



Rocca di Montemassi is a Maremma farming reality stretching out towards the Metal-bearing Hills (Colline Metallifere) on one side, and towards the sea on the other, enclosing in itself the manifold souls of this corner of Tuscany Maremma: the lush soil rich of treasures, the explosion of light, the austere and sometimes rustic nature. Vineyards lying on hillocks and gentle slopes welcome local and international varieties with equal prosperity, and thanks to the combination of modern technology and ancient wisdom, they generate important wines, full of strength and character. Along with the cultivation of ancient varieties of cereals, the breeding of the precious Maremma cow and the experimental garden complement a varied mosaic, which takes the shape of the ideal example of a Tuscan farm, propulsive force and authentic witness of the contemporary rural life.

## Gin Imperiale

*Inspired by the aura of power evoked by the bull, this gin embodies the Maremma region in the strength of its aromas and in the audaciousness of its flavours.*



### TYPE

Dry gin distilled



### PRODUCTION

Separately distilled botanicals are added to an alcoholic base made from wheat and flavoured with juniper. Each botanical is treated and distilled in a specific way to maintain the aromatic qualities of each individual plant. The distillate remains in stainless steel tanks for about 20 days and is then bottled.



### BOTTLING AND PACKAGING

Manual



### ALCOHOL CONTENT

43% vol.



### BOTTLES

Numbered



### BOTANICALS

6 botanicals consisting of naturally-growing plants that give the gin the most authentic aromas and flavours of the territory:

**JUNIPER:** distillate obtained from the infusion of juniper berries in alcohol; the berries inside the still are bruised, not ground. Duration of infusion: 3 days.

**ELDERBERRY FLOWERS:** after creating the infusion, the solid part is pressed and separated and then distilled.

**CURCUMA ZEDOARIA:** dry-processed, infused for 20 days, pressed and then the infusion is distilled.

**CHAMOMILE:** dry-processed, infused for 20 days, pressed and then the infusion is distilled.

**ROSEMARY:** dry-processed, infused for 20 days, pressed and then the infusion is distilled.

**BERGAMOT:** only the natural essential oil obtained from fresh Calabrian bergamot fruit is used; the peel is infused in alcohol.