



DR. VALERIO CECCHETTI
(1922 - 2013)

As a physician in his native Lucca, Italy, he was known as Dr. Cecchetti, but to the Sebastiani family this beloved uncle was simply called “Uncle Val.”

A generous and jovial man, Uncle Val had an undeniable zeal for life. He was a well-known physician, devoted fan of bicycle racing and team doctor, a gourmet cook and an avid gardener up until his final days. To those lucky enough to have known him he was a inspiration – just as his eponymous gins will inspire all who taste them.

THERE ARE *three*
DISTINCT GINS NAMED IN
HONOR OF UNCLE VAL.
EACH GIN POSSESSES TRULY
UNIQUE CHARACTERISTICS
AND TOGETHER THEY SERVE
TO ROUND OUT VIRTUALLY
ANY GIN NEED.



CRAFTED TO BE A TRUE SIPPING GIN,
THIS GIN BOASTS A BIG-YET-SMOOTH FLORAL
AND CITRUS PROFILE.



A UNIQUE WAY TO BRING SOME HEAT TO A DRINK,
THIS GIN BEGUILLES THE SENSES WITH ITS SMOKY BLEND
OF PEPPERS AND JUNIPER.



TASTY AS BOTH A MIXER OR ALONE, THIS GIN
FEATURES SAVORY CORIANDER,
ALONG WITH A RICH, CUCUMBER SENSATION.

RESTORATIVE



INGREDIENTS

JUNIPER CORIANDER CUCUMBER ROSE PETALS

TASTE

NOSE Crisp juniper berry, soft Gourdy cucumber and the slightest hint of rose petal comprise the nose, making for a soothing and intriguing first impression.

MOUTHFEEL Crisp up front and silky going down.

SIP Refreshing notes of citrus, coriander and juniper pass over the tongue to the soft palate, where the taste pleasantly evolves to a finish of cucumber with a wisp of rose petals.

MARTINI VERSATILITY To subdue the floral notes and accentuate the savory coriander and juniper, you can add a salty ingredient, like an olive. To enhance the floral notes, add a citrus twist. Additionally, lowering the temperature lessens the floral note while emphasizing the coriander.

PEPPERED



INGREDIENTS

JUNIPER RED BELL PEPPER BLACK PEPPER PIMENTO

TASTE

NOSE A firm blast of black peppercorn and a hint of charred red peppers.

MOUTHFEEL A distinctly bold pepper flavor with a tinge of salt on the palate, along with a pleasant tingle.

SIP Flavor starts with a crisp, salty pepper and morphs into sour on the middle tongue with soft sweet juniper and charred red peppers, followed with a pleasant and lingering peppercorn finish.

MIXING A mixologist's best friend, the gin's intriguing combination of savory roasted red bell peppers, freshly infused hot and sweet pimento cherry peppers, spicy black peppercorn and juniper make a wonderful canvas for some truly tasty and thoroughly unique craft cocktails. Blends agreeably with classic citrus, fruits and natural sodas.

BOTANICAL



INGREDIENTS

JUNIPER CUCUMBER LEMON SAGE LAVENDER

TASTE

NOSE On the nose, you'll notice crisp, bright aromas of sage and juniper.

MOUTHFEEL Crisp and cool sensation that steadily softens.

SIP You'll taste bright lemon, which then gives way to a warm, spicy, lavender finish. Further along, you'll experience the cooling effect of the cucumber. Each sip bolsters the botanical flavors, along with a continuous presence of piney juniper.

FROM SWEET TO NEAT The Botanical is a wonderful way to fancy up old classics like Arnold Palmers, mimosas or a gin fizz. It also mixes beautifully with native Tuscan herbs, from red valerium and thyme to lemon balm and mint. To round out straight martinis and a neat drink, try lightly sweet garnishes like candied ginger, cinnamon sticks, pear, dehydrated apple or cucumber.

3
BADGE
Mixology



three GINS.
ALL *unique*.
ALL THE FLAVORS YOU'D NEED IN A GIN.

To see how diverse Uncle Val's gins are,
check out some favorite recipes at:
www.facebook.com/UncleVals

★ **UNCLE VAL'S** ★
Botanical • Peppered • Restorative
HANDCRAFTED GIN

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