

SARDINIA

WILD SARDINIA

Wild Juniper Bushes

Fast Facts

Owner:
Flavio Porcu

Location:
Zeddiani

Province:
Oristano



THE HISTORY

Flavio Porcu, who was born and raised in Sardinia founded Wild Sardinia. While Flavio had worked in the wine and liquor industry most of his life, it wasn't until he turned 46 that he decided to set out on his own and start his distillery.

Flavio knew from the beginning what he wanted. High-quality products, with elegant packaging and natural ingredients, were the key to his distillery's success. In Flavio's words, "My greatest satisfaction is creating emotions through passion. I try to first put myself in the shoes of those who will taste it. I then try to create the product using all my experience and the love I have for my work, in hopes of passing on the values that my family, my land and my work have given me."

Flavio partnered with Silvio Carta, a distillery on the island whose history went back more than half a century. Today the distillery is run by Elio Carta, son of the founder.

THE TERROIR

Flavio was attracted by two key features of the distillery, its proximity to the Vernaccia vineyards, used for making Wild Sardinia's iconic Vermouth, and the company's slogan Armonia della Natura or Harmony in Nature, which fit with Flavio's plan of using all natural ingredients.

Today, Wild Sardinia has four craft spirits in its portfolio, Gin, Mirton, Vermouth, and Vodka. Each liquor is crafted using only the finest ingredients from Sardinia and is the result of tireless care and attention to detail.



GIN: A wild and pure gin made exclusively from the hand-picked berries of wild juniper plants that grow spontaneously along the island's coasts. No other botanical is added. The aromas and flavors are deeply concentrated and rich. Thirty days of infusion in grain alcohol is followed by distillation using the discontinuous method for about 10 hours by means of steam heating and a copper still. The nose is overwhelmed and charmed by the perfume of Sardinian juniper that gradually leaves room for hints of resin and citrus fruit. The palate is mouth-filling and warm, long and expressive. A sip of Sardinia.



VERMOUTH: A unique vermouth made from Vernaccia di Oristano Reserva DOC, which is aged for ten years. The vermouth is infused for over a month with wild aromatic plants and herbs including everlasting flowers, myrtle leaves, salvia desolana and pistacia. The color is deep amber, clear and dense. The aroma releases the characteristic flavors of Vernaccia wine, with references of medicinal herbs, honey, dried fruit, ink and spices. The taste is sweet supported by freshness and pleasant acidity. Hints of dried fig, almonds and citrus. The finish leaves the mouth in perfect balance between acidity and sweetness.



MIRTO: This Mirto originates from an ancient and closely guarded Sardinian recipe, handed from generation to generation. Hand-picked wild myrtle berries are infused for four months in a mixture of water and alcohol. More water and sugar are added before bottling. The color is ruby red and dense. The nose has balsamic and Mediterranean plants notes, myrtle jam and essential oil (present in the plant). The palate is sweet, warm and it is easy to get notes of fruits mixed with delicate bitter notes and a slight tannic aftertaste. Best served on the rocks, in cocktails, or over ice cream.



VODKA: An exclusive Vodka made from wheat grown on the Campidano Plain in Sardinia. Slow craft distillation, through a steam and copper distillation system. Every single distillation lasts nine hours and is repeated three times to obtain the purest quality possible. The color is transparent and the aromas are almost neutral with light notes of grains. The palate is dry and distinct with soft oily textures.