

PIGSKIN PINK GIN, SILVIO CARTA

NV | Liqueurs & Spirits



Italy, Sardinia

Silvio Carta

Case Size: 6

The juniper note is decidedly detached from the nose, seduced by hints of aromatic herbs that are quickly mixed with nuances of cyclamen and cardamom. The taste is rich, warm and flows with agility, denoting a pleasant mentholated freshness typical of helichrysum. This fades slowly into a pleasing citrus finish.

Vinification:

The gin is aged for a minimum of 6 months in chestnut barrels, previously used to mature their stunning Vernaccia di Oristano Riserva. Botanicals foraged within the estate grounds are used to produce this stunning pink gin: wild fennel, myrtle, juniper, mastic, desoleana sage (Salvia desoleana), helichrysum, thyme and lemon peel. The result is surprising, highlighting softness and roundness, a pleasant balsamic note and those typical scents of Mediterranean scrub.

Grape Varieties: N/A

Classification: Gin | **ABV:** 40% | **Closure:** Synthetic Cork