FiGee
FINE GOODS



LAGINORI SMALL BATCH GIN

Handmade in Zurich

LAGINORI Gin is a small-batch London Dry Gin produced in Zurich, both the content and the label are 100% handmade, making each bottle unique. The simple recipe consists of a triple distilled juniper base fused with seven botanicals such as rosemary, thyme, basil, apple, orange and cinnamon. No additives are used. LAGINORI is gently distilled to capture the full aromatic spectrum of the botanicals.
Tonic Pairing: Fever Tree Mediterranean Tonic

Tasting notes

Color
Clear with botanical reflections

Aroma
Mediterranean fresh herbs, figs and cinnamon.

Taste
Enjoy LAGINORI Gin with a classic Indian Tonic Water. Due to the high quinine content, this tonic water makes the ideal aromatic basis to heighten the Mediterranean flavours found in this gin.

Finish
Powerful juniper note, an exquisite variety of flavours consisting on 7 botanicals accompanied by florals, spices, bitterness, fruity and subtle citrus fruits.
About the Producer This gin has been distilled at the regional "Brennerei zum Tröpfli" where the botanicals are preserved for two days in Swiss vodka, before the distillation. For LaGinori, careful handling of natural resources is a major concern during the distillation process, therefore the Still is heated indirectly with steam and only rainwater is used for cooling. Despite the many manual activities, LaGinori always maintains the aromas at the same very high-quality level. Every label is individually punched onto the paper sheet, using the time-honoured technique of Perforation. Today only a few manual perforating machines still exist in the region, one of them is in the warehouse of the long-established and locally well-known Schumacher printing company where the labels are produced. The bottle is presented with am elegant green nautical mast throw made from the finest forest green yarn, from a local knitting store.