



## 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 SLOE Gin exemplifies this new idea with an Italian take on a unique historical spirit, less sweet and slightly herbaceous.

## INFORMATION

<b>CATEGORY:</b>	Liquore/Liqueur
<b>LOCATION:</b>	San Pietro di Feletto, Veneto
<b>INGREDIENTS LIST:</b>	Juniper, Sloe berries, Plum, Blueberry, Bay Leaves, Cardamom, Caraway, Coriander, Gentian, Lavender, Hops, Mint, wheat-based distillate, sugar & water
<b>PRODUCTION PROCESS:</b>	All-natural infusion of the sloe berries, plum and blueberry to obtain fruitiness of flavor, color, and natural sugar, then assembled with the Kapriol gin distillate, sugar and water. Gluten Free and Vegan. 14% sugar content.
<b>CHARACTERISTICS:</b>	Fresh, fruity and herbaceous bouquet. Palate is soft, gently sweet and complex.
<b>ABV %:</b>	28.7%
<b>SIZES AVAILABLE:</b>	700ml
<b>SHELF LIFE EXPECTANCY:</b>	Keep in a cool, dry place away from direct sunlight. It's color may slightly change from time and light due to the natural fruit colors
<b>SERVING SUGGESTIONS:</b>	Kapriol Sloe is excellent in refreshing cocktails that use ice and mixers such as soda water, tonic or lemonade. Also makes for an interesting modifier for gin and vodka cocktails.
<b>RECIPES</b>	

### Sloe Gin Sour

In a shaker (no ice) combine 2 oz Kapriol Sloe Gin, 1 oz fresh lemon juice, .5 oz simple syrup, 1 egg white, 3 dashes of Angostura bitters. Shake well, then add ice and shake again. Strain into coupe and garnish with mint, berries or citrus.

### Sloe Gin Fizz

In a tumbler full of ice add 2 oz Kapriol SLOE gin, 1 oz fresh lemon juice, .75 oz simple syrup. Top with soda water (or Prosecco) and garnish with cherry and/or lemon slice