



VINITY
WINE COMPANY

Rossi d'Angera Gin "Latitude 45"

Gin "Latitude 45" is inspired by the geographical coordinates of its birthplace: Lake Maggiore.

Juniper and 10 other botanicals characteristic of the mountain woodlands of the lower Alps are added to the cereal distillate. These territorial ingredients give aromatic and spicy hints of great elegance. Ideal product for mixing, enjoyable on the rocks.

Bain-Marie* distillation of the hydroalcoholic infusion containing Juniper berries and all the other botanicals (Bennet system), rectification of the distillate with the insertion of other botanicals in the "Gin-Basket" (Carter Head system). Dilution at 45°, cooling of the mass to a temperature of approx. -5, -8 degrees cent., 1st cold filtration, 2nd rinse aid filtration, rest before bottling.

Tasting Notes

Color: Crystal clear.

Bouquet: Mountain breezes passing through the wooded hills above Lake Maggiore. Delicate with lively hints of juniper and spicy aromas.

Taste: Soft, round, warm and a complex aftertaste of botanicals.

Alcohol: 45%



Rossi d'Angera is an historic distillery founded in 1847. This family business is in Angera, on the shores of Lake Maggiore, where the region Lombardia abuts Piemonte, just south of the Swiss Alps. During their 175 years of history, five generations, beginning with founder Bernardo Rossi, have carried on this family tradition with passion and desire to spread the Italian culture.

Through two world wars and modern innovations, the business has been a family endeavor. From the original steam distilleries to the modern-day international marketing and distribution, they have been constant through it all. Whenever you are mixing cocktails and creating Italian-style, quality-time with family, friends or customers – Rossi d'Angera will help you deliver authentic Italian flavors.

**The Bain-Marie still uses the method of insulating the product that is being distilled by heating it through a layer of water (double boiler). As the water heats, it will create steam, and the heat is applied to the distilling substance slowly and indirectly. Bain-Marie distillation is the slowest distilling process currently used at the craft level.*