SPIRITS OF LANGA
SINCE 2020
ELENA
SPIRITS

ELENA GIN

The history of Elena Spirits is firmly anchored in a constant quest for excellence: a value that has always distinguished the work of Elena e Luca Currado Vietti and which has also fed their passion for the new creative and productive personal project dedicated to Gin.

Although they began with wine, there's a harmonious connection between their wine-making history and their liqueur production.

The generation before Elena and Luca already had roots in the world of spirits and liqueurs.

Elena's family was originally in the hospitality business and took care of the preparation and supplying of liqueurs to their premises; meanwhile Alfredo Currado, Luca's father and former oenologist at Vietti, had valuable working experience with producers of amaro and vermouths.

Today, backed by this solid experience, Elena and Luca wanted to breathe new life into a family tradition and create **an original and exceptional quality range of spirits, liqueurs and vermouths.**

Elena Penna

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Production region: Piedmont, Langhe

Ingredients: The wild mountain plants we use come from the hills of the Langa and the Maritime Alps surrounding our region and are all picked by hand by local inhabitants who supply them to the distillery each season.

Maritime Alpine juniper, almond, thyme, black elderflower of the Langhe, Alpine angelica flower, Alpine wild mint, wild chamomile, citron and chinotto peel.

Only natural infusions and distillates, never synthetic flavors, no added essential oils, but only botanicals in maceration and percolation.

Ageing: steel tanks

Alcohol content: 42% vol.

Bottle size: 700 ml

SENSORY PROFILE

Colour: crystal clear. Slightly smoky colour due to the infusion of natural herbs and distillation over a wood fire.

Bouquet: strong note of juniper, slightly citrusy aromatic herbs.

Palate: opulent with rich and full-bodied flavour, oily and dense, with the aromatic notes emerging only after a few seconds.

Spices and herbs come out in the finish. The use of extractions only in maceration and percolation, with very long persistence.

Serving temperature: 8-10 °C

Serving suggestions: on the rocks, to appreciate the fullness on the palate and the above-average olfactory intensity. Perfect for classic premium Cocktails or neutral tonic water for a classic Gin & Tonic.

PRODUCTION METHOD

Only and exclusively infused and/or percolated botanicals. Filtration is carried out cold, with no resins or synthetic material. **We use no bleaching carbons. Small Batch spirits are produced with an 18th century copper still over a wood fire.** It is a "one shot" gin, meaning that the botanicals are distilled with alcohol once only. The wild alpine botanicals are hand-picked in the Alta Langa and the Piedmontese Alps.