

Silvio Carta, Zeddiani (Sardinia)

Amaro Silvio Carta

Winemaker	Silvio Carta
Region	Sardinia
Alcohol	33% vol.

Winemaking

...remains a secret of the house of Silvio Carta. As a general rule, an amaro is produced by macerating herbs, roots, flowers, bark and commonly also citrus peel in neutral spirits or wine. What we know: The Amaro is blended with typical Sardinian strawberry tree honey (Miele Corbezzolo) and matured initially in oak barrels and later in the bottle. It is wrapped in packaging paper that is said to be reminiscent of a "Molotov cocktail", because the amaro has the same explosive flavour and force.

Our tasting note

Intense amber colour, powerful and characteristic on the nose, delivering captivating herbal notes reminiscent of medicinal herbs, St. John's wort, santolina and thyme, accompanied by the unique aroma of sweet and sour strawberry tree honey. The finish is distinctly balsamic with flavours of St. John's wort and artemisia.

Silvio Carta

Since the start of the 1950s, the Carta family has been producing exquisite wines, liqueurs and distillates in the sleepy coastal town of Oristano. Today, tradition and innovation go hand-in-hand, and always in harmony with quality and naturalness. The company philosophy harmony of nature is reflected in all of its products.



Suitable with

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