

BIANCHI

CANTINE DAL 1950

GINSALE

“In the Gin Sale produced by the Bianchi company, the reduced alcohol content is enhanced by the flavor of the sea salt: a new composition of two products is born, distant from each other for history and taste but united by quality and research. This has allowed us to create a drink with a pleasant taste and, if consumed correctly, in line with the principles governing the maintenance of good health”

Certified by Science4life Spin-Off of the University of Messina



70 cl
100 cl

Transformation factory: Marsala

Raw material: distilled gin, alcohol, dop salt

Production method: distillation after alcoholic maceration of juniper berries

Production process: adding dop sea salt to the already distilled product

Appearance: transparent and crystalline

Aromatic profile: characteristic juniper aroma

Taste: the typical taste of juniper, characterized by an evident but balanced sapidity, lends itself to being enhanced by the addition of Mediterranean tonic and mint leaves, sage, basic, with a sprig of rosemary and a slice of lemon.

Alcohol content: 37.5% vol.

Serving temperature: serve with ice or frozen

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Spirits