

# SILVIO CARTA MIRTO 'PILLONI'

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*Intense aromas of myrtle, bay leaves, sage, and jammy dark fruit. Very herbal and savory with brambly fruit and tart acidity. Dry and lingering on the finish. Makes for a decadent after dinner drink or dessert pairing.*

**Category:** Fruit Liqueur

**Area of Production:** Oristano, Sardinia

**Ingredients:** Neutral spirit distilled from beet sugar, water, red myrtle berries

**Alcohol Content:** 30%

**Distillation:** Myrtle berries steep in alcohol for 4-6 months, then sugar and water are added

**Aging:** None

**Filtration:** Yes

*p.s. scroll for cocktail recipes...*

# COCKTAILS

## MIRTO SOUR



### Ingredients:

- 2 oz Mirto 'Pilloni'
- 1 oz freshly squeezed lemon juice
- 1/2 oz rosemary infused simple syrup

### Preparation:

Shake over ice and strain into a chilled glass. Garnish with a sprig of rosemary and a blood orange wheel

## MIRTO CLOVER CLUB



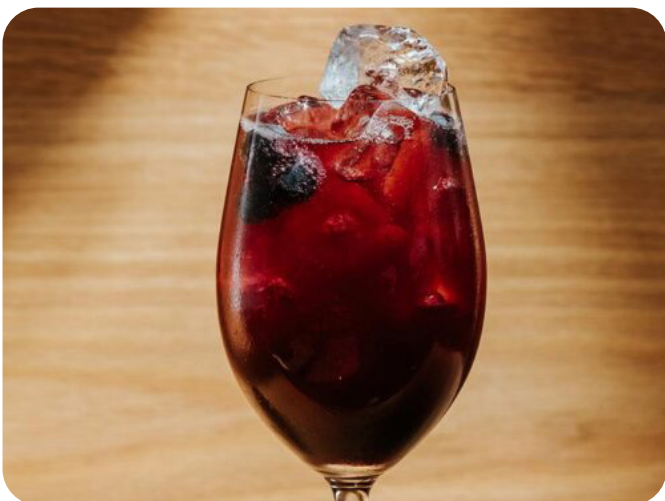
### Ingredients:

- 1 1/2 oz Silvio Carta Gin Gillo
- 1/2 oz freshly squeezed lemon juice
- 1/2 oz Silvio Carta Vermouth Mazzini
- 1/2 oz Mirto 'Pilloni'
- 1/4 egg white

### Preparation:

Shake vigorously over ice and strain into a chilled glass

## MIRTO SPRITZ



### Ingredients:

- 1 oz Mirto 'Pilloni'
- Isotta Manzoni 'Cuvée Giuliana' Prosecco

### Preparation:

Combine ingredients in a wine glass with ice. Garnish with summer berries