

# WILD

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## Sardinia



Gin

<b>Botanicals:</b>	Juniper
<b>Region:</b>	Sardinia
<b>Vineyard Location:</b>	From wild juniper plants that grow spontaneously along the island's coasts
<b>Distillation Process:</b>	Thirty days of infusion in grain alcohol is followed by distillation with the discontinuous method for about 10 hours by means of steam heating and a copper still.
<b>Still Type:</b>	copper still
<b>Aging Process:</b>	The product is stored in stainless steel tanks
<b>Alcohol Content:</b>	40.0%
<b>Tasting Notes:</b>	The nose is overwhelmed and charmed by the perfume of Sardinian juniper that gradually leaves room for hints of resin and citrus fruit. The palate is mouth-filling and warm, long and expressive. A sip of Sardinia.
<b>Cellaring:</b>	No limit to cellaring
<b>Closure:</b>	Cork