



## DISTILLERIA DELL'ALPE KAPRIOL LIQUORE

### BIO

In 1948 Ferruccio de Bernard created a unique and singular liqueur which he called Kapriol. Commonly known as a Distillato del Bosco, or *distillate of the forest*, this juniper berry-based herbal liqueur was produced with local ingredients and infused with herbs and sugar using a long and complex distillation process. In 2002, the historic recipe was revived using the same ingredients and techniques, resulting in a distinctive liquor that can be used in a variety of ways - neat, chilled or in cocktails.

### INFORMATION



<b>CATEGORY:</b>	Specialty Liqueur
<b>LOCATION:</b>	San Pietro di Feletto, Treviso, Italy
<b>INGREDIENTS LIST:</b>	Wheat based alcohol distillate of Juniper at 80%, Angelica, Bay leaves, Chamomile, Cardamom, Caraway, Coriander, Lavender, Hops, Mint, Oregano, Pine, Rosehips, sugar, water
<b>PRODUCTION PROCESS:</b>	30,000 bottles
<b>CHARACTERISTICS:</b>	Fragrant bouquet of alpine herbs and juniper with a distinctive fresh flavor
<b>ABV %:</b>	38% ABV
<b>SIZES AVAILABLE:</b>	700ml
<b>SHELF LIFE EXPECTANCY:</b>	Indefinite
<b>SERVING SUGGESTIONS:</b>	Kapriol can be enjoyed neat, chilled, on the rocks or in a hot punch

### PRODUCER PROFILE

Owner(s):

The Maschio family

Master Distiller

Alessandro Maschio

Founded:

1948

Region:

Veneto

### RECIPES

#### Ski Lift

1 oz. Elena Penna Gin

1/2 oz. Liquore Kapriol

1/2 oz. Suze

-Stir with ice, strain and serve in a coupe

-Garnish with mint

#### Negroni Bianco

1 1/2 oz. Elena Penna Gin

1 oz. Vermouth Bianco

3/4 oz. Liquore Kapriol

-Stir with ice in a low ball