

GIN AGRICOLO

EVRA



A fresh, dry gin with a marked juniper scent, refreshed and softened by floral essences. At first taste, balanced alcohol tempers the aromas and lengthens the finish. A lingering aftertaste of violet and rose round out a crisp flavor profile.

Category: Gin

Area of Production: Piedmont, Italy

Ingredients: Neutral grain spirit (distilled from 100 % Italian wheat), juniper, iris, rosebuds, lavender

Alcohol Content: 47%

Distillation: Single batch distillation of spirit after botanical infusion

Aging: None

Filtration: Yes

Production: 8,000 bottles per year

p.s. scroll for cocktail recipes...

COCKTAILS

FRENCH 75



Ingredients:

- 1 oz Gin Agricolo Gadan
- 1/2 oz freshly squeezed lemon juice
- 1/2 oz simple syrup
- 3 oz Isotta Manzoni 'Cuvée Giuliana' Prosecco

Preparation:

Shake gin, lemon juice, and simple syrup with ice and strain into a chilled glass. Top with prosecco and garnish with a lemon twist

AVIATION



Ingredients:

- 2 oz Gin Agricolo Gadan
- 1/2 oz freshly squeezed lemon juice
- 1/4 oz maraschino liqueur
- 1/4 oz violet liqueur

Preparation:

Combine all ingredients and shake over ice. Strain into a chilled glass and garnish with a cherry

HERBAL GIN & TONIC



Ingredients:

- 1 oz Gin Agricolo Gadan
- 1 oz Salvia e Limone Liqueur
- Tonic Water

Preparation:

Build over ice in a highball and top with tonic water

COCKTAILS

BEE'S KNEES

**Ingredients:**

2 oz Gin Agricolo Gadan
3/4 oz freshly squeezed lemon juice
3/4 oz honey syrup

Preparation:

Shake all ingredients over ice and strain into a chilled glass.
Garnish with a lemon twist

VESPER MARTINI

**Ingredients:**

2 oz Gin Agricolo Gadan
1 oz Loft & Bear Vodka
1/4 oz Silvio Carta Bitteroma Bianco

Preparation:

Stir all ingredients over ice and strain into a chilled glass

HANKY PANKY

**Ingredients:**

1 1/2 oz Gin Agricolo Gadan
1 1/2 oz Franco Cavallero 'Nonis Februariis' Vermouth
2 dashes Marolo Fernet

Preparation:

Stir all ingredients over ice and strain into a chilled glass.
Garnish with an orange twist