansiglio forest of the eastern Italian Alps. Founder Ferruccio de Bernard's recipes included a unique distillate, Kapriol liqueur and a dry Gin Forestal. In 2002, the Beniamino Maschio family, neighbors of de Bernard in Conegliano, acquired Distilleria dell'Alpe, maintaining the legacy of the iconic Kapriol liqueur and in 2016, reviving the Gin Forestal with a new line of contemporary Gin Artigianale Italiano under the Kapriol name. The GRAPEFRUIT & HIBISCUS Gin exemplifies this new idea, producing a dry, all-natural gin of Mediterranean complexity.

INFORMATION

CATEGORY:	Gin
LOCATION:	San Pietro di Feletto, Veneto
INGREDIENTS LIST:	Juniper, Grapefruit, Hibiscus, Bay Leaves, Cardamom, Caraway, Coriander, Gentian, Lavender, Hops, Mint, wheat-based distillate & water
PRODUCTION PROCESS:	Individual distillation of the botanicals in two 1940s wood-fired bain-marie copper stills after 15-day infusion in neutral alcohol. The grapefruit, hibiscus and select herbs are cold distilled to extract the natural color, aroma & flavor. GF & V
CHARACTERISTICS:	Expressive aromatics of grapefruit zest and soft hibiscus fruitiness are balanced by the gin's core herbeaceousness on the palate. Dry, complex, and compelling.
ABV %:	40.7
SIZES AVAILABLE:	700ml
SHELF LIFE EXPECTANCY:	Keep in a cool, dry place away from direct sunlight. It's color may slightly change from time and light due to the natural oils.
SERVING SUGGESTIONS:	Its aromatic citrus presence begs for quality tonic and herbs but can be a base or modifier with other gin recipes

RECIPES

KGH G & T

In a tumbler full of ice add 2 oz. Kapriol Grapefruit & Hibiscus Gin, fill glass with tonic water and garnish with rosemary

Dorchester

In a shaker with ice combine 2 oz Kapriol GRAPEFRUIT & HIBISCUS gin, .5 oz maraschino liqueur, .75 oz fresh lime juice, .5 oz fresh grapefruit juice, .5 oz simple syrup. Shake until well chilled and strain into a

coupe. (variation on Slanted Door original)