

DV



DOLCE VITA

Mediterranean Distilled
DRY GIN



PURA ESSENZA MEDITERRANEA

PURE MEDITERRANEAN ESSENCE

DOLCE
VITA
GIN EXPERIENCE
Life Style





*Capri appare subito
come circonfusa dal mistero,
come qualcosa di impenetrabile e di oscuro,
come un sogno
o come un destino.*

Capri immediately appears as surrounded by mystery, as something impenetrable and obscure, like a dream or a destiny.



Capitano Emo
Captain Emo



Il figlio Dino
His son Dino



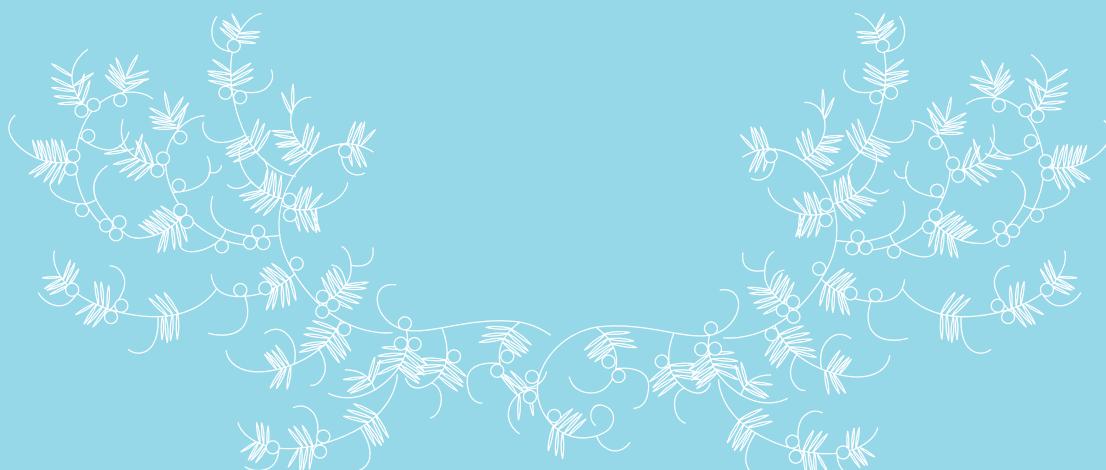
**Una fantastica gita
in Vespa**
*A lovely daytrip
with Vespa*

LE ORIGINI: *una tenera storia d'amore*

Per spiegare questo prodotto e il suo packaging occorre rifarsi alla passione per i paesaggi, i colori e i profumi dell'Italia meridionale, da parte della famiglia Targa, patavina di origine. In particolare nel 1932, il giovane futuro comandante di aviazione Emo Targa, all'epoca poco più che quattordicenne, intraprese con la famiglia un lunga vacanza estiva per raggiungere Acitrezza, piccolo paese sulla costiera siciliana. Durante il viaggio, Emo ebbe modo di conoscere per la prima volta i sapori, le fragranze e i profumi del sud Italia. Uno dei soggiorni era previsto a Napoli. Qui, poco dopo il suo arrivo, conobbe una giovane ragazza, originaria di Capri, con cui si intrattenne a lungo a parlare. Tra i due nacque subito una tenera simpatia e i due fanciulli decisero di darsi appuntamento per il giorno successivo a Capri. Poichè Emo non conosceva l'isola, si accordarono di trovarsi in piazza Umberto 1° (la celebre "piazzetta"), sotto alla torre campanaria. Il giorno seguente e i 3 giorni successivi continuaron a incontrarsi nello stesso luogo, perdendosi in giochi e chiacchiere frenetiche, avvolti dai brillanti colori del mediterraneo e respirando la mite aria satura di aromi. Nelle settimane successive il giovane Targa salutò la cara amica e proseguì il suo viaggio attraverso l'Italia fino alla Sicilia. Una volta rientrato a Padova, Emo continuò a cullare quella passione nata per il sud, passione che, divenuto padre, continuò a trasmettere alla sua famiglia. Fu infatti il figlio Dino che, una volta appresa l'arte della distillazione lavorando nell'azienda di famiglia, decise di rendere omaggio al padre e alle terre da lui tanto amate, unendo i profumi da lui descritti in un unico distillato. È in questo modo che nasce il Gin "DOLCE VITA", un omaggio a Capri e ai delicati profumi del Mediterraneo.

THE ORIGINS: *a tender love story*

In order to explain the origins of this product and its packaging we should refer to the passion of the Targa family, originally coming from Padua, for the landscapes, colours and fragrances of Mediterranean Italy. In 1932, young Emo Targa, who would then become first pilot, at the time slightly older than fourteen years old, spent a long summer holiday in Italy with his family in order to reach Acitrezza, a small town on Sicily's coast. During the journey Emo had the opportunity to get to know the tastes, fragrances and nuances of South Italy for the first time. One of the stays was in Naples. Just after his arrival there, Emo met a young girl from Capri with whom he stopped to talk for a while. The two decided to meet again in Capri the day after. Since Emo did not know the island, they chose to meet in Piazza Umberto I° (the well-known "piazzetta"), under the bell tower. The following days they continued to meet in the same place. They played and chatted frenetically surrounded by the bright colours of the Mediterranean and breathing in the mild air full of scents. In the following weeks young Targa said goodbye to his dear friend and continued his trip through Italy up to Sicily. Once returned in Padua, Emo kept on cultivating his passion for the South of Italy which he transmitted then to his family. In fact, it was his son Dino who decided, once learned the art of distillation by working in the family-owned company, to pay homage to his father and his beloved land by joining the flavours he described in a single distillate. That's how Gin "DOLCE VITA" was created: a tribute to Capri and the delicate fragrances of the Mediterranean.



PURA ESSENZA MEDITERRANEA

PURE MEDITERRANEAN ESSENCE



Metodo “Related Botanicals” Targa Ilva

Targa Ilva “Related Botanicals” Method



Ginepro
Coriandolo



Ireos, Angelica,
Liquirizia,
Zenzero,
Pepe nero



Scorze: Arancio, Limone,
Mandarino, Pompelmo
Rosa, Lime, Bergamotto



Basilico, Rosmarino,
Origano, Timo,



Fiori di Arancio (zagare),
Fiori di Limone (zagare)

Juniper
Coriander

Ireos, Angelica, Liquorice,
Ginger, Black Pepper

Peels: Orange, Lemon,
Tangerine, Pink Grapefruit,
Lime, Bergamot

Basil, Rosemary, Oregano,
Thyme

Orange and Lemon
blossom



DISTILLAZIONE: “Related Botanicals” esclusivo metodo Targa Ilva

“Dolce Vita” Dry Gin deve il suo inconfondibile bouquet di note agrumate, addolcite da delicati sentori di zagara di limone e di arancio, al particolare e unico metodo di distillazione separata “Related Botanicals” messo a punto dalla distilleria Targa Ilva. Con questo sistema, i botanicals vengono mescolati per gruppi aromaticamente affini, in modo da sfruttare le diverse temperature di distillazione. I distillati così ottenuti sono quindi miscelati sino a ottenere questo unico e autentico Gin Mediterraneo. Il “Dolce Vita” Mediterranean Distilled Dry Gin viene quindi refrigerato e filtrato per ottenere una trasparenza cristallina. Segue la fase di affinamento in botti di ceramica per almeno 6 mesi. Tale affinamento permette agli aromi dei vari botanicals di amalgamarsi ed armonizzarsi. È per questo che il Gin “Dolce Vita” può essere degustato appieno, anche liscio, leggermente fresco, oltre che nei più importanti cocktails e long drinks internazionali.

DISTILLATION PROCESS: “Related Botanicals” Targa Ilva Exclusive method

“Dolce Vita” Dry Gin unique scent made by citrus notes, softened by delicate hints of lemon and orange blossoms, is due to the particular distillation method called “Related Botanicals”, developed by Targa Ilva distillery.

Using this technique, botanicals are mixed in similar groups by aromas, in order to exploit the different distillation temperatures.

Distillates obtained from this technique are mixed to create this unique Mediterranean Gin. Dolce Vita Mediterranean Distilled Dry Gin is then cooled and filtered to obtain its crystalline transparency. Follow the aging phase in ceramic barrels for at least six months. This aging helps the botanical aromas to blend and harmonize.

This is the reason why our Dolce Vita Gin can be fully tasted as smooth, slightly chilled, and in the most important cocktails and international long drinks.



OMNIA PRAECLARA RARA

GIARDINI CAPRESI

POMPELMO ROSA PINK GRAPEFRUIT



PURA ESSENZA MEDITERRANEA

Le bucce sottili del Pompelmo rosa e del Bergamotto vengono messe in infusione per tre giorni, in una miscela di alcool e acqua a 60 gradi alcolici. Un'altra parte di bucce vengono inserite nell'apposito cestello posto sopra la caldaia. Quindi si procede alla distillazione utilizzando l'infuso ottenuto precedentemente, i cui vapori, passando attraverso le bucce poste sul cestello, ne estraggono gli aromi ed i profumi. I due distillati così ottenuti vengono quindi miscelati separatamente nella ricetta base del Gin Dolce Vita, da cui si evidenzia il bouquet fresco e agrumato del Pompelmo rosa e del Bergamotto.

GIARDINI CAPRESI

BERGAMOTTO BERGAMOT



PURE MEDITERRANEAN ESSENCE

Thin bergamot and pink grapefruit peels are infused for three days in a water and alcohol solution of 60% by Vol. Other peels are inserted into a basket placed above the boiler. Here distillation takes place, using infusion obtained before, which vapors passing through peels inside the basket, extract aromas and perfumes. The two obtained distillates are then mixed apart in the basic Dolce Vita Dry Gin recipe, from which emerges fresh and citrusy grapefruit and bergamot bouquet.



DOLCE[®] VITA CAPRI FUSION

Mediterranean
DRY GIN
VAPOUR DISTILLED

AFFINATO IN
BOTTI DI CERAMICA
REFINED IN CERAMIC BARRELS

DV
SPECIAL EDITION
E. MARINELLA
NAPOLI



DOLCE
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GIN EXPERIENCE
Life Style



Gin & Tonic classic

- 5 cl Dolce Vita Mediterranean Distilled Dry Gin
- 15 cl Tonic water
- Scorza di limone - *Lemon zest*
- Ghiaccio in abbondanza
- Plenty of ice*



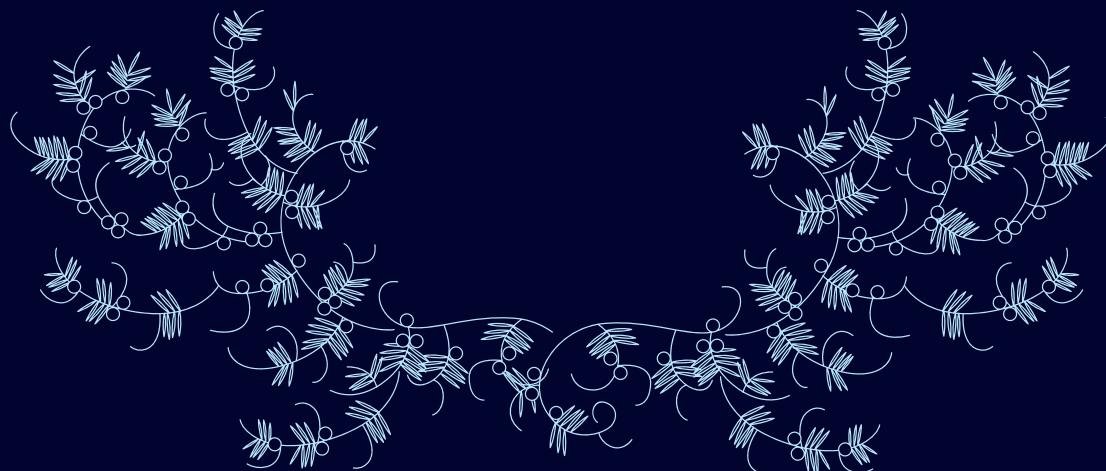
Negroni classico

- 3 cl Dolce Vita Mediterranean Distilled Dry Gin
- 3 cl Bitter
- 3 cl Vermouth dolce - *sweet Vermouth*
- Fetta d'arancia - *Orange slice*
- Ghiaccio - *Ice*



Gin Gin Mule

- 5 cl Dolce Vita Mediterranean Distilled Dry Gin
- 1,5 cl Succo di limone - *Lemon juice*
- 15 cl Sciroppo di zucchero - *Sugar syrup*
- 25 cl Ginger beer
- 7-8 Foglioline di menta - *Mint leaves*



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Luna Caprese

- 7 cl Dolce Vita Mediterranean Distilled Dry Gin Pompelmo Rosa
- 11 cl Succo di pompelmo fresco *Fresh grapefruit juice*
- 2 cl Bitter
- 4 Gocce Orange Bitter *Orange Bitter drops*
Fettina pompelmo - *Grapefruit slice*
- Ghiaccio a cubetti - *Ice cubes*



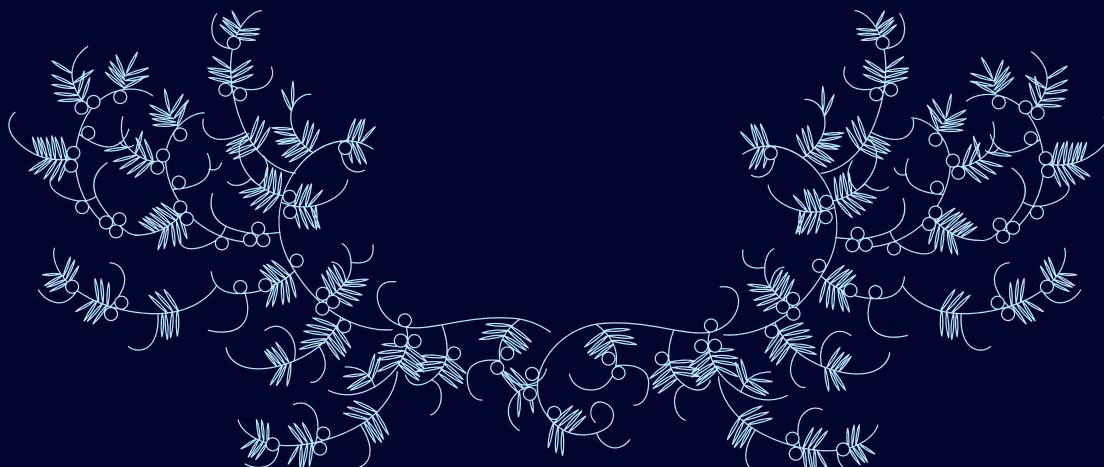
La Piazzetta

- 4 cl Dolce Vita Mediterranean Distilled Dry Gin Pompelmo Rosa
- 3 cl Aperitivo L'Apè liquore *Aperitif Apè liqueur*
- 2 cl Bitter
- 2 Gocce di angostura - *Angostura drops*
Succo di arancia - *Orange juice*
Ghiaccio a cubetti - *Ice cubes*



Dolce Vita rosé

- 4 cl Dolce Vita Mediterranean Distilled Dry Gin Pompelmo Rosa
- 3 cl Prosecco - *Prosecco sparkling wine*
- 3 cl Limonata - *Lemonade*
- 3 Gocce Granatina - *Grenadine drops*
Fragola fresca - *A fresh strawberry*
Ghiaccio - *Ice cubes*



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Bergamotto sour

- 3 cl Dolce Vita Mediterranean Distilled Dry Gin Bergamotto
- 2 cl Succo fresco di limone
Fresh lemon juice
- 1 cl Sciroppto di zucchero - Sugar syrup
- 2 cl Albumi d'uovo - Egg white
- Ghiaccio- *Ice*



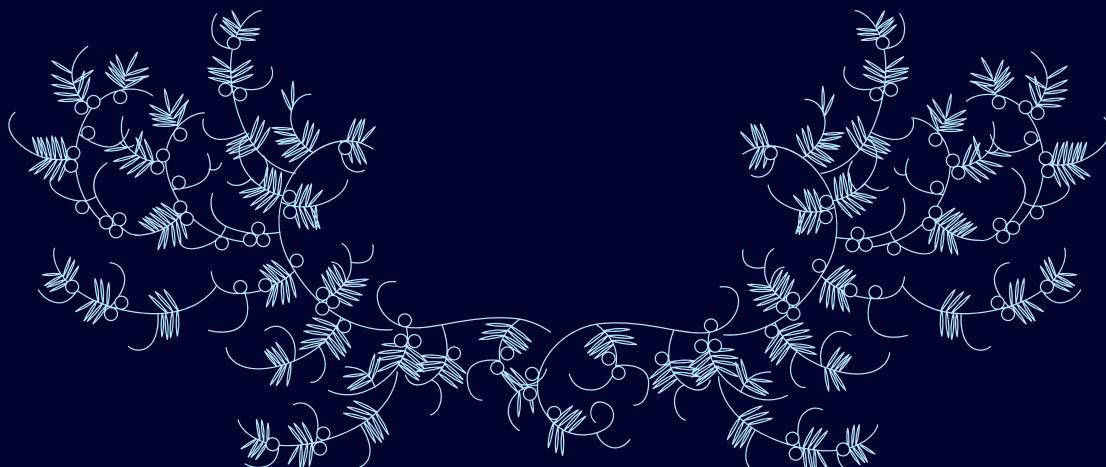
Brezza Mediterranea

- 2 cl Dolce Vita Mediterranean Distilled Dry Gin Bergamotto
- 4 cl Pure Grain Vodka
- 1 cl Martini Dry
- Ghiaccio - *Ice*



Elisir d'estate

- 4 cl Dolce Vita Mediterranean Distilled Dry Gin Bergamotto
- 1 cl Sciroppto di granatina- *Grenadine syrup*
- 1 cl Grand Marnier
- 1 cl Succo fresco di limone
Fresh lemon juice
- 2 cl Succo fresco di arancia
Fresh orange juice
- Ghiaccio- *Ice*





Promotional
Gifts





CERTIFICATE

Reg. Number	ALI 02258 – FF2				
Assessment date	2024-02-02	Certificate issue date	2024-03-15	Date of last review	2024-03-15
Next Assessment be performed within the time period in case of announced Assessment	from 2024-12-08	to 2025-02-16	and in case of unannounced Assessment	from 2024-10-13	to 2025-02-16
Certificate expiry date	2025-03-29				

IFS FOOD CERTIFICATE

We certify that the Organization:

BAGNOLI GROUP S.r.l.

GS1 GLN (s): 8001412000017

COID: 85648

Has been evaluated by Kiwa Cermet Italia, being an ISO/IEC 17065 accredited certification body for IFS certification, by Accredia certificate no.069/B, and having signed an agreement with IFS Management GmbH, confirms that the processing activities of the audited company, meet the requirements set out in the:

IFS FOOD Version 8, April 2023

and other associated normative documents

at Foundation Level– with a score of 94,16%.

Scope: Mixing and packaging of spirits, liqueurs and other alcoholic beverages in glass bottles. Mixing and packaging of semi-finished fruit-based products packed in plastic containers. Mixing and packaging of syrups (for granitas) packaged in plastic and glass containers. Packaging of extra virgin olive oil in glass bottles.

The company has own broker activities which are not IFS Broker/other GFSI recognised standard certified

Number and name of the product scope(s): 8, 9

Code number of the technology scope(s): C, D, E, F

Last Assessment conducted unannounced: N/A

Food Feed and Farm Division Manager

Giuseppe Bitonti

The maintaining of the certification is subject to annual surveillance and dependent on the observance of Kiwa Cermet Italia contractual requirements.

This certificate is composed of 1 pag.

Kiwa Cermet Italia S.p.A.
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CERMET

BAGNOLI GROUP S.r.l.

Registered Headquarters:

Via Statale 16 n°4 - 35048 Stanghella PD - Italia

Audit site address

Via Statale 16 n°4 - 35048 Stanghella PD - Italia



PRD N° 0069PRD

Membro degli Accordi di Mutuo Riconoscimento EA, IAF e ILAC
Signatory of EA, IAF and ILAC Mutual Recognition Agreements





CERTIFICATE

Reg. Number.	ALI 02258-B	Auditor number	21499		
Date/s of audit	2024-02-02	Certificate issue date	2024-03-15	Date of last review	2024-03-15
Re-audit due date	from 2025-01-04	to 2025-02-01			
Certificate expiry	2025-03-15				

BRC FOOD CERTIFICATE

We certify that the Organization:

BAGNOLI GROUP S.r.l.

BRC site code: 10008876

Has been evaluated by Kiwa Cermet Italia, accredited certification body by Accredia certificate no.069/B, and meets the requirements set out in the:

BRC GLOBAL STANDARD for FOOD SAFETY, ISSUE 9: AUGUST 2022

Scope:

Mixing and packaging of spirits, liqueurs and other alcoholic beverages in glass bottles. Mixing and packaging of semi-finished fruit-based products packed in plastic containers. Mixing and packaging of syrups (for granitas) packaged in plastic and glass containers. Packaging of extra virgin olive oil in glass bottles.

Exclusions from scope: Traded goods (can drinks)

Product Categories: 12 – Beverages, 13 - Alcoholic drinks and fermented/brewed products, 18 - Oils and fats

Achieved Grade: B

Audit programme: Announced

Food Feed and Farm Division Manager

Giuseppe Bitonti

The maintaining of the certification is subject to annual surveillance and dependent on the observance of Kiwa Cermet Italia contractual requirements.

This certificate remains the property of Kiwa Cermet Italia S.p.A.

If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact enquiries@brcgs.com or use the BRCGS reporting system at

<https://tellusbrcgs.whistleblownetwork.net>.

To verify certificate validity, please visit <https://directory.brcgs.com>.

BAGNOLI GROUP S.r.l.

Registered Headquarters:

Via Statale 16 n°4 - 35048 Stanghellina PD - Italia

Certified sites:

Via Statale 16 n°4 - 35048 Stanghellina PD - Italia

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CERMET



PRD N° 0069PRD

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Signatory of EA, IAF and ILAC Mutual Recognition Agreements





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FREE SPIRIT



DOLCE
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DRY GIN



TARGA ILVA

OFICINA AQUAVITÆ

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