

LABADIA



A.D. 1051

Appellation

Gin

Geographical area

Tuscany

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Long before gin became an icon of English tradition, the “spirit of the woods” had its roots in the herbal knowledge preserved by monks. In the forests of Chianti, the Vallombrosan monks gathered wild juniper along with rosemary, sage, vine leaves, and other aromatic botanicals, carefully selected for their beneficial properties and rich fragrances. Inspired by this ancient tradition, this distilled spirit captures the authenticity of the region, combining notes of rosemary and vine leaf in an elegant and distinctive aromatic profile.

Alcohol Content 40 % Vol.

History & Territory

Using juniper and a variety of botanicals, the monks prepared alcoholic infusions intended to heal, strengthen, and purify—elixirs of well-being that predated the formal development of gin by centuries. According to tradition, Tuscan juniper, prized for its high concentration of essential oils, was already being exported to England during the Middle Ages, when distillation was beginning to spread through monastic apothecaries. Our gin is inspired by this heritage: botanicals gathered from the forests, gardens, and vineyards of Tuscany, slowly infused in alcohol with patience, craftsmanship, and respect for tradition.

Tasting Notes

On the nose, it reveals scents of the Tuscan countryside and a hint of sea breeze. On the palate, it is dry yet velvety, with a long, slightly bitter finish. Perfect for an elegant gin and tonic or enjoyed neat over ice. It evokes the sunlit landscapes and vineyard-covered hills of Tuscany — a gin with a bold, authentic character deeply rooted in its land.

Pairings

A basic ingredient for numerous cocktails, also excellent as an aperitif.

Serving Temperature 2-18°C (35-64°F)

