

Your Logo		Distributed to the UK by		
				
TECHNICAL SHEET with Allergens & Tasting Notes				
Bottle Size	70	lt %	Product Name	MIRTO RICETTA STORICA
Alcohol by Volume	30			
Production Area	SARDEGNA, ITALY			
Grapes (if applicable)	N/A		Alivini Product Code	MIR-CARTA-----02D
Colour	Intense black with bright, purple tinges			
Category	Liqueur			
Method	Prepared by creating an infusion of red myrtle hand-picked at the perfect ripeness, and a water and alcohol solution of 47% by volume. The infusion sits for 4-6 months, then the liquid is separated from the solids and sugar is added. Water is then added until the desired alcohol content is reached.			
Product Picture	Tasting Notes and Pairing			
	Mirto Ricetta Storica is the traditional liqueur of Sardinia, deeply rooted in the island's regional identity. Silvio Carta uses around one myrtle bush of berries per bottle (~1.3 kg/L)—approximately three times the amount used by other producers—ensuring an exceptionally rich and aromatic profile. Hand-picked wild myrtle berries are infused for four months in a blend of water and alcohol, before additional water and sugar are added prior to bottling. The resulting liqueur is dense and ruby red, with a nose that reveals balsamic and Mediterranean plant notes, accompanied by the scent of myrtle jam and the essential oils naturally present in the berries. On the palate, it is sweet, warm, and full-bodied, where the myrtle berry flavour dominates alongside hints of bay leaf, sage, and plum jam, balanced by delicate bitter notes and a subtle tannic finish. Mirto Ricetta Storica is a perfect digestive, best enjoyed neat and as cold as possible, or incorporated into cocktails such as Mirto Sour, Mirto Tonic, or poured over ice cream for a refined and authentic taste of Sardinia.			
INGREDIENTS		VALUES		
List of Ingredients	%	ENERGY	Each 100ml	
Infusion of myrtle berries	48.0	KJ	975	
Alcohol	30.0	Kcal	233	
Sugar	20.0			
Water	2.0			
CLOSURE TYPE		DROPDOWN MENU		
Select one of the following options: Cork Stopper, Glass Stopper, Plastic Stopper, Screw Cap (Stelvin)		Plastic Stopper		
DIETARY SUITABILITY		Y	N	
CERTIFIED VEGAN			X	
CERTIFIED VEGETARIAN			X	
CERTIFIED ORGANIC			X	
CERTIFIED BIODYNAMIC			X	
SUITABLE for VEGANS	X			
SUITABLE for VEGETARIANS	X			
SHELF LIFE		STORAGE CONDITIONS		
4 years		Store at a stable, cool temperature between 12–18 °C, away from direct sunlight and heat sources. Chill before serving.		
ISSUED BY	DATE		APPROVED BY	DATE
Alberto Mason	07/01/2026		GDT	09.01.2026