





## **Limonello**

### **Technical data**

*Type:* lemon liquor.

*Bottle size:* 10 cl.

*Alcohol content:* 28% Vol.

*Appearance:* yellow colour with green reflections.

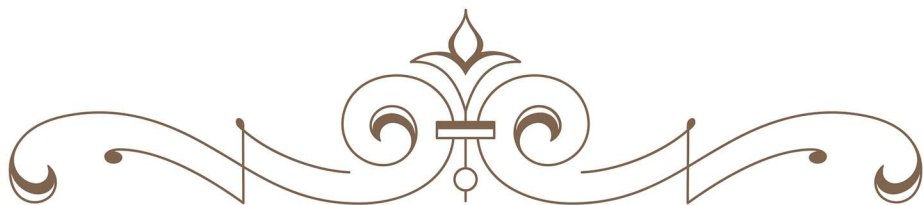
*Aroma:* intense. It recalls the raw material.

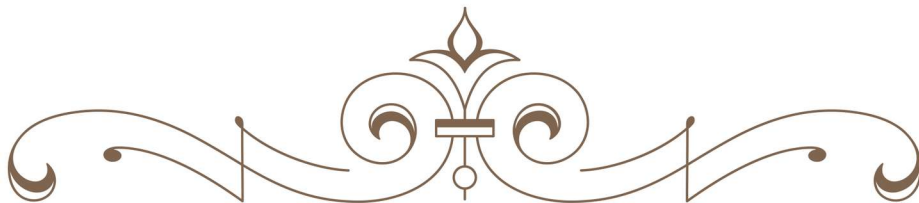
*Taste:* typical of the Mediterranean lemon.

### **Curiosities**

*The production of lemon liquor started 30 years ago. Thanks to its success, the Silvio Carta company has become a leader in Sardinia's liquor sector. To mark the 30th year of production, Elio Carta came up with a lemon liquor that he called "Limonello" to differentiate it from the "Limoncino" and decided to use lemons grown on his estate. Excellent as an aperitif or as a digestive, it should be tasted iced and we recommend keeping it in a freezer. "Limonello" is also a pleasure to taste at room temperature, mixed with tonic water or champagne. It is also frequently used with ice cream and fruit salad.*







## Pigskin Pink

### Technical data

*Type:* gin.

*Bottle size:* 10 cl.

*Alcohol content:* 40% Vol.

*Appearance:* exciting cashmere rose.

*Aroma:* it immediately recalls its main botanical plant – myrtle – to then range over fruity and mineral notes of the Mediterranean maquis.

*Taste:* it is sinuous, elegant and balanced in the mouth.

### Curiosities

*Pigskin Pink is a gin obtained from the infusion and subsequent distillation of the Mediterranean botanical plants of juniper, myrtle leaves, helichrysum, Salvia Desoleana sage and artemisia. After distillation, an infusion of wild berries picked by hand is added to the gin. At the end of this operation, it acquires its pink colour. The very intense perfume is accompanied by the delicate but distinctive marine scent, with typical aromas of the Mediterranean maquis with predominance of artemisia. The flavour is savoury, tasty and refined.*



## 41 BIS DISTILLATO DI AGAVE



**Technical Data:**

Type: 100% Agave Distillate

Size: 70cl

Alcohol Content: 41% Vol.

Appearance: Transparent, clear

Aroma: Fruity notes, herbal and floral hints, touches of anise and mint, sweet nuances

Taste: Smooth, warm, rich, and velvety, with a fresh and clean flavor and a long, soft finish

**Curiosities:**

Born from Sardinian blue agave, the "41Bis" distillate has a fascinating history. During World War II, the American army brought agave to Sardinia to prevent enemy paratroopers from landing on the island.

Today, this agave is masterfully transformed through a double distillation process in a 1985 copper still. The name "41Bis" not only refers to its alcohol content (41% Vol.) but also to the double distillation process (bis), highlighting the distillate's distinctive purity and character. Additionally, the name subtly references the Italian "41 bis" prison regime, known for its strict isolation conditions, adding a layer of intrigue and strength to this exceptional spirit.

**Recommended Use:**

With its smooth and velvety taste, "41Bis" can be enjoyed neat to savor its full range of flavors. However, it also shines in refined cocktails. Try "41Bis" in a classic Paloma: mixed with fresh grapefruit juice and a splash of soda, it becomes the perfect drink for a moment of relaxation.



## Amaro Bomba Carta

### Technical data

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

*Type: Amaro.*

*Bottle size: cl.10*

*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 vegetal notes, memories of officinal herbs, hypericum, santolina and thyme accompanied by notes of strawberry tree honey, 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.

### Curiosities

The explosive and perfectly balanced blend that makes up Bomba Carta is given by the following botanicals found in the company's botanical garden: santolina, hypericum, helichrysum, thyme, mugwort. 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 reminiscent of Molotov, 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 tasted in purity, pouring it into a low tumbler with an ice cube. The bitter to detonate on your party tables.







## **Boigin Saffron**

### **Identity and character**

#### **Technical data**

*Type:* gin.

*Size:* 10 cl.

*Alcohol content:* 40% Vol.

*Appearance:* deep golden yellow.

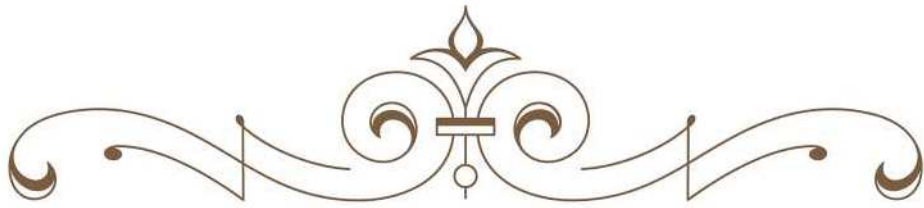
*Aroma:* citrus scents are at the forefront and intertwine with notes of Mediterranean scrub, together supporting the sweet and silky burst of Sardinian saffron.

*Taste:* enveloping and fresh, a silky caress of flavour and fullness on the palate.

#### **Curiosities**

*To portray Sardinia by capturing its heart and soul in a bottle: this is the challenging task that led to the creation of Boigin Saffron with DOP Sardinian saffron. The latest addition to the gin family, it is a full, potent and voluptuous spirit. It conveys to the nose and palate the aromas of one of Sardinia's most fascinating and typical areas, the Medio Campidano, enriching an already well-loved alchemy. The recipe Elio Carta created with DOP Sardinian saffron gives a Boigin that retains the main characteristics of its young, fresh and supple character but is inflamed with an irresistible golden colour. A spirit with a strong local identity, in line with contemporary trends in the world of gin, which is seeing the appearance of more and more products that encapsulate their place of origin. It is a tribute to Sardinia and proof of the great love that binds Silvio Carta to the island and its outstanding qualities, which make it unique in the world.*







## Silvio Carta Mirto - Historical Recipe

### Technical data

*Type:* liquor of Sardinian Mirto.

*Bottle size:* 10 cl.

*Alcohol content:* 30% Vol.

*Appearance:* intense black with bright, purple tinges.

*Aroma:* multiple aromas. Apart from the intense myrtle, it is possible to distinguish other aromas of the maquis such as aromatic herbs, bay leaves, sage and plum jam.

*Taste:* all these scents mix together in a very elegant and enveloping myrtle that stands out in the mouth, dominated by the plant notes, in a very refined sweet-and-sour arm wrestling leading to a dry ending rich in Mediterranean aftertaste.

### Curiosities

*As in all folk traditions, the origins of this product are very ancient. The liquor obtained from berries only, or from berries and leaves, belongs to the Sardinian folk tradition and to the red quality. Some sources date the origins of this liquor back to the folk traditions of the 19th century. Families were producing myrtle from the hydro alcoholic maceration of ripe berries. Maceration was carried out with a mixture of acquavite and water. At the end of the maceration period, sugar or honey was added to the extracted liquor in order to sweeten it. The product was intended for personal use. In recent times and following law no. 173 issued in 1998, the Sardinian myrtle was added to the official list of traditional products. The Silvio Carta company decided to produce myrtle without considering production costs but focussing on quality only. The historical recipe is simple: good ingredients in the right quantities, a lot of patience, passion and "Mirto Silvio Carta - Ricetta storica" becomes a unique and overwhelming product. It would be a shame not to try it. It is best served iced by keeping bottles in the freezer.*

