

GIN

DEL PRESIDENTE

ITALIAN PREMIUM



A LITTLE HISTORY

Gin production is based on the distillation of juniper berries, a plant of the coniferous family known for millennia for its properties. Primitive humans ate its berries, while the Egyptians used them for embalming. A collection of treaties called the “Compendium Salernita”, starting in 1055, demonstrates that, in the Middle Ages, monks and apothecaries produced a cordial based on brandy and juniper used for its healing qualities, which could be described as a sort of pre-gin. Only in 1552 do we find mention for the first time of a drink called “Juniper Water” by an Antwerp doctor, Philippus Hermanni, almost a century before his Dutch colleague, Franciscus Sylvius, who is considered by many to be the inventor of gin with his “*genoa*”. The style of gin that we know today was developed in England, where the Dutch introduced it in 1585, following the fall of Antwerp. Until 1751, when it was taxed to cut down fraud and alcohol abuse, the low cost and poor quality of English gin, used more to get drunk than for the pleasure of drinking, ensured that this product earned a bad reputation.

OUR GIN

Today, gin is undergoing a period of great growth in quality and image as a drink that lends itself to the creativity of distillers, who indulge themselves in the use of botanicals from all over the world and often very local ingredients, and as in the case of our gin, at the base of which we have Italian juniper berries and rosemary entirely from Valle Bormida in Piedmont.

TASTING NOTES

With its crystalline colour, our gin stands out for the delicate juniper and balsamic notes developed thanks to the botanicals. On the palate, it remains dry and tasty with a complex flavour of juniper, rosemary and a slight hint of citrus, balanced and intense.

SOME IDEAS FOR SERVING: Thousands of aperitifs and cocktails are based on gin, starting from the most basic and classic of all, the “Gin and tonic” made only of gin, tonic water and lemon and considered by purists to be the only one worthy of note since the taste of the gin is unaltered so its peculiar qualities can be appreciated. For those looking for more ideas, we limit ourselves to mentioning some of the best known because gin is very versatile and lends itself to many combinations. Gin Lemon, Gin Fizz, Tom Collins, Martini Dry, Tuxedo, Cocktail Milano, Singapore Sling, Ramos Gin Fizz and finally Negroni, which is also made with Vermouth, for which using Vinchio Vaglio’s is almost obligatory.

ALCOHOL CONTENT: 41% vol.

SIZE: 0,70 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1306/2013



VINCHIO VAGLIO