

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



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

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



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

**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

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

**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