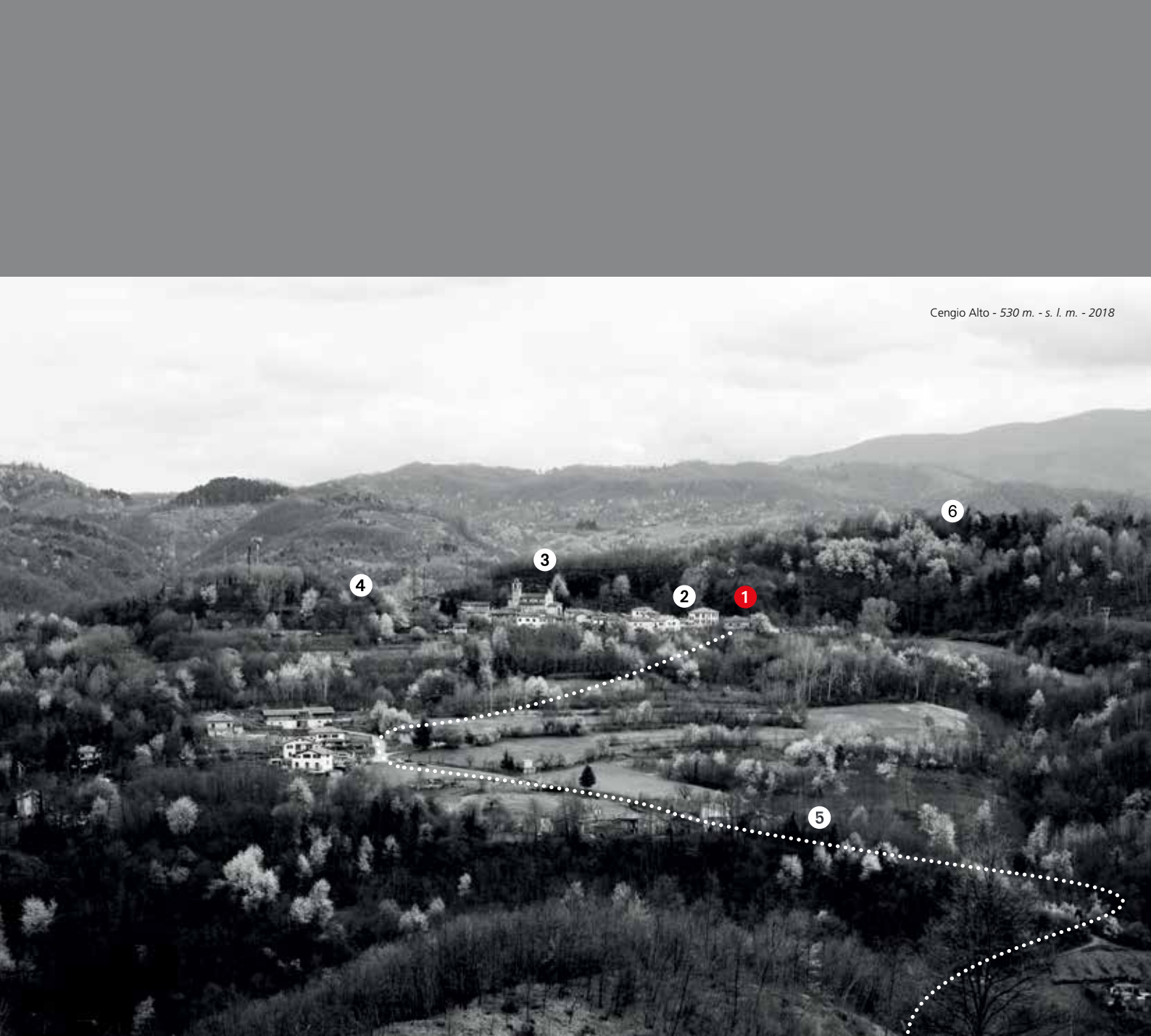




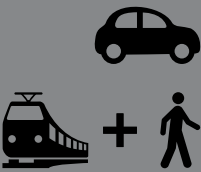
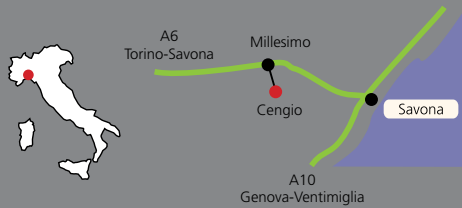
MADE IN ORIGINE

SPRING 2020
products



Cengio Alto - 530 m. - s. l. m. - 2018

- 1 - Origin Lab Snc
- 2 - Castle Inn (1906)
- 3 - The Virgin Mary Nativity Sanctuary (1662)
- 4 - Napoleonic Cemetary
- 5 - Old walkable dirt road
- 6 - Ancient Castle ruins of “Del Carretto”



Directions: Exit Millesimo (A6 Torino – Savona) follow the indications for Cengio – further on for Cengio Alto (village)

Railway line Torino – Savona – Cengio stop – wait in Piazza della Stazione - call 019 55 56 69 (if you prefer the walk, make sure you have good hiking shoes and simply follow the old carriageable road which takes approximately 30 minutes)



Authentic flavour & wild elegance - dionysian affairs

The manufacturing liqueur plant of Origine is located North West of the Italian peninsular, in Valbormida Ligure, nestled on the hills of the old village of Cengio Alto in the Province of Savona; located in one of the highest density woodland areas in Europe and surrounded by deep green forests.

The prominent naturalistic, historical and artistic heritage contributes to making this area an appealing destination suitable for well-informed tourists, with the city of Savona, a major port hub approximately 40 km away; and just as close are the Piedmont Langhe and the city of Alba.

The production of craft liqueurs with their tonic and digestive properties is all part of a dossier lost amid the gloom of time. The modern manufacturing process actually started off with the former recipes that were distinctive of the area they originate from. Thanks to the investments made, the Origine Lab has all the equipment needed to carry out the full manufacturing process of chilled infusion in stainless steel casks, vacuum-packed distillation and natural decanting systems; all valuable procedures needed to implement any recipe. Driven by this vision the two partners and founders, Luca Graffo & Alessandro Pancini, made specific and decisive decisions aimed at obtaining extremely high standards in quality and traceability of the final product. The use of uniquely organic raw materials is what has made ‘Origine’ by all means outrightly exclusive; the medicinal herbs just like the sugar and wheat alcohol are closely selected and certified without any such addition of artificial aromas, thanks to a clear intention of safeguarding fragrance and flavour.

The use of the most sophisticated technology allows constant research to be carried out in the search for purity where the modern manufacturing process is led by traditional historic alchemical visions, constantly seeking the ideal balance between evocative fragrance and flavours that recall ancestral bodily memories.

Both the liqueurs and spirits obtained can be considered at their purest state; maintaining in time all their organoleptic characteristics which are highly valued for their geniuness. The residue found in the bottle is evidence that no stabilizers have been used. They are all great digestives for strong flavour lovers; used by skillfull barmen in mixology for the creation of new recipes intended for the more refined palats. They are also not to be underestimated for the creative use they may have when putting together experimental dishes.

The Origine Team

Alessandro Pancini
Born in 1973 - An education in Liberal Arts & a degree in philosophy. Researcher in human resources. Alessandro brings his organic vision to the Origine project.

Luca Graffo

Born in 1974 - Technical education training and expert in mechanics and applied tecnologies bringing innovation within the manufacturing process by constantly lifting the quality level in the Origine project.

Enrico Battaglia
Born in 1975 - Scientific and technical education training. Passionate about the world of spirits and a leading expert in the use of the rotary evaporator. His empirical skills and alchemical intuitions in the study of new recipes are the wealth behind the Origine project. He is undoubtedly the master distiller.

The raw materials used derive from Organic Agriculture - Reg. CE 834/07 e CE 889/08



- **medicinal herbs**
produced by the Agricultural Society ‘Agronatura Cooperative’ – located in Bergagiolo, Spigno Monferrato - Alessandria, Italy
- **common wheat alcohol**
produced by Sacchetto SpA, Lagnasco - Cuneo, Italy
- **spring water**
Fonti Bauda spring - Calizzano - Savona, Italy
Lurisia Spring, Maritime Alps - Cuneo, Italy



MADE IN ORIGINE



100% GREEN SPIRITS



100% Italian Organic Gin



Premium Organic Gin

100 cl

cod.: GN100

Commerciale name: Gino

Description: common flavoured distilled wheat

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion + vacuum-packed distillation

Distilled organic grains make up the alcohol content; the aromatic essences are produced within the Origine Lab starting with certified organic medicinal herbs; berries, petals, leaves and citrus peels which are a few of the raw materials used in our “*Single Herb*” range.

Serving Temperature 12°

Alcohol content	45% vol
Color	bright and clear
Fragrance	Juniper prevails by creating the distinct flavour along with fresh citrus & spicy notes.
Flavour	Juniper is the strongest of the flavours which is the classic taste we expect whilst liquorice and damask rose offer smooth hints and balance the slight bitter notes of sage and lemon.
Raw materials	common distilled grain <i>Juniperus Commnis</i> berries <i>Glycirrhiza Glabra</i> roots <i>Damask Rose</i> flowers <i>Limonium citrus</i> peels <i>Salvia Officinalis</i> (sage) leaves spring water
Properties	balsamic properties that beneficially stimulate the gastric functions
Tasting suggestions	see dedicated recipe

smallbatch
45%vol



The first 100% Organic Italian Vodka



Organic Vodka

100 cl

cod.: WL100

Commercial name: Organic vodka

Description: unfiltered common distilled wheat

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

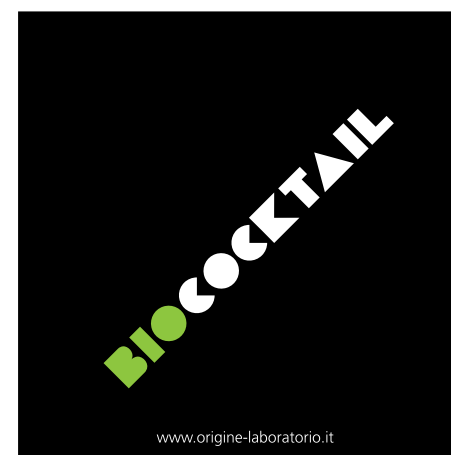
Manufacturing method: vacuum-packed distillation column + stabilisation mixture with cooling system

This is a new landmark for the "eco-friendly" mixology world.

Enjoying it straight and chilled allows you to taste the multiple nuances and its authentic intensity.

Serving temperature: 12°

Alcohol content	37,5% vol.
Color	bright and clear
Fragrance	slight hints of wheat
Flavour	strong flavour with soft hints, distinctive of distilled cereals
Raw materials	common distilled grain spring water
Properties	invigorating, tonic properties
Tasting suggestions	see recipe





Premium Organic Vodka

70 cl

cod.: WK70

Commercial name: Vodka 0.1

Description: common unfiltered distilled wheat

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Manufacturing method: distillation column + stabilising mixture with cooling system.

Enjoying it straight and chilled allows you to take in the multiple hints and authentic intensity; excellent for finger food combinations.

It is ideal for standard cocktails and in general for quality mixed drinks.

Serving temperature: 12°

Alcohol content	40% vol.
Color	bright and clear
Fragrance	slight hints of wheat
Flavour	strong flavour with soft hints distinctive of distilled cereals

Raw materials	common distilled wheat spring water - Maritime Alps, Lurisia (Cuneo) - Italy
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Properties	invigorating, tonic properties
Tasting suggestions	see recipe





The Enso concept – Japanese ideogram

円相



Rheum

70 cl

cod.: RH70

Commercial name: Rheum

Description: organic bitter made up of rhubarb & gentian

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

According to the traditional liqueur, the roots and natural extracts marinate in a hydro-alcoholic solution made up of ethyl alcohol, organic wheat and spring water. Once extraction and decanting has ended we proceed by mixing the ingredients with a spring water and cane sugar solution. The aging process takes place in stainless steel tanks before bottling.

Alcohol content	30% vol.
Color	red-brown tending towards yellow amber
Fragrance	fresh and grassy with spicy, citrus notes
Flavour	elegant, sweet and bitter, extremely persistent distinctive of rhubarb and gentian roots; the latter increases the bittering perceptions balanced by the spices and citrus fruit.
Raw materials	wheat alcohol rhubarb root (<i>Rheum palmatum</i>) and gentian (<i>Gentiana lutea</i>) natural extract cane sugar spring water
Properties	stomachic properties, facilitates digestion and stimulates the appetite
Tasting suggestions	see recipe

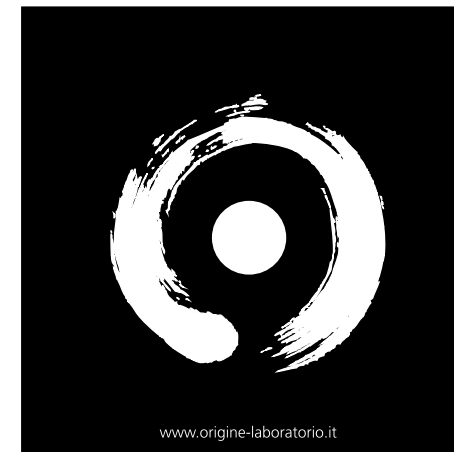


photo © Samurai Ninja Museum - Kyoto, Japan



LIMITED QUANTITY
seasonal availability only



Walnut liqueur from Cengio Alto

50 cl

cod.: NO/50

Commercial name: "Uomo Nero" (The Dark Man)

Description: Organic digestive, after-dinner drink (referred to as "amaro" in Italian, meaning bitter) made from walnut husks

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

Distinctive of tradition, it is best enjoyed straight as an after-dinner drink or digestive. Deep brown color, characterised by walnut wood; it releases a remarkable complexity of fragrance and flavour as well as a strong alcohol content. Made for cold infusion with unripe walnuts, picked towards the end of June of each calendar year (*St. John*).

Alcohol content	40% vol
Color	dark brown
Raw materials	common wheat alcohol walnut husks cane sugar spring water
Properties	tannic digestive properties
Packaging	lined cardboard tube packaging
Tasting suggestions	to be enjoyed straight and most appropriate for meditation





monoerbe[®] 
LINEA

production method – cold infusion



Matricaria Chamomile - *Chamomile*

50 cl

cod.: CA/50

Description: sugary organic liqueur made of flowers

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

Classic meditation liqueur ideal as an after-dinner drink, to serve straight in a friendly, relaxed atmosphere; it can also be enjoyed during the warm seasons pleasantly chilled.

Serving temperature: 10°-14°

Alcohol content	30% vol
Color	pale yellow with greenish reflections
Fragrance	distinctive of <i>Matricaria Chamomile</i> flowers, intense and persistent
Flavour	averagely full-bodied and elegant flavour
Raw materials	common wheat alcohol <i>Matricaria Chamomile</i> flowers cane sugar spring water
Properties	bland sedative and diuretic with digestive properties
Tasting suggestions	see recipe





Foeniculum Officinalis - *Fennel*

50 cl

cod.: FI/50

Description: sugary organic liqueur made of seeds

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

To be served straight as an exceptionally effective digestive. As a top-up in coffee it enhances its aroma by making it smoother. As an aperitif it expresses its intense characteristics, served as a “Pastis”(long drink).
Serving temperature: 10°-14°

Alcohol content	30% vol
Color	yellow with bright, green reflections
Fragrance	distinctive of fennel seeds with an aniseed scent
Flavour	strong, intense, fully expressing its wild grassy characteristics
Raw materials	common wheat alcohol <i>Foeniculum Officinalis</i> seeds cane sugar spring water
Properties	carminative, digestive and decongestant properties
Tasting suggestions	see recipe





Juniperus communis - *Juniper*

50 cl

cod.: GI/50

Description: sugary organic liqueur made from berries

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

Excellent digestive after abundant meals to be served straight.

Serving temperature: 8°-12°

Alcohol content	30% vol
Color	pastel yellow with greenish reflections
Fragrance	very intense and distinctive of <i>Juniperus Communis</i> berries
Flavour	bitter, tangy taste with fresh citrus scents, significantly astringent

Raw materials	common wheat alcohol <i>Juniperus communis</i> berries cane sugar spring water
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Properties	digestive properties, carminative ed expectorant
Tasting suggestions	see recipe





Citrus limonum - *Lemon*

50 cl

cod.: LI/50

Description: sugary organic liqueur made from citrus peels

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

Excellent after-dinner drink to be served chilled, suitable for any occasion.

Serving temperature: 12°-16°

Alcohol content:	30% vol
Color	deep yellow
Fragrance	distinctive of Mediterranean lemons and limes
Flavour	intense mature citrus and grated lemon peel

Raw materials	common wheat alcohol <i>Citrus Limonum</i> peel cane sugar spring water
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Properties	tonic, digestive and refreshing properites
Tasting suggestions	see recipe





Glycyrrhiza glabra - *Liquorice*

50 cl

cod.: LQ/50

Description: sugary organic liqueur made from roots

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

Suitable at any time of the day and ideal as an after-dinner drink. The growing fame of this type of liqueur has now become a classic, expressing in the liqueur version the "Origine" Liquorice at its utmost purest state. Serving temperature: 10°-14°

Alcohol content	30% vol
Color	resembles desert sand, moderately intense
Fragrance	distinctive of <i>Glycyrrhiza Glabra</i> with remote tobacco and coffee scents
Flavour	slight bitter hints, characteristic of the root
Raw materials	common wheat alcohol <i>Glycyrrhiza Glabra</i> roots cane sugar spring water
Properties	expectorant and emollient digestive properties
Tasting suggestions	see recipe





Mentha piperita - *Mint*

50 cl

cod.: ME/50

Description: sugary organic liqueur made from leaves

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

Excellent as a tonic and refreshing after-dinner drink to enjoy straight. Definitely Summery.

Serving temperature: 8°-12°

Alcohol content	30% vol
Color	green under-wood with light brown relections
Fragrance	intense balsamic scent distinctive of fresh mint
Flavour	crumpled mint leaf
Raw materials	common wheat alcohol <i>Mentha Piperita</i> leaves cane sugar spring water
Properties	refreshing, decongestant and digestive properties
Tasting suggestions	see recipe





Chosen by Fulvio Piccinino
In preparation of the prohibited futurist
"la Rosa Bianca" "the White Rose"



Damask Rose - *Rose*

50 cl

cod.: RO/50

Description: sugary organic liqueur made from petals

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

Suitable at any time of the day, a classic meditation liqueur which does well as an end of meal liqueur or as accompaniment to fruity pies and tarts. Serving temperature: 10°-14°

Alcohol content	30% vol
Color	pale pastel pink
Fragrance	hints of rose and Middle Eastern scents
Flavour	delicate floreal notes distinctive of <i>Damask Rose</i>
materie prime	alcool di grano da frumento tenero <i>Damask Rose</i> petals cane sugar spring water
Properties	stimulating, refreshing and aphrodisiac properties
Tasting suggestions	see recipe



Fulvio Piccinino © 2011

SHAKE WELL BEFORE DRINKING
Does not contain thickeners (acacia gum),
flavour enhancers, artificial or natural sweeteners



Coffee - *100% arabica*

50 cl

cod.: CF/50

Description: sugary organic liqueur made from coffee

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

Characterized by a distinctive coffee aroma with hints of wheat that derive from the alcohol; the generous amount of coffee used in the preparation makes the liqueur flavour extremely intense, sweet and round. Serving temperature: 12°-15°

Alcohol content	30% vol
Color	intense & brownish
Fragrance & Flavour	distinctive coffee & wheat flavour
Raw materials	common wheat alcohol 100% arabica quality coffee powder cane sugar spring water
Properties	digestive and stimulating (pick-me-up) properties
Tasting suggestions	see recipe





SHAKE WELL BEFORE DRINKING



Radix ginger

50 cl

cod.: ZE50

Commercial name: Radix ginger

Description: sugary organic liqueur made from roots

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

Ideal for ginger root lovers looking for an authentic, strong flavour; intense and sharp to the nose;
An aromatic mouth explosion given the addition of fresh root finely balanced in acidity with lemon juice.
Serving temperature: 8°-12°

Alcohol content	30% vol
Color	ochre
Fragrance	very intense and distinctive of ginger root
Flavour	sharp spicy with strong hints of lemon
Raw materials	common wheat alcohol fresh ginger root - <i>Zingiber officinale</i> lemon juice cane sugar spring water
Properties	tonic, fluidising, digestive and aphrodisiac properties
Tasting suggestions	see recipe





SHAKE WELL BEFORE DRINKING



Sweet & Sour (cocktail mix)

100 cl

cod.: SS100

Commercial name: Sweet & Sour

Description: syrup liqueur

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

Created for the mixology world, differentiating from other products on the market for its alcohol content of 30%Vol., stabilising fresh unpasteurised lemon juice with cane sugar; not to be drunk straight, but as a starting point in the recommended doses as per the "Origine" recipe. It is extremely popular amongst barmen that love natural products.

The acidity and sweetness balances a range of recipes; perfect with freshly squeezed fruit for organic-cocktails and the notorious "*Origine Organic-bombs*" (bio-bombetta).

Lengthened with sparkling water creates a quenching lemon drink that recalls the traditional sodas of a time. Excellent adjuvant for fruit salads, herbal teas and chilled drinks.

Alcohol content	30% vol
Color	lemon yellow
Fragrance	distinctive of fresh lemon juice
Flavour	very sweet and acidic
Raw materials	common wheat alcohol lemon juice cane sugar spring water
Properties	concentrated natural adjuvant for mixology
Tasting suggestions	see recipe





Miniature series (sampling)

5cl

A vast choice of the product range is available in 5 cl glass bottles with safety caps.

cod. VL05	Organic Vodka 5cl	37.5% Vol
cod. GN05	Organic Gin Gino 5cl	45% Vol
cod. LQ05	Organic Liquorice liqueur 5cl	30% Vol
cod. LI05	Organic Lemon liqueur 5cl	30% Vol
cod. ME05	Organic Mint liqueur 5cl	30% Vol
cod. CA05	Organic Chamomile liqueur 5cl	30% Vol
cod. FI05	Organic Fennel liqueur 5cl	30% Vol
cod. GI05	Organic Juniper liqueur 5cl	30% Vol
cod. RO05	Organic Rose liqueur 5cl	30% Vol
cod. ZE05	Organic Ginger liqueur 5cl	30% Vol
cod. CF05	Organic Coffee liqueur 5cl	30% Vol
cod. RH05	Organic digestive Rheum 5cl	30% Vol
cod. SS05	Organic Sweet&Sour blend 5cl	30% Vol
cod. IE05	19 - organic Thyme spirit	70% Vol

MIGNON

www.origine-laboratorio.it

Funny Book

12x5cl



cod.: LS12

A case in the shape of a book made from recycled @Honeycomb, with velcro closure. It contains 12 x 5cl easily transportable samples (size when closed 35x33x4 cm – total weight 2,15 kg), effectively protects the products and also works well as a display in stores. Ideal as a tasting and experimentation kit.





AVAILABLE ON ORDER ONLY



Custom big party (customisable content)

300 cl - Jeroboam

cod.: JO300

Commercial name: Custom big party

3 ltr silkscreen, colored glass bottle (certified production for foodstuffs).

Variable contents following consumer claims; ideal for ceremonies, parties, and also a good enough reason for just meeting up etc..

Available on order only!

Packaging: single bottle in a wooden box

Products we suggest for packaging

Organic Vodka, Vodka 0.1, Gin GINO & the "Linea Monoerbe" (one herb line) products





100% made in Origine - 2020



19 - organic Thyme spirit

5 cl (glass nebuliser) & 100 cl (nebuliser refill – glass bottle)

cod.: IE5 e IE100

Commercial name: 19 - organic Thyme spirit

Description: hand & surface sanitiser-Drink Aromatizer

Certification: Organic Agriculture Reg. EC 834/07 & EC 889/08

Production method: cold infusion

Our edible sanitiser has an alcohol content of 70% Vol. and works out to be a good sanitiser for hands and small surfaces (es.: handles, screens, pc mouse, mobiles, bathroom fixtures, etc.).

Its natural antibacterial thyme properties together with the antiseptic properties found in ethyl alcohol have been familiar to us right back from the olden days; the pleasant fragrance of the plant releases natural sensations of freshness.

Alcohol content	70% vol
Color	bright and clear
Fragrance & Flavour	fresh fragrance with pronounced herbaceous hints characteristic taste of the herbaceous plant

Raw materials	common wheat alcohol 100% pure essential Thyme oil (<i>Thymus serpyllum</i>) Spring water
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wood's packaging © 2018 Danilo Assandri - prototype



gadgets © 2018 Origine green spirits

源

The origin concept – Japanese ideogram

The Brand Origine Green Spirits, Vodka 0.1, the labels “single-herb” are trademarks and / or Register © 2006

creative work: S. J. Rossi - mod.: I / 2020



A postcard showing the town of Cengio Alto – approximately the beginning of the 900's