

# MAJOR

## Gin

### Impressions Tasting

At the sight is clear, pure, perfectly transparent.  
The scent is fresh, with intense notes of juniper and herbs.  
The taste reveals its complexity and uniqueness,  
the hint of cherry emerges as very persistent aftertaste.

### Raw materials

The two main ingredients are the juniper from the Alps and Piedmont cherries. To these are added selected botanicals: Peppermint and orange peel.

### Distillation technique

The botanical distillation technique selected according to the unique recipe of Major Company are left to infuse in alcohol from grain for about 20 days.  
Then the alcoholic infusion is distilled using a copper pot still.  
The distillate that is obtained is highly concentrated, is then mixed with additional alcohol from cereals and spring water to create Major Gin.

### Alcohol 47%

*Distilled gin obtained in accordance with EEC Regulation 110/2008*



**PURO SPIRITO ITALIANO**

