

2023

THE YACHT CLUB CLASSICS

La Dolce Vita

20 THE 23
YACHT CLUB
CLASSICS

The Yacht Club Classics

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sophistication, like a life well lived, is never revealed in a rush

m - a - a - e - alla famiglia



The Yacht Club Classics exists to bring back what was never meant to be lost — the refined delicacy, the purity, and the quiet authority of spirits. Rooted in the timeless charm of the classic Italian Riviera.

www.theyachtclubclassics.com


20 THE 23
YACHT CLUB
NEGRONI
SERVE COLD ON ICE WITH LEMON ZEST
700 ml * 22% * 2023

20 THE 23
YACHT CLUB
CLASSICS

A CUSTODIAN OF HERITAGE

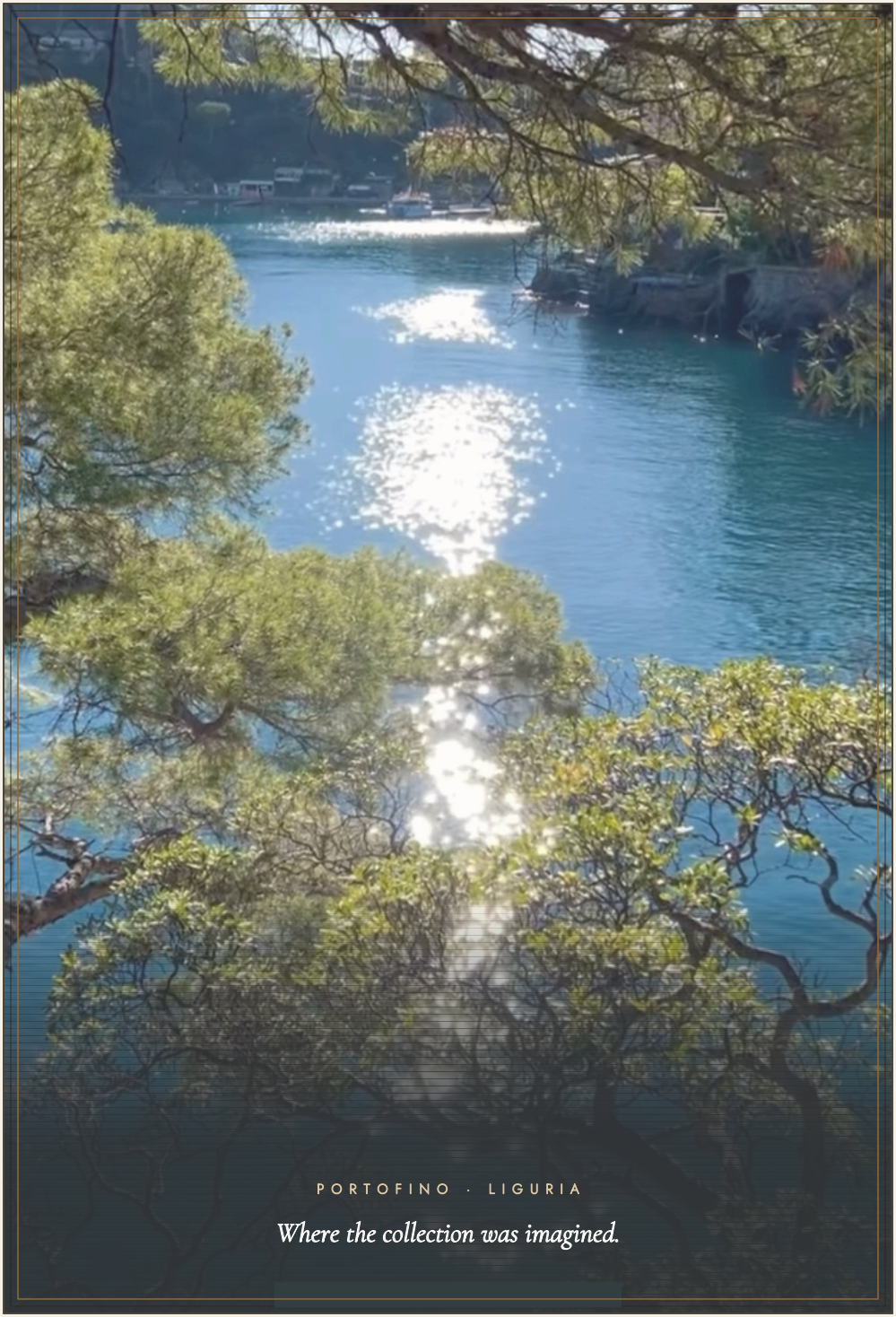
Conceived in the summer of 2019 between Portofino and Santa Margherita, the house began as a private preoccupation rather than a business plan: an attempt to hold on to a manner of living that the Ligurian coast has never quite surrendered.

Everything is made in small quantities, from organic spirit, with the patience of another era. We are custodians rather than inventors — the traditions were already here; our work is to keep them intact and unhurried.

We fell in love with the Ligurian Riviera the way one falls in love with a person: unhurriedly, and completely. Santa Margherita, a fishing village that never traded its soul for the season; Portofino beyond it, custodian to a promontory counted among the world's heritage treasures.



The spirits are made with Distilleria Quaglia in Piedmont: 130 years of artisanal practice, certified organic, ISO 22000 accredited. A collaboration, not a commission.


PORTOFINO · LIGURIA
Where the collection was imagined.

An era defined by elegance and effervescence.

WHY THE YACHT CLUB CLASSICS

The 1960s shimmered as the jewel of Mediterranean glamour — a time when style was effortless and leisure was an art form. The Yacht Club Classics was born as a homage to that down-to-earth, custodian beauty.

La Dolce Vita — that unhurried, sun-drenched way of living where days unfolded with natural grace. A world where charm required no performance, where linen moved like a second skin, where conversations lingered long after the last sip.

Preserved excellence in small batches, sourced from the sun.

Each bottle is an homage to that era — distilled in small batches with ingredients drawn from the Riviera's groves and coastal botanicals. Bergamot, juniper, sea-salt air; every note pressed into the glass.

More than a spirit, this is a ritual — a return to the poise and pleasure of a vanished age, and to the hour that belongs to no one but you.

Fruit and botanicals are gathered at their peak along the Ligurian coast, macerated whole and slowly, never reconstructed from essence or extract.

Nothing is hurried. Small batches allow the maker's hand to remain visible — every expression tasted, adjusted and released only when it carries the calm of the Riviera itself.

A life measured not in extravagance, but in the quiet mastery of la dolce far niente: the art of enjoying life without hurry, where beauty felt inevitable.

The Yacht Club Classics — where luxury is simply the absence of strain.

THE YACHT CLUB NEGRONI

A slow art, *in three acts.*

01

The Heart

In the heart you find the bitter, its herbal complexity offering a bold yet balanced foundation. Crafted to awaken the senses, it sets the tone with a refined edge.

02

The Subtle Texture

The subtle, velvety texture is drawn from beautifully crafted sweet red vermouth — organically grown grapes infused with delicate botanicals — bringing the Negroni into complete harmony.

03

The Riviera Dry Gin

Finished with our well-appreciated Yacht Club Riviera Dry Gin: a silk-smooth, aromatic London dry given its unique character by organic botanicals alone.





The Yacht Club Negroni

A SOPHISTICATED AND MYSTERIOUS STORY

Weighty and velvet-textured, with a bittersweet depth that keeps its composure over a single block of ice — or poured straight from the freezer.

THE HEART

Herbal bitterness, bold but well-mannered, setting the tone with a refined edge.

THE TEXTURE

Velvet drawn from our sweet red vermouth of organically grown grapes.

THE GIN

Our own silk-smooth London Dry, from organic ingredients alone.

Composed in the image of Portofino: deep water, pastel light, nothing hurried. Built on our own vermouth and bitters, so the balance is ours to answer for.

STRENGTH

22% ABV · 700 ml

ORIGIN

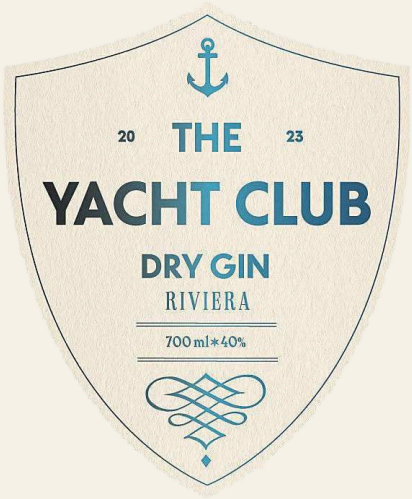
Italy

BOTANICALS

Fifteen organic botanicals — sun-ripened citrus, rare bittering roots and fragrant Mediterranean herbs.

HOW TO SERVE

Cold, over one clear block of ice, with a generous twist of orange zest.



The Yacht Club Riviera Dry Gin

BORN OF LA DOLCE VITA

Silken in the mouth and structurally pure — composed enough to sip neat, precise enough to define a Martini, generous enough to carry a tonic.

JUNIPER

A resinous spine, precise and unhurried from the first breath.

CITRUS

Mandarin and bergamot peel lend the brightness of a Riviera morning.

FINISH

Dry, long and quietly floral, with iris root carrying the close.

Distilled in the London Dry tradition and shaped by the coast that raised it. Clean, classical, and content to let the botanicals speak at conversational volume.

STRENGTH

40% ABV · 700 ml

ORIGIN

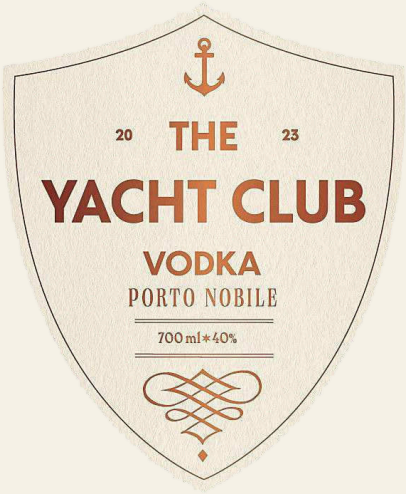
Italy

BOTANICALS

Nine organic botanicals — juniper from sun-warmed hillsides, savory and lemon zest, quietly woven together.

HOW TO SERVE

A chilled highball, good tonic, a wheel of orange or lemon. Stirred once, no more.



The Yacht Club Porto Nobile Vodka

PURE AND REFINED, INSPIRED BY ICONS

Dense, softly viscous and mineral-clean, moving from a frozen serve to the most delicate contemporary cocktail without a seam.

THE GRAIN

Organic wheat, distilled slowly to a soft and rounded core.

THE TEXTURE

A subtly creamy weight that holds the palate without heaviness.

THE FINISH

Clean, quiet and long, closing with the faintest sweetness of grain.

Organic Italian wheat, distilled slowly and rested. Purity is easy to claim and difficult to achieve; this is the version that requires nothing to hide behind.

STRENGTH

40% ABV · 700 ml

ORIGIN

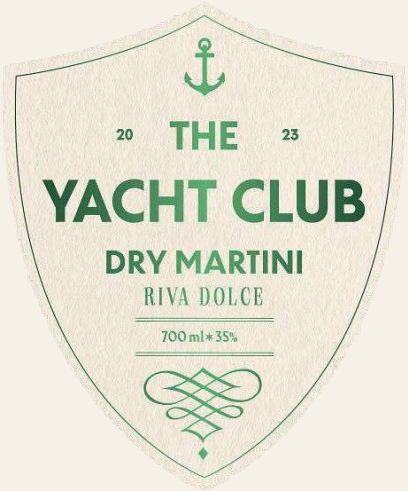
Italy

BOTANICALS

Organic Italian wheat and Alpine water — nothing added, nothing to mask.

HOW TO SERVE

Straight from the freezer in a frozen glass, or stirred into a Martini of few words.



The Yacht Club Riva Dolce Dry Martini

TIMELESS AND REFINED

Crystalline and precisely dry, kept in balance to the gram so the serve arrives finished — no dilution, no guesswork, no ceremony.

THE DRYNESS

Precise and crystalline, never austere — the hallmark of the serve.

CITRUS

A lift of lemon oil across the middle, bright as light on water.

FINISH

Long, cool and mineral, closing with a saline elegance.

The Martini is the least forgiving thing a house can bottle, which is precisely why we did it. Custodianship, in this case, means getting out of the drink's way.

STRENGTH

35% ABV · 700 ml

ORIGIN

Italy

BOTANICALS

Eighteen organic botanicals — juniper, Mediterranean herbs, rare aromatic roots and a whisper of citrus zest.

HOW TO SERVE

From the freezer into a chilled coupe, with a lemon twist or a single cold olive.



The Yacht Club Classic Cocktails

THE YACHT CLUB CLASSIC COCKTAILS

01 · NEGRONI

Two considered serves for the hour between sea and supper.



The Yacht Club Negroni

Bitter orange, gentian root and sun-soaked vermouth — the classic Riviera aperitivo.

ORIGIN

Florence, 1919. Count Camillo Negroni returned from his travels and asked the barman at Caffè Casoni to fortify his Americano with gin in place of soda. The orange replaced lemon, and a classic was born.

INGREDIENTS

90 ml The Yacht Club Negroni
One large block of clear ice
Wide ribbon of orange peel

SERVE

Pour over ice and stir slowly until chilled. Strain into a crystal rocks glass over one flawless cube. Express the orange oils over the surface.

Equal parts, equal poise.



The Yacht Club Negroni Mediterranean

Bitter orange, gentian root and sun-soaked vermouth — the classic Riviera aperitivo, now kissed by tonic.

ORIGIN

Born on the quay of Santa Margherita Liguria, after a long day at sea. Mediterranean tonic brings a bright, coastal lift to the classic — a toast to salt-sprayed decks and quiet evenings.

INGREDIENTS

90 ml The Yacht Club Negroni
30 ml Mediterranean Tonic
One large block of clear ice
Wide ribbon of orange peel

SERVE

Pour over ice and stir slowly until chilled. Strain into a crystal rocks glass over one flawless cube and top with Mediterranean Tonic. Express the orange oils over the surface.

A coastal variation, perfectly composed.

THE YACHT CLUB CLASSIC COCKTAILS

02 · GIN & TONIC

Two considered serves for the hour between sea and supper.



The Yacht Club Gin & Tonic

Juniper, Ligurian basil and salted air — a clear, lifted expression of the house gin.

ORIGIN

Born of necessity in the tropics, where quinine tonic was taken against fever and gin made the medicine civilised. It travelled home with the officers, found the terraces of the Mediterranean, and there — with ice, citrus and sea air — became the most effortless long drink ever poured.

INGREDIENTS

50 ml The Yacht Club Riviera Dry Gin
150 ml premium Mediterranean tonic
Cubed ice, filled to the rim

SERVE

Fill a long drink glass with ice. Pour the gin slowly, then add tonic in one steady pour to preserve every bubble. Finish with citrus.

Coastal, clean, almost saline.



The Yacht Club Ava Gardner

Apple, basil and champagne — a gin serve of pale gold, lifted by fine bubbles.

ORIGIN

Named for the star who wintered on the Riviera and drank only what suited the hour. Apple and basil shrub gives the gin an orchard sharpness; champagne carries it upward — poise, without a raised voice.

INGREDIENTS

40 ml The Yacht Club Riviera Dry Gin
20 ml apple & basil shrub
10 ml lemon juice
Champagne, to top

SERVE

Shake gin, shrub and lemon hard with ice. Strain into a chilled flute and top gently with champagne.

Pale gold, quietly luminous.

THE YACHT CLUB CLASSIC COCKTAILS

03 · PORTO NOBILE

Two considered serves for the hour between sea and supper.



The Yacht Club Porto Nobile Sunset

A vodka of rare purity and Italian character — sophistication without excess.

ORIGIN

A house creation, drawn from the Ligurian ritual of the sunset hour. Where the northern world reached for vodka neat, the Italian coast asked for something softer: amaro, vermouth and a whisper of bitters, stirred at the moment the harbour turns from gold to pink.

INGREDIENTS

50 ml Porto Nobile Vodka
25 ml Amante 1530 Amaro
15 ml Quaglia Vermouth Blanco
Dash of Angostura bitters

SERVE

Stir all ingredients with ice for thirty seconds until silky and cold. Strain over a large cube in a crystal tumbler. Express orange peel.

That exact shift from gold to pink.



The Yacht Club Portofino Fizz

Hibiscus, lemon and honey over the house gin — a long, rose-lit fizz.

ORIGIN

Portofino at the turn of the evening: rose light on the harbour wall, lemonade from the Niasca gardens above Paraggi. Hibiscus lends colour, honey rounds the citrus, and the gin keeps the whole thing upright.

INGREDIENTS

40 ml The Yacht Club Riviera Dry Gin
15 ml hibiscus liqueur
15 ml lemon & honey water
Niasca lemonade, to top

SERVE

Build over cubed ice in a tall glass, stir once and top with Niasca lemonade. Finish with a lemon wheel.

Rose light, long and cool.

THE YACHT CLUB CLASSIC COCKTAILS

04 · DRY MARTINI

Two considered serves for the hour between sea and supper.



The Yacht Club Riva Dolce Dry Martini

Bottled-style Dry Martini, classic proportions — cold, precise and impeccably restrained.

ORIGIN

From the Martinez of nineteenth-century California to the drier, colder glass of the grand hotel bars, the Martini shed everything it did not need. By the era of the Riva and the Riviera it had become a matter of proportion and temperature alone — the shortest possible distance between intention and pleasure.

INGREDIENTS

60 ml Riva Dolce Dry Martini
Dash of orange bitters
Lemon twist or a single olive

SERVE

Begin with a pre-chilled glass. Draw the Riva Dolce from the freezer and stir gently over ice — just enough to wake it, never to dilute it.

Generous, glacial, exact.



The Yacht Club Porto Nobile Martini

The same precise Martini, given a saline turn — soft light, green olive and sea air.

ORIGIN

The Dirty Martini was born when a bar guest asked for the olive brine to join the glass. Riva Dolce gives that old gesture a Riviera finish: a measured salinity that rounds the dryness without disturbing its poise.

INGREDIENTS

60 ml The Yacht Club Porto Nobile Vodka
10 ml olive brine
Two green olives, chilled

SERVE

Stir the Martini and brine over ice until perfectly cold. Strain into a frozen glass and place the olives on a fine pick.

Salt air, silk texture, poise.



SAN FRUTTUOSO · PORTOFINO

Mahogany, salt air, and time made slow.

THE YACHT CLUB CLASSICS · HERBARIUM

The Know-How *of the Garden.*

At The Yacht Club Classics, we believe that true refinement begins long before the bottle is filled. Our hand-picked organic botanicals are chosen with almost obsessive care, ensuring that only the most expressive, clean and character-rich ingredients shape our products. This devotion to quality is our soul.



SELECTION

Each harvest is tasted before it is picked — origin, season and hand are known by name.

MACERATION

Whole botanicals rest in spirit, never reconstructed.

PROPORTION

Nothing is added to impress. Every plant must earn its place in the glass.

Want to know more about our botanicals - please visit us at www.theyachtclubclassics.com



La Dolce Vita

www.theyachtclubclassics.com