

MIRSE AMARO DI SARDEGNA, BENALONGA

NV | Liqueurs & Spirits



Italy, Sardinia

Argiolas

Case Size: 6

Medium intensity reddish-brown with amber reflections. Intense aroma, characteristic of scented herbs, hints of balsamic essences of eucalyptus, juniper, nuts and spices. Slightly spicy aftertaste.

Vinification:

Gathered from November to January, the berries and other officinal herbs are then checked with great care. The various aromatic herbs are collected in a single container where alcohol extracts the flavours, colours and scents of these noble plants for a period not exceeding three weeks. The liquid obtain in this way become the true extract of Mirse, which is then sweetened and bottled. Mirse is a bitter liquor and is obtained from the selection of 40 types of aromatic herbs already used in ancient times for medicinal purposes.

Grape Varieties: N/A

Classification: Amaro Di Sardegna | **ABV:** 30% | **Closure:** Natural Cork