





# Mirto Bianco

## Technical data

*Type:* liquor of Sardinian Mirto.

*Bottle size:* 70 cl.

*Alcohol content:* 30% Vol.

*Appearance:* clear with green-yellowish tinges.

*Aroma:* multiple aromas. Apart from the intense myrtle essential oil, it is possible to detect other typical scents of the aromatic herbs of the maquis: thyme, bay leaves, sage, rosemary and mastic.

*Taste:* these scents mix together in a very elegant myrtle hug with an enveloping and engaging taste of vegetable notes. A very refined sweet-and-sour arm wrestling leading to an extremely delicate ending with a rich Mediterranean aftertaste.

## Curiosities

*During the economic boom after the war, in Baratili San Pietro – Elio Carta's town – the custom was that each family bred courtyard animals at home. With the exception of breeding pigs, which were fattened up to be slaughtered at the beginning of November. According to the tradition in these occasions, relatives and friends received 'sa mandada', which meant – as is still the case today – sharing a small or larger portion of that pig with the closest people in our everyday lives. In his family, Elio was in charge of deliveries. Near Christmas, after eating lard and a variety of salamis, the meat was finally consumed. To season the meat while she was cooking it, Elio's mother used to cover it with myrtle leaves. These leaves were brought by her husband Silvio, who moaned at every request, but his wife always told him: 'Look, sooner or later I will make you a nice surprise.' One day, that surprise arrived. A liquor. Presented as 'white myrtle', it was happily welcomed by Silvio. He was sipping this white liquor with greenyellowish tinges and a strong balsamic scent, with an intense flavour of myrtle flowers and a delicious, delicate and savoury taste. He asked his wife how she obtained it and she explained to him that she used some of the leftover myrtle leaves from the meat preparation. She infused them in the distilled liquor that he was producing and after two months, she separated the liquid part from the leaves, adding some sugar to it. This is how the 'Mirto Bianco' was born in the Carta family and, still today, it is produced following this ancient tradition.*

