

Learn the art of gin and tonic with local botanicals with a private mixologist.

Olbia · Sardinia

- Duration: 2 h
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 48 hours before

In Sardinia, this mixology workshop dedicated to Gin Tonic takes you on a journey to discover botanicals, aromas, and pairings through a practical and engaging experience. Among selected gins, artisanal tonics, and creative garnishes, you will learn to craft balanced drinks, enhancing the scents, flavors, and details of each ingredient.

Led by an expert mixologist, you will participate in a comparative tasting of different gins, discovering their characteristics, botanicals, and serving techniques. During the workshop, you will prepare and customize your own Gin Tonic, experimenting with aromatic combinations, decorations, and pairings designed to enhance each cocktail.

A relaxed and contemporary experience to delve into the world of gin through taste, creativity, and conviviality.

What makes this experience special

- Workshop dedicated to the art of Gin Tonic
- Comparative tasting of selected gins
- Use of botanicals and artisanal tonics
- Personalized cocktail preparation
- Expert-led mixologist experience
- One bottle of gin used included





