

To make this delightfully Italian Gin, Tosolini Family dusted off an old family recipe. Tosolini Distillery renowned for the production of the Italian MOST[®] opted to base the Gin on fermented grape spirit rather than the more usual grain spirit. GIN T 100% artisanal craft gin uses carefully selected botanicals including the Juniper from the Adriatic coast and Moscato grapes, for the unmistakable Italian touch. Alcohol reduction with pure Friulian Alps water.

VARIETY:

Blend of selected Premium botanicals: Friulian Juniper berries, Moscato grapes, Coriander seeds, Angelica roots, Macis flowers, Vanilla bourbon pods and sweet orange peels.

ALCOHOL CONTENT:

43% vol.

DISTILLATION:

Single batch distillation in artisanal botanical still dated 1955.

COLOUR:

Crystal clear.

BODY:

Intense and enveloping.

TASTING NOTE:

Subdued piney juniper and black pepper with delicate candied ginger, sage, lemon zest and faint citrusness. Dry and superbly clean with piney juniper and enlivening black pepper spice to the fore, with supporting complex herbal spice and distinct fresh rosemary.

AFTERTASTE

Pine fresh juniper, black pepper spice and faint fresh citrusness.

OVERALL:

Being based on fermented grape rather than grain neutral spirit seems to add body and faint sweetness to this classically styled yet subtly herbal dry gin. Traditionalists will be reassured by forward piney juniper, while those seeking something more contemporary will delight in its subtle herbal complexity.

SERVING SUGGESTIONS:

Perfect chilled or mixed in cocktails, for your ideal

"Gin tonic" with Mediterranean tonic water.



London Spirits
Competition 2018



0,7L