

# DERGANO GIN



## TECHNICAL SHEET: DERGANO GIN

### 1. BRAND IDENTITY

- **Product Category:** Artisanal Urban Gin.
  - **Origin:** Milan, Italy (Dergano District).
  - **Alcohol by Volume (ABV):** 40.0%.
  - **Format:** 70cl.
  - **Purity Standards:** 100% Natural Infusions | Zero Added Sugars | No Artificial Flavors.
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### 2. THE CRAFTSMANSHIP OF PRECISION

- **Flavor Hierarchy:** Unlike mass-produced spirits, Dergano Gin is built on a "Hierarchy of Flavors" using individual infusions of each botanical at specific temperatures and durations.
  - **Aromatic Clarity:** This meticulous method ensures the maximum clarity of every note before the final blending.
  - **Premium Base:** We use highest-quality Italian grain alcohol to provide a clean, neutral canvas.
  - **Integrity:** The gin is cold-filtered to preserve the integrity of the natural essential oils.
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### 3. THE TWO FACES OF DERGANO

#### DERGANO SILVER: The Essence of Precision

The core of our range, designed for technical excellence in both classic and contemporary mixology. It represents the purest expression of our botanical architecture.

#### DERGANO GOLD: The Alchemy of Luxury

A special edition embellished with **23k gold flakes** in suspension.

- **Visual Ritual:** The gold creates a shimmering visual ritual, transforming every pour into a celebratory event.
  - **Premium Value:** The 23k gold addition is a statement of exclusivity, providing venues with a unique tool to elevate their ultra-premium cocktail offerings.
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## 4. BOTANICAL ARCHITECTURE

- **The Three Pillars:** Juniper Berries (resinous structure), Angelica Root (earthy fixative), and Coriander Seeds (citrus bridge).
  - **Citrus Brilliance:** Bergamot Peel for exotic floral elegance, and a dual-layer of Bitter and Sweet Orange for vibrant roundness.
  - **Velvety Spices:** Rosehip provides a silky mouthfeel. Cardamom, Allspice, Black Pepper, Cloves, and Cinnamon replace alcoholic "burn" with a persistent, refined spicy glow.
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## 5. ORGANOLEPTIC PROFILE

- **Nose:** Predominance of fresh juniper with citrus top notes and a subtle, delicate floral scent.
  - **Palate:** Powerful yet sophisticated. A silky sensation with a seamless transition from citrus freshness to a warm, exotic complexity.
  - **Finish:** Long, spicy, and harmonious, featuring the lingering warmth of cinnamon and cloves.
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## 6. SIGNATURE COCKTAILS & SERVICE RITUALS

### The Signature Pour: MILANO ORO 75

*An elegant, dry, and celebratory cocktail designed to maximize the luxury effect of the 23k gold flakes.*

- **Spec:** 30 ml Dergano Gin Gold, 10 ml Martini Extra Dry, 7.5 ml Acacia Honey Syrup (1:1 ratio), topped with Franciacorta.
- **Method:** Combine Gold gin, dry vermouth, and honey syrup in a chilled flute or mixing glass. Integrate with a gentle stir (do not agitate harshly) to keep the gold in suspension. Top slowly with chilled Franciacorta.
- **Garnish:** Express the oils of a lemon peel over the glass and discard. The gold flakes must remain visible and suspended.

### Dergano Classics

- **White Negroni (Silver):** 60 ml Dergano Gin Silver, 30 ml White Vermouth, 15 ml Cocchi Americano. Garnish with lemon peel.
  - **Golden Dry Martini (Gold):** 60 ml Dergano Gin Gold, 10 ml High-quality Dry Vermouth. Stir gently for 20-30 seconds to maintain the brilliance of the 23k gold flakes.
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