



*Poggio alle Monache*

## LONDON DRY GIN

MAESTRALE

**Method:** London Dry Gin

**Botanicals:** Tuscan juniper, coriander, orange peel, lemon balm, Florentine iris, angelica, peppermint, licorice, cinnamon, lemon verbena, fennel.

**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 most 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, and to taste and select heads, heart, and tails. Production takes place in Cortona in Tuscany in small and precious batches.

**Tasting notes:** Delicate, sweet and floral on the nose with a spicy warmth. On the palate it is soft, round, with hints of flowers and spices; the predominant note of orange and licorice is followed by juniper which takes the center stage. The finish brings back a floral, persistent, dry and clean taste. A delicious and fashionable gin, sinuous and sensual, a real pleasure to be enjoyed with tonic water that enhances its aromas and scents.