

PIERO
DRY GIN



ITALIAN
HANDCRAFTED
GIN

Giuseppe



the real
Revolution is
in the Spirit

An exclusive gin

An intense gin with a rich story but created to be balanced and smooth, ideal to round off any cocktail.

When enjoyed purely its character emerges and finds its highest expression.

After several testing with more than 30 different plants and the search for the ideal distiller, the match turned out to be 6 botanicals and the perfect alcohol content: a sensory experience of a new, incredible taste.

Botanicals



Juniper



cardamom



orange



marjoram



ginger



secret

Technical information

Method	London Dry
Origin	Italy
Distillery	Enrico Toro (Abruzzi)
Volume	700 ml
Alcohol content	42 %



Tasting notes

To the nose the aroma of juniper is clear, followed by a heightened spicy note with a hint of balsamic notes. The prevailing note of juniper continues in the mouthfeels contrasted by the warm and enveloping taste of the marjoram that meets cardamom and ginger. In the finish a rich, persistent and resinous taste emerges followed by a hint of sweetness achieved through the secret ingredient.

Distillation technique

Careful selection of raw materials: best quality juniper, dried orange peel, marjoram, cardamom, ginger, floral secret ingredient.

All ingredients are dosed and mixed to be placed in hydro alcoholic infusion at about 60 degrees, in a special distillation tank equipped with a basket to contain the botanicals. After roughly 2 days, a distillation is carried out. The product parts are selected by carefully tasting and discarding some unsuitable parts in order to carefully collect the heart of the distillate. This

operation requires a long experience in the sector. A refined distillation proceeds with the analytical supervision of the distillate, alcohol content and organoleptic analysis. Various dosages follow to define the right quantity to be used for a standard and harmonious finished product, calibrated at 42 alcoholic degrees. The finished product will be left to rest, filtered and packaged.

the Process

Production

The production of small batches together with the use of selected botanicals, enhance their freshness and intense aromas: the sweetness of the orange, the bitterness of the juniper, the spice of the cardamom, the spiciness of the ginger and the floral note given by the secret ingredient, because every real recipe holds one.

Piero Dry Gin is in collaboration with the Enrico Toro Distillery (Abruzzi) and its master distiller Enzo.

Awards

Piero Dry Gin took the podium at the International Wine and Spirit Competition in London, the most prestigious international competition for wines and spirits, winning second place and “bewitching” a commission of world experts. Also in 2020 Piero Dry Gin wins the prestigious “Excellence Spirits Award” selected by the international jury of Roma Bar Show as an excellent product.





The origins

“It was one night in May while walking through the Gran Vía of the Spanish Capital when my attention was attracted by the blue lights and the minimalist style of a bar. It was 2008 and I was in Madrid for one of many business trips. I walked in, took a seat at the bar and admired the bartender preparing a drink with a high visible impact with dedication and creativity.

That night I tried my first Gin Tonic “Premium”. That experience changed my life. From that moment on every business trip there has been a new gin bar to discover and a new gin bottle to take home.”

In 2018 the final project of a master was about the creation of a new gin. The combination of this, a 150 bottles collection and the research of the perfect mix brought Piero Dry Gin to life.

In fact, the intent was to create a unique gin: repeated tests and experiments with dozens of different plants, in search of the ideal distiller in less known part of Italy.



The distillate of a man

Above all, Piero Dry Gin is Gianpiero, the founder.

Heir to Gabriel Garcia Marquez's novel characters: travelers, captains of fortune, visionary entrepreneurs and passionate managers who from Molise, the "region that does not exist", emigrate to Puerto la Cruz, Venezuela, Buenos Aires, Argentina and the main cities of Australia, and finally return to Italy.

His journey made of a thousand business trips to different countries, between the contemporary and hipster style of the metropolis and the wealth of multiethnic and intercultural cities, contaminating the most exotic and indigenous tastes, without ever forgetting the love for beauty, the typically Italian design and aesthetics.



www.pierodrygin.com