



PRODUCER PROFILE

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

BIO

Kapriol Sloe Gin was first produced in 2019. Like the other Kapriol Gins, it is based on the original 1948 recipe of the Kapriol Liqueur. The Sloe Gin is distinguished by lower alcohol and a pleasant sweetness on the palate. The history of Sloe Gin dates back to the 1700s. Sloe berries, which are tart and astringent, are not especially good for eating. But steeping them in gin allows the fruit flavors to blossom.

INFORMATION

CATEGORY:	Gin
LOCATION:	San Pietro di Feletto, Veneto
INGREDIENTS LIST:	Juniper, Sloe, Plum, Blueberry, 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:	Bright ruby red in color; A fresh and fruity bouquet of booming forest mountains while the sloe berry is balanced by the hops' bitterness. A hint of sweetness on the palate.
ABV %:	28.7%
SIZES AVAILABLE:	700ml
SHELF LIFE EXPECTANCY:	Keep in a cool, dry place and not exposed to the direct sun
SERVING SUGGESTIONS:	Refreshing cocktails such as: Sloe Royal or mixed with a quality soda lemonade.

RECIPES

Alexander

Fill a high tumbler glass with cubed ice/
 30ml Kapriol Sloe Gin / 30ml fresh cream /
 30ml dark Crème de Cacao / Garnish with a
 sprinkle of nutmeg