

LIQUORE DI MIRTO

Gualco Distillery's Liquore di Mirto is a product that by now has many years of history behind it. It was created in the 1980s through a partnership between Susanna Gualco and a wine producer in Sardinia, based in the Planargia plateau (near to Bosa in the province of Oristano).

Our way of making this liqueur involves a predominant use of the berries, as well as their leaves and twigs, to give a pleasant, slight bitterness to the liqueur. Only a moderate amount of sugar is used to make the whole thing light and digestive.



FEATURES

Raw material:	Alcohol, fresh myrtle berries from Sardinian pickers, myrtle leaves and twigs, sugar.
Distillation method:	Alcohol, fresh myrtle berries from Sardinian pickers, myrtle leaves and twigs, sugar.
Aging:	Infused for a minimum of 3 months in glass demijohns and stainless steel tanks.
Alcohol:	30 %
Organoleptic test:	Colour: Quite a dark amber. Aroma: Delicate, an easily identifiable scent of myrtle. Taste: Delicate in the mouth, sweet, but not too much.