



Kingfisher Alto Gin GINBOTANICO by Ca'd'Or

Taste Notes

Totally colorless to the eye, it flows into the glass with clarity and transparency. On the nose there is a typical reference to juniper, enriched with touches of aromatic herbs and citrus fruits. It enters the mouth with a sip of good body, clear, perfect to be tasted both smooth and mixed inside cocktails and long drinks.

Characteristics

Piedmontese distillate from the Alps of Susa Valley which, taking inspiration from the ancient historical remedies of the area - liqueurs, herbal liqueurs and genepy - includes among its "botanicals" - in addition to the classic juniper and other elements - genepy, and thyme serpyllus typical ingredients of the tradition of the Upper Val di Susa. A Gin that impresses, as well as for the features of aromas and flavors, also from the aesthetic point of view, presenting itself with a particular label, which recalls the origins of botanicals with the Alps in the background. A treat for true fans.



Genepy



Rhubarb



Thymus serpyllum



Kingfisher Alto Gin GINBOTANICO by Ca'd'Or

Clear and colorless liquid obtained from the distillation of juniper berries and mixed herbs of the Val di Susa, subsequent dilution and filtration.

Flavorings essences: Not used, fully natural flavors

Natural Essence: Distilled from berries and herbs

Colorants: Not present

Preservatives: Not Present

Additives: Not Present

Ingredients: Alcohol, juniper berry distillate, mixed herbs (Artemisia Genepy, Gentian, Thyme Serpillo, Achillea, Angelica, Salvia, Rhubarb, Gentianella, Melissa and others) distilled, purified and demineralized water from Alps in Susa over 1700 m o.s.l.

Production process or flow chart: Wheat alcohol 96.5 ° brought to 40° with addition of purified Alpine water, addition of distillate of juniper berries and herbal distillate, double filtration with panel filter.



Conservation methods:
away from heat sources
Expirationd Dates: None