

DAL BORRO

ORGANIC LONDON DRY GIN

“Gin dal Borro” is a sophisticated and well-balanced distillate, that masterfully combines citrusy, herbal and resinous notes with a touch of sweetness. Its creamy texture and the finish mellowed by honey hints make it perfect to be sipped either neat or as the key ingredient for sophisticated cocktails. Ideal for those in search of a gin with a complex aroma that’s also fresh and easy to drink.

Alcool: 42% vol

Format: 500ml

Apparence: Crystal clear, with a slight viscosity that suggests a good body.

Aroma: A lively and crisp citrusy aroma, in which grapefruit prevails, gives a refreshing and bright sensation. An intriguing herbal aroma of myrtle can be perceived, along with a sharp presence of mountain pine. The basic spices emerge neatly, with juniper standing out, while olive leaves, lavender, sage and rosemary add complexity and depth to the aromatic profile. A light hint of honey smooths everything by giving a subtle and enticing sweetness.

Taste: At the first sip, the gin reveals an almost creamy texture, that softly envelopes the palate. Then, the citrusy notes of grapefruit explode in the mouth, giving off a lively freshness. Right after, it’s the herbaceous character of the myrtle that comes into play, adding a green and slightly balsamic dimension. The sharp note of mountain pine firmly arises, adding an intriguing complexity. A faint hint of bitterness helps balancing out the flavour profile so that it’s not too sweet.

Finish: The finish is long and pleasant, with a lingering flavour of resin and honey that leaves a smooth and slightly sweet aftertaste. The grapefruit freshness and the mountain pine pungency linger on the palate, while the herbal spices gradually fade, allowing to appreciate complexity and balance of the gin.

