

Cividât

Gin
42% vol.



FI Trophy® 2023
Grand Gold Medal



Bartender Spirits
Awards 2023
Silver Medal



Epulae 2022
Anfora Platino



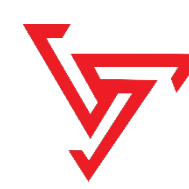
Selection aus
Genussmagazin 2021
Gold Medal



Falstaff 2020
92 Punkte



The WH 2019 e 2020
Rosso Award



M Packaging 2019
Golden Pack



The WH 2018
Gold Award

Geometrie

Raw material

Ingredients

Grain alcohol, distillate of whole juniper berries (*Juniperus communis L.*), extracts and distillates from aromatic plants

Ageing

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Serving temperature

Room temperature

19 botanicals, dyeing or essential oil of mainly local herbs, with interesting addition of different citrus fruits.

These ingredients blend with pure grain alcohol and a fine juniper alcohol, obtained by distilling its carefully macerated berries.

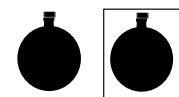
A unique recipe among its kind for style and aromatic notes on the palate: the scent that emerges is delicate, ethereal and blends well with its taste.

Cividât is perfect for a single-variety tasting, also cold. It is suitable also to be mixed, even with mainstream tonics.

Typically yellow-coloured and with its unique delicate scent, Cividât is the real essence of the *botanicals* used, almost all strictly selected from the surroundings of Cividale. Strong, clear and locally made, Cividât is certainly recommended for single-variety tasting/meditation. Thanks to its smoothness and elegance, Cividât is suitable for the mixing of cocktails where the distillate perfectly blends with other ingredients and liquors.



Sizes and packaging



70cl

70cl

