

KAPRIOL GRAPEFRUIT & HIBISCUS GIN



PRODUCER PROFILE

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

BIO

Kapriol Grapefruit & Hibiscus Gin was first produced in 2019. Like the other Kapriol Gins, it is based on the original 1948 recipe of the Kapriol Liqueur. Hibiscus flowers and pink grapefruit are sourced from southern Italy. The botanicals are first infused for 15 days, in a wheat based alcohol. Distillation in copper pot stills from 1947, built by artisan Antonio Padovan. Try it over ice with a dry tonic and an orange zest.

INFORMATION

CATEGORY:	Gin
LOCATION:	San Pietro di Feletto, Veneto
INGREDIENTS LIST:	Juniper, Bay Leaves, Cardamom, Caraway, Coriander, Gentian, Juniper, Lavender, Hops, Mint, wheat-based distillate, sugar & 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:	Pale pink and transparent; The contrast of the bitterness and sweet, given by the grapefruit combined with the extreme elegance of Hibiscus enriches the organoleptic experience.
ABV %:	40.7
SIZES AVAILABLE:	700ml
SHELF LIFE EXPECTANCY:	Keep in a cool, dry place and not exposed to the direct sun
SERVING SUGGESTIONS:	Over ice with a dry tonic, and orange zest

RECIPES

Kapri 75

Fill a goblet glass with cubed ice / 50ml
 Kapriol Grapefruit & Hibiscus Gin / 10ml
 fresh lemon juice / 100ml Prosecco wine

Forest Sprite

45ml Kapriol Grapefruit & Hibiscus Gin / 15ml
 fresh lemon juice / 15ml pine needles syrup
 /Top up with Tonic water /Garnish with
 lemon zest and pine needles