



# Mirto Rosso Ricetta Storica - Historical Recipe

Type: Liquor of Sardinian Mirto

Bottle Size: 70 cl

Alcohol Content: 30% Vol

Appearance: Intense black with bright purple tinges

Aroma: Complex with prominent myrtle, along with hints of aromatic herbs, bay leaves, sage, and plum jam

Taste: An elegant blend of herbal notes, with a refined sweet-and-sour balance leading to a dry,

Mediterranean aftertaste

## Curiosities:

Mirto Silvio Carta is made with 1.3kg of myrtle berries per litre from our own family fields, three times more than other brands, ensuring a bold, authentic flavor. Rooted in Sardinian tradition since the 19th century, Mirto was originally made by families using ripe berries, aquavite, and water, sweetened with sugar or honey. Silvio Carta focuses on quality, producing an award-winning product with passion and care.

## Serving Suggestions:

Best served chilled or on ice, Mirto is ideal as a digestif. For the best experience, keep the bottle in the freezer and serve as cold as possible.

