

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes				Distributed to the UK by	
							
Bottle Size	70	lt	Product Name	BOIGIN SAFFRON			
Alcohol by Volume	40	%					
Production Area	SARDEGNA, ITALY						
Grapes (if applicable)	N/A						
Colour	Deep golden yellow		Alivini Product Code	BOI-CARTA-----02D			
Category	Gin						
Distillation	Pot Still						
Method	The juniper berries are harvested and infused in alcohol for two months. The discontinuous distillation is carried out in copper stills, where the infusion is slowly warmed, and the thermal conditions are kept just above the alcohol evaporation temperature. The obtained distilled liquor is clear, with a high ABV of about 80%. After resting for at least a month to achieve complete homogenisation, Sardinian saffron is added, and the product is bottled after dilution to bring the ABV to 40%.						
Product Picture	Tasting Notes and Pairing						
	Citrus scents, intertwining with the aromatic notes of Mediterranean scrub, together supporting the sweet and silky burst of Sardinian saffron. On the palate, it is enveloping and fresh, a silky caress of flavour and fullness that balances elegance with intensity. To portray Sardinia by capturing its heart and soul in a bottle, Elio Carta created Boigin Saffron with D.O.P. Sardinian saffron, the latest addition to the Boigin gin family. This full, potent, and voluptuous spirit conveys the aromas of Medio Campidano, one of Sardinia's most fascinating regions, enriching an already celebrated alchemy. Its golden hue reflects the richness of the saffron, while the recipe retains the young, fresh, and supple character of Boigin, enhanced by a strong local identity. Versatile and captivating, Boigin Saffron is best enjoyed neat over ice, allowing its aromatic complexity to shine, or as a refined ingredient in cocktails. A true tribute to Sardinia, it reflects Silvio Carta's deep love for the island and its unique qualities.						
INGREDIENTS			VALUES				
List of Ingredients	%		ENERGY		Each 100ml		
Infusion of juniper berries	40.0		KJ		915		
Alcohol	40.0		Kcal		219		
Sardinian saffron	17.0						
Water	3.0						
CLOSURE TYPE			Dropdown Menu				
Select one of the following options: Cork Stopper, Glass Stopper, Plastic Stopper, Screw Cap (Stelvin)			Plastic Stopper				
DIETARY SUITABILITY			Y	N			
CERTIFIED VEGAN				X			
CERTIFIED VEGETARIAN				X			
CERTIFIED ORGANIC				X			
CERTIFIED BIODYNAMIC				X			
SUITABLE for VEGANS	X						
SUITABLE for VEGETARIANS	X						
SHELF LIFE			STORAGE CONDITIONS				
5 years			Store at a stable, cool temperature between 12–18 °C, away from direct sunlight and heat sources.				
ISSUED BY			DATE		APPROVED BY		
Alberto Mason			07/01/2026		GDT		
					DATE		
					08.01.2026		