

SILVIO CARTA

GIN GILLO



Clean and delicate aromas of pine needles and juniper berries on the nose. Fresh and bright with mainly juniper and conifer forest notes, an essential gin without any gimmicks. Perfect for a negroni or gin and tonic.

Category: Aperitif liqueur

Area of Production: Oristano, Sardinia

Ingredients: Neutral spirit distilled from beet sugar, Sardinian juniper berries

Alcohol Content: 38%

Distillation: Infusion of alcohol and juniper is distilled in a copper pot still, then water is added

Aging: None

Filtration: Yes

p.s. scroll for cocktail recipes...

COCKTAILS

GIN GIN MULE



Ingredients:

- 1 3/4 oz Silvio Carta Gin Gillo
- 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 Silvio Carta Gin Gillo
- 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:

- 5 oz Bergamot Fantastico
- 1 1/2 oz Silvio Carta Gin Gillo
- 5 drops Tincture Importante
- Tonic Water

Preparation:

Build over ice in a highball and top with tonic water