

VINO FINO

Explore a World of Wine

MALFY CON LIMONE GIN 700ml

\$66.99



Product Code:	2051	Closure:	Cork
Country:	Italy	Unit:	Each
Style:	Spirits	Volume:	700ml
Variety:	Gin	Alcohol:	41.0%



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

The Malfy distillery is in the Piedmontese town of Moncalieri in Italy. Established in 1906, Torino Distillati is run by the Vergnano family. Malfy is known for its use of coastal grown Italian lemons in its distillations.

drinksbiz Magazine, October 2020

"A citrus-forward gin that uses the peels of Italian coastal-grown lemons in its distillation. Aromas of citrus and juniper with flavours of anise, citrus and coriander."

Florence Fabricant, The New York Times, May 2016

"I generally disdain flavoured spirits. But I like this stylish Italian gin that borrows from limoncello and shines with tart, sunny lemon. Gin, after all, depends on added flavouring, including, sometimes, citrus peels. This one, from a family company that has been making gin in the Piedmont region of Italy for 40 years, infuses the alcohol with lemon peels pressed and added to the mix of juniper and other botanicals. It's delightful on the rocks, with tonic, in a Negroni or instead of vodka in a slushy sgroppino whisked with lemon sorbet and prosecco."

4 ½ Stars, Gold Medal & Highly Recommended, theginisin.com, April 2016

"Fans of contemporary style, citrus forward gins, meet your new best (gin) friend. While I think fans of classic styles might find the focus too narrow or there to be not enough juniper, I think the attention to detail and elevating one fairly traditional gin botanical to these sort of heights deserves some merit. I'll be sipping this Gin and Tonic all summer if I can."

Olivier Ward, Gin Foundry, April 2016

"Tasted neat, the lemon is overwhelming and bordering on a sherberty limoncello. That said, add water or more importantly –

VINO FINO

Explore a World of Wine

vermouth / tonic / mixer and the core gin botanicals (juniper, coriander seed) come back into contention. Malfy Gin was always going to be a lemon forward gin - Con Limone - kind of gives that away... but there is a gin under there and while progressive, it would still appeal to any classic gin fans. The finish has a lovely depth too, with more piney wood-floor notes coming through. Adding more citrus to either a Martini or a G&T as a garnish would, in our opinion, be total overkill. The gin's not just got the booming lemon notes, but also pink grapefruit and orange peel too. Try a rosemary sprig or some fresh thyme instead in a G&T and bring it back towards a more herbal mix, while also accentuating the Mediterranean profile of the Italian region."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch