





Amaro Bomba Carta

Technical data

The unusual combination of strawberry tree honey and wild herbs for a new and original Sardinian amaro by Silvio Carta.

Type: amaro.

Bottle size: 70 cl.

Alcohol content: 33% Vol.

Appearance: intense amber color with warm veins in shades of darker brown.

Aroma: the scent is strong and distinctive. It opens with engaging vegetable notes, memories of medicinal herbs, hypericum, santolina and thyme accompanied by notes of strawberry tree honey, the scent of mugwort and Mediterranean scrub.

Taste: full and enveloping, persistent taste. In the mouth, when tasted it causes an explosion of fresh and bitter notes of the Sardinian Mediterranean scrub. It recalls aromas and scents. The wild nature is perfectly balanced by the bitter-sweet taste of strawberry tree honey, the finish is decidedly balsamic. In the mouth they persist on all hypericum and mugwort.

- Silver Medal at Meiningers International Spirits Award 2021;
- Gold at Frankfurt International Trophy 2021;
- Bronze Medal at The International Wine & Spirit Competition IWSC2021;
- Bollino Gold at The WineHunter Award Merano 2021;
- Gold Medal at Spirits Selection by Concours Mondial de Bruxelles 2021;
- Ampolla d'Oro SPIRITO AUTOCTONO EDIZIONE 2022 - Vinibuoni d'Italia - Be Spirits - Touring Club Italiano;
- Ampolla d'Oro Spirito Autoctono La Guida Edizione 2023
- Ampolla d'Oro Miglior Amaro Spirito Autoctono La Guida Edizione 2024

Curiosities

The explosive and perfectly balanced blend that makes up Bomba Carta is given by the following botanicals present in the company's botanical garden: santolina, hypericum, helichrysum, thyme, artemisia. With the addition of an extraordinary ingredient, strawberry tree honey. A bitter, rare and authentically Sardinian honey. A unique product. "We have chosen to cover the bottle of this amaro with a paper that recalls the Molotov cocktails, the homemade bombs, because Bomba Carta has an explosive force. An authentically Sardinian taste that speaks to the world".

It is a cosmopolitan amaro, to be enjoyed on its own, pouring it into a low tumbler