





## Mirto Piloni

### Technical data

*Type:* liquor of Sardinian Mirto.

*Bottle size:* 70 cl.

*Alcohol content:* 30% Vol.

*Appearance:* head of 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

*Just like all elderly people, Elio's paternal grandmother loved to tell stories of past times about the family and the town of Baratili San Pietro where she was born and raised. Despite his very young age, Elio was fascinated to hear about how life was at those times and he was getting so involved that he was losing track of reality. Winter 1939 was terrible because of low temperatures and shortages of food. More so than the residents of Baratili San Pietro, the inhabitants of the foothill towns at 10 km were experiencing even harder times. Towards the end of December, they were so hungry that they started to pick myrtle berries: at first, to eat them and then to give them as an exchange in kind. One day Elio's grandmother tried to put them in water in an attempt to preserve them for longer. She obtained a herbal tea that her children didn't like and neither did she. Since her husband was distilling Vernaccia wine, she took a measuring cup full of myrtle berries and filled it with the distilled liquor. The immediate reaction was a furious argument with her husband who complained about her use of the liquor. He then boasted of producing the first myrtle-based liquor! To remember that story, Elio wanted to produce a high quality Mirto: the Piloni Mirto, produced using the same identical method as his grandmother's. He takes myrtle berries and places them in an infuser before filling the infuser with alcohol to cover them up. This is all done without considering costs but to simply re-trace a recipe that became a slice of life.*

