



# 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

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## 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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## DERGANO GIN



### 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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#### 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.com](mailto:info@derganogin.com) | [www.derganogin.it](http://www.derganogin.it)