

Mirto di Sardegna - Bresca Dorada

Bresca

D O R A D A

The Producer:

In the ancient times the myrtle was considered a plant sacred to Venus, the goodness of love. Myrtle berries ripen in November and are harvested until January. In the cold and gloomy winter months our numerous pickers reach the island's most inaccessible parts in order to get the ripest berries. From this fruits that are speeded in an alcoholic infusion for some months, we obtain the base for the preparation of our most traditional liqueur. The use of local honey gives to our mirto its unique flavour. ges are steeped in an alcoholic infusion for few days. The only other ingredients added are sugar and water. The result is a pleasant liqueur with an intense scent.

The Wine:

Grape(s): Myrtle berries
Area: Sardinia
Alcohol: 30%
Ageing: not required

Tasting Notes:

- The deep ruby red colour is naturally from the berries. Its unique taste is well balanced with the low alcohol content. Intense on the palate with a long finish. It is ideal as a digestive.
- Our red mirto maintain the original genuine characteristics; it is made from fruits without any extra aromas or colorants and the artisanal methods guarantee the natural extraction of aromas and savours that you find in this product.

Code: 2562
ABV: 30%
Pack: 6*75cl
Vegan: No
Vegeterian: Yes
Organic: Yes
Closure: Screwcap

