

MIRTO DI GALLURA

CLASSIFICATION

Myrtle Liqueur.

ORIGIN

Gallura, elevation 300/500 m asl.

RAW MATERIAL

Carefully selected myrtle berries (*myrtus communis*).

PRODUCTION

Maceration in a solution of water and alcohol in stainless steel vats at controlled temperature for about 2 months. Followed by light filtration and bottling.

CHARACTERISTICS

Colour: purple, of medium intensity.

Nose: intense and distinctive.

Taste: pleasant, with bitter aftertaste.

Alcohol content: 30% vol.

STORAGE

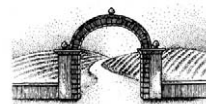
Constant temperature 18 °C, 75% humidity, controlled light.

SERVING

Cold, straight, in cocktails.

SIZE

70 cl.



CANTINA DEL VERMENTINO
MONTI