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## BORDIGA OCCITAN GIN

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**Region:** Piedmont, Italy

**Product Type:** Gin

**Primary Botanicals:** juniper, cardamom, angelica, coriander, orange and lemon peel

**Botanical Source:** Local are wild foraged between 500 - 1700 meters, with the majority above 800. Others sourced from different locations in Italy, as well as Asia

**Finished ABV:** 42%

**Method of Production:** Botanicals are individually macerated in grain alcohol and distilled with vapor infusion of citrus peels via the gin basket.

**Try this in a...:** 50/50 martini, gin & tonic, last word, gin fizz

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

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### Notes from Oliver:

Bordiga was started in 1888 by Pietro Bordiga, a bartender in Torino when the city was the epicenter of Italian spirits and cocktail culture. He decided to locate his distillery in the small town of Cuneo because it offered him a strategic position a little over an hour south of Torino, and also close to the Occitan Alps, where he was sourcing his wild botanicals. The climate there, influenced equally by altitude and proximity to the Mediterranean sea, creates herbs that are particularly rich in essential oils and aromas. His great-grandson, also named Pietro Bordiga, still lives above the distillery.

Gin was first made by Bordiga in 1889, and they still adhere to the original recipe. Only four main botanicals are used, including wild juniper sourced locally in the Alps. The juniper is foraged by hand and brought to the distillery at the peak of ripeness which results in a juniper forward gin, and also leaves a balanced and pure canvas for the other botanicals. The Occitan Gin is versatile and will substitute harmoniously in most any gin-based cocktail.