



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 of terroir, Kapriol liqueur and the dry Gin Forestal. In 2002, the Beniamino Maschio family, neighbors of de Bernard and historical Grappa producers 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 Kapriol OLD TOM Gin remains true to the original recipe, reflecting its alpine origins and using no citrus in the recipe and made in a less sweet Old Tom style, but possessing a gentle softness.

INFORMATION

CATEGORY:	Gin
LOCATION:	San Pietro di Feletto, Veneto
INGREDIENTS LIST:	Juniper, Bay Leaves, Angelica, Chamomile, Cardamom, Caraway, Coriander, Gentian, Lavender, Hops, Mint, Oregano, Rosehip, Rosemary, wheat-based distillate, sugar, and water
PRODUCTION PROCESS:	Juniper berries and some of the herbs are infused in wheat-based alcohol in two 1940s wood-fire bain-marie copper stills.
CHARACTERISTICS:	A fresh, balsamic bouquet of forest mountains reminiscent of juniper and mint with a note of pine and bay leaves. Smooth and enduring, balanced by a touch of sweetness.
ABV %:	41.7%
SIZES AVAILABLE:	700ml
SHELF LIFE EXPECTANCY:	Keep in a cool, dry place away from direct sun
SERVING SUGGESTIONS:	Smooth and silky, it pairs well with citrus, in a soft Martini with Lemon or a refreshing Gin & Tonic with lime.

RECIPES

Tommaso Collins

In a cocktail shaker with ice, combine 2 oz Kapriol Old Tom gin, .5 oz lemon juice, .5 oz simple syrup. Shake and strain into a high ball glass filled with ice. Top with 4 ounces of soda water and garnish with a lemon wheel

Astoria

Combine 2 oz dry or blanc vermouth, 1.5 oz Kapriol Old Tom Gin, and 2 dashes of orange bitters to a mixing glass with ice. Stir energetically to chill, dilute and integrate. Strain into a chilled stemmed cocktail glass and garnish with a lemon twist