

TECHNICAL DATA SHEET: DERGANO GIN

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 | Zero Artificial Flavors

1. THE CRAFT OF PRECISION

Dergano Gin is built on a "Hierarchy of Flavors." Unlike mass-produced gins, we utilize **individual botanical infusions** at specific temperatures and durations. This ensures the ultimate clarity of each note before they are masterfully blended into the final spirit.

- **Base:** Premium Italian Grain Alcohol (providing a neutral, clean canvas).
 - **Filtration:** Cold-filtered to preserve the integrity of natural botanical oils.
 - **Special Edition: Dergano Gold** is enriched with suspended **23ct Gold Flakes**, creating a scintillating visual ritual.
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2. THE BOTANICAL ARCHITECTURE

The Three Pillars (The Foundational Core)

- **Juniper Berries:** The protagonist. Provides the iconic piney, resinous, and crisp backbone.
- **Angelica Root:** The fixative. Binds volatile aromas together and adds musky depth.
- **Coriander Seeds:** The bridge. Adds spicy, citrusy notes that harmonize the blend.

The Citrus Brightness (The Freshness Layer)

- **Bergamot Peel:** Adds an exotic, floral "Earl Grey" elegance.
- **Bitter & Sweet Orange:** A dual-layer of citrus; one for zesty "bite" and one for juicy roundness.

The Smoothing Spices (Body & Finish)

- **Rose Hip:** Provides a delicate floral sweetness and a silky, velvety mouthfeel.
 - **Cardamom & Allspice:** Warm, aromatic notes that fill the middle of the palate.
 - **Black Pepper, Cloves & Cinnamon:** Replaces the "harshness" of alcohol with a lingering, spicy glow and a seamless, polished finish.
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3. ORGANOLEPTIC PROFILE

- **Nose:** Fresh juniper-forward with bright citrus top notes and a subtle, floral-perfumed aroma.
 - **Palate:** Powerful yet sophisticated. Silky mouthfeel with a transition from zesty citrus to warm, exotic complexity.
 - **Finish:** Long, spicy, and harmonious. No alcohol "burn"—only a lingering glow of cinnamon and cloves.
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4. THE PERFECT SERVE (The Dergano Ritual)

- **White Negroni**
 - **60 ml** Dergano Gin Silver
 - **30 ml** white vermouth
 - **15 ml** Cocchi Americano (sub Bonal or Suze if desired)
 - Lemon twist, for garnish

Preparation:

- Combine gin, white vermouth, and Cocchi Americano in a mixing glass filled with ice.
 - Stir with a bar spoon until well chilled.
 - Strain into a chilled cocktail glass.
 - Add a lemon twist as garnish and serve.
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- **Golden Dry Martini:**
 - **60 ml** Dergano Gin Gold
 - **10 ml** High-quality Dry Vermouth
 - **1 dash** Orange bitters (optional)
 - **Garnish:** Lemon twist or a green olive

Preparation:

- Chill a martini glass with ice.
- In a mixing glass filled with ice, combine Dergano Gin Gold and Dry Vermouth.
- Stir gently for 20-30 seconds to maintain the brilliance of the **23k gold flakes**.
- Strain into the chilled glass.
- Garnish with a lemon twist to highlight the fresh juniper aromatic notes

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5. COMMERCIAL & COMPLIANCE

- **Manufacturer:** Dergano Gin by Noam Shaked
- **Contact:** info@derganogin.it | www.derganogin.it