



Silvio Carta, Zeddiani (Sardinia)

## Mirto Ricetta Storica

**Winemaker** Silvio Carta  
**Region** Sardinia  
**Alcohol** 30% vol.

### Winemaking

Mirto Ricetta Storica is obtained from the berries of the wild growing myrtle plants "Myrtus communis" in the Sardinian maquis (typical bush vegetation). For maceration, the juice is put into a mixture of aquavit, sugar and honey.

### Our tasting note

A blend of red and bright violet tones. While the berry skins give the liqueur its colour, the tannins contained in the fruit flesh contribute the herbal notes with Mediterranean characteristics. A palate cleansing with a well-balanced sweet and sour harmony and an embracing of the scents of herbs, bay leaves and sage. A Mirto Rosso that is completely dedicated to quality! It offers pleasure to body and soul. Soothing, especially after a sumptuous meal. This perfect portrayal of a magnificent country is best enjoyed ice cold.

### 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

