



*Poggio alle Monache*

## LONDON DRY GIN

GRECALE

**Method:** London Dry Gin

**Botanicals:** Tuscan juniper, coriander, lemon peel, Florentine iris, angelica, cardamom, olive leaves, hawthorn.

**Alcohol content:** 43° ABV

**Alembic pot:** Discontinuous bain-marie pot still entirely made of copper, heated by electricity.

**Distillation:** Ethyl alcohol from organic Italian soft wheat (96° ABV) is placed in the pot still and lowered in strength with demineralized water. Part of the botanicals are dosed and added to the alcohol, then left to infuse for a few hours in order to extract the more complex aromas; others are inserted into a basket, placed between the dome and the refrigeration column, to extract oils and aromas through steam current. The distillate, without the heads and tails, is collected and then left to rest until it is rectified to the desired alcohol content, then bottling follows. The entire process is carried out by hand and the master distiller intervenes almost constantly, to regulate temperatures, to taste and select heads, heart, and tails. Production takes place in Cortona in Tuscany in small and precious batches.

**Tasting notes:** Bright and robust juniper on the nose, with a sensation of lemon flowers at the end. On the palate it is full of juniper, dry and invigorating; delicate spicy hints of coriander and cardamom, followed by the citrus note of lemon, and a strong dry finish.

Well-balanced gin with a high-quality alcoholic base and a very refined botanical blend, on par with Martini, but also with tonic water.