

MAJOR

Dry Gin

Tasting impressions

At first sight, its absolute purity and transparency are striking.

The initial bouquet is a strong fragrance of juniper and citrus.

When tasted, the notes of the tea from the infusion of *Camellia Sinensis* leaves are immediately apparent. The overall flavour is nicely dry as tradition demands, with the pleasantly aromatic touch of the citrus and tea.

Raw materials

The two key ingredients originate from the Lake Maggiore area.

The citrusy note is provided by lemons and oranges hand-picked in a historic citrus grove at Cannero Riviera, on the Piedmont shore of the Lake, almost on the border with Switzerland.

The *Camellia Sinensis*, or tea tree, is grown on the hills overlooking the Lake, in Europe's largest tea plantation. The list of ingredients is completed by juniper berries from the Alps and natural alcohol made from grains.

Distillation method

The first step is to infuse the juniper berries from the Alps, the tea leaves and the lemon and orange rinds, to obtain an infusion then distilled in a discontinuous copper pot still. The distillate obtained is extremely concentrated, so it is diluted with more grain alcohol and spring water to create Major Dry Gin.

Alcohol content 42%

Gin distilled in compliance with EEC Regulation 110/2008



PURO SPIRITO ITALIANO

