

## **GINTOSA**

## FREE INTERPRETATION OF ALPINE GIN

DECEMBER 22ND 2024 .. NO 3-TRE SKI WORLD CUP TODAY, IT'S GINTOSA TIME!

THE DAY OF GINTOSA HAS FINALLY ARRIVED. THIS PROJECT IS THE RESULT OF A COLLABORATION BETWEEN MASTER DISTILLER ENZO LEONARDELLI AND THE TEAM FROM IL GALLO CEDRONE RESTAURANT IN MADONNA DI CAMPIGLIO. TOGETHER, ENZO AND MARCO SELECTED THE INGREDIENTS TO CREATE A RECIPE THAT CONVEYS, THROUGH TASTE AND SCENT, THE EXTRAORDINARY BRENTA DOLOMITES.

ENZO'S COMMENT: "TO CREATE GINTOSA, WE USED TRENTINO JUNIPER, MOUNTAIN PINE (BUDS AND FLOWERS) AND GENTIAN ROOT, WHICH GIVE THIS SPIRIT A FRESH, BALSAMIC, RESINOUS, AND EARTHY CHARACTER".

AMID A GENERATIONAL TRANSITION INVOLVING MARCO'S CHILDREN - ALICE, GIORGIA AND LORENZO - THE PROJECT FOR THE GINTOSA LABEL TOOK SHAPE. THE STUNNING DESIGN WAS CREATED BY ART DESIGNER MARGHE MENAPACE, WITH ALICE ASSISTING HER THROUGHOUT THE PROCESS. BOTH LADIES ARE BOUND BY A FRIENDSHIP THAT BEGAN IN SCHOOL AND REMAINS INDISSOLUBLE FOR LIFE.

MARGHE'S VOICE: "A FEMALE-DRIVEN LABEL, A NAME - GINTOSA - THAT EVOKES THE VIBRANT SKYLINE OF THE DOLOMITES. THE DELICATE PINK SUGGESTS THE SUNSET, AN ICONIC MOMENT FOR COCKTAIL, BUT ALSO THE DAWN, SEALING THE TALES OF THE NIGHT".

GINTOSA IS THE ULTIMATE EXPRESSION OF THE MOUNTAINS, THE FOREST AND THE UNDERGROWTH, CELEBRATING THE STRENGTH AND PASSION OF A DISTILLER AND A FAMILY OF HOTELIERS DEDICATED TO QUALITY AND GOOD TASTE. IT IS AVAILABLE EXCLUSIVELY AT THE GALLO CEDRONE RESTAURANT AND NOT SOLD ONLINE.

SMALL BATCH 200/200

LONDON DRY GIN

MADE IN DOLOMITES

