

# GIN AGRICOLO

## BLAGHEUR



An herbal scented gin with aromas of caraway, coriander, mint, rose, and juniper. The palate is smooth and mellow with a peppery-floral spice. An excellent gin to elevate a cocktail, and complex enough to be sipped on its own.

**Category:** Gin

**Area of Production:** Piedmont, Italy

**Ingredients:** Neutral grain spirit, herbs and botanicals (juniper, iris, mint, coriander, wormwood, rose, zedoaria, marjoram, caraway), water

**Alcohol Content:** 47%

**Distillation:** Single batch distillation of spirit after botanical infusion

**Aging:** None

**Filtration:** Yes

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## GIN GIN MULE

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### Ingredients:

1 3/4 oz Gin Agricolo Blagheur  
1/2 freshly squeezed lime juice  
fresh mint  
ginger beer

### Preparation:

Mix all ingredients in a copper mug over crushed ice.  
Garnish with a lime wedge and mint

## SOUTH SIDE

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### Ingredients:

2 oz Gin Agricolo Blagheur  
1 oz freshly squeezed lemon juice  
1 oz simple syrup  
5 mint leaves

### Preparation:

Muddle mint leaves and simple syrup in a cocktail shaker.  
Add gin and lemon juice, and shake. Strain into a chilled glass. Garnish with mint



## TONICO RURALE

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### Ingredients:

1 oz Bergamot Fantastico  
1 1/2 oz Gin Agricolo Blagheur  
3 drops Tincture Importante  
Tonic Water

### Preparation:

Build over ice in a highball and top with tonic water

# COCKTAILS

## GIBSON MARTINI

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**Ingredients:**

2 1/2 oz Gin Agricolo Blagheur  
1/2 oz Ulrich Dry Vermouth  
cocktail onions

**Preparation:**

Stir gin and vermouth over ice and strain into a chilled glass.  
Garnish with a cocktail onion for a savory take on a martini

## SALTY DOG

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**Ingredients:**

2 oz Gin Agricolo Blagheur  
4 oz freshly squeezed grapefruit juice

**Preparation:**

Stir gin and grapefruit juice over ice in a glass with a salted rim and garnish with a grapefruit wedge

## THE LAST WORD

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**Ingredients:**

1 part Gin Agricolo Blagheur  
1 part Accompani Flora Green  
1 part cherry liqueur  
1 part freshly squeezed lime juice

**Preparation:**

Shake over ice and strain into a coupe glass. Garnish with a cherry