

TAGGIASCO

OLIVE DRY GIN



The first of its kind, Gin Taggiasco is made with Taggiasca olives from renowned olive oil producer Roi. This distinctive, unique, salty and briny gin begs to be shaken into a dirty martini.

Category: Gin

Area of Production: Liguria, IT

Ingredients: Alcohol, Taggiasca olives, juniper, coriander, water

Distillation: Infusion of Taggiasca olives and botanicals

Aging: None

Filtration: Yes

Alcohol Content: 44%

p.s. scroll for cocktail recipes...

COCKTAILS

TAGGIASCO FIZZ



Ingredients:

- 1 3/4 Taggiasco
- 1 oz lemon juice
- 1/2 oz simple syrup
- Herb craft soda to top

Preparation:

- Gently shake ingredients and serve in a tall tumbler glass.
- Garnish with aromatic herbs

OIL FASHIONED

Ingredients:

- 1 3/4 Taggiasco
- 1/4 oz lavender syrup
- 2 dashes aromatic bitters

Preparation:

- Build in a rocks glass over a large cube and stir.
- Garnish with a lemon twist



TAGGIASCO SOUR



Ingredients:

- 1 3/4 oz Taggiasco
- 1 oz freshly squeezed lemon juice
- 3/4 oz licorice syrup

Preparation:

- Stir all ingredients in a rocks glass over ice. Garnish with an orange twist

COCKTAILS

EXTRA VIRGIN MARY



Ingredients:

1 3/4 oz Taggiasco

2 3/4 oz tomato juice

1/4 oz freshly squeezed lemon juice

Tobasco, Worcestershire, black pepper, celery salt to taste

Preparation:

Pour toppings into a mixing glass and add gin, tomato, and lemon. Serve in a chilled glass. Garnish with a salt and black pepper rim

TAGGIASCO & TONIC

Ingredients:

2 oz Taggiasco

Tonic

Preparation:

Pour into a glass over ice. Garnish with a lemon twist and

Taggiasca olives



NEGRONI



Ingredients:

1 oz Taggiasco

1 oz Ulrich Vermouth Rosso

1 oz Ulrich Aperitivo

Preparation:

Mix all ingredients in the glass over ice. Garnish with an orange twist