

WILD

Sardinia

Mirto

Profile:	Hand-picked wild myrtle berries
Region:	Sardinia
Distillation Process:	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.
Aging Process:	The product is stored in stainless steel tanks
Alcohol Content:	30.0%
Tasting Notes:	The color is ruby red and dense. The nose has balsamic notes and notes of Mediterranean plants, 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.
Cellaring:	No limit to cellaring
Closure:	Cork

