
GIN PRIMO



Region: Emilia-Romagna, Italy

Product Type: Gin

Primary Botanicals: Salt, juniper from Emilia-Romagna and Tuscany, local lavender, lemon balm and santolina

Botanical Source: Cervia sea salt from the Romagnan coast

Finished ABV: 43%

Method of Production: Separate distillation of each botanical, then the salt is dissolved in water and added to the distillate to proof down the spirit.

Try this in a: Dirty Martini, Classic Martini with olives

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

Notes from Oliver:

Born and raised in the province of Ravenna in Emilia-Romagna, Federico Lugaesi has always been enmeshed in the local culture and cuisine. His line of gins was born of the confluence of passion and a local treasure - the Cervia sea salt of the Romagnan coast where he grew up. The salinia (salt bed) in Cervia has been in use for over 4,000 years and the privilege of harvesting is passed down through generations of local families. It is a pinkish gray color and is said to have a 'sal dolce' or sweet and salty flavor.

The only other botanicals besides the salt are juniper from Emilia-Romagna and Tuscany, and local lavender, lemon balm and santolina (a slightly bitter Mediterranean shrub in the chamomile family). All local botanicals are hand harvested and dried and infused separately to ensure the right amount of extraction. The gin is eventually proofed to 43% using a dilution of Cervian sea salt water.