



**PRODUCER PROFILE**

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

**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 2019 Kapriol Old Tom 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, made in a full-bodied style

**INFORMATION**

<b>CATEGORY:</b>	Gin
<b>LOCATION:</b>	San Pietro di Feltro, Veneto
<b>INGREDIENTS LIST:</b>	Juniper, Grapefruit, Hibiscus, Bay Leaves, Cardamom, Caraway, Coriander, Gentian, Juniper, Lavender, Hops, Mint, wheat-based distillate & water
<b>PRODUCTION PROCESS:</b>	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.
<b>CHARACTERISTICS:</b>	A fresh, balsamic bouquet of forest mountains reminiscent of juniper and mint with a note of pine and bay leaves. Very little percentage of sugar, thus creating a delicate aromatic flavour.
<b>ABV %:</b>	41.7%
<b>SIZES AVAILABLE:</b>	700ml
<b>SHELF LIFE EXPECTANCY:</b>	Keep in a cool, dry place and not exposed to the direct sun
<b>SERVING SUGGESTIONS:</b>	Over ice. The absence of citrus fruits makes it easy to mix. Great with lime and grapefruit, or a Tom Collins.

**RECIPES**

Kapriol & Tonic

Pour into a high tumbler abundant ice / 50ml Kapriol Gin / Tonic Water / Add two drops of Angostura / Garnish with grapefruit peel