

# MONTI MIRTO DI GALLURA



<b>CLASSIFICATION</b>	Myrtle Liqueur.
<b>PLACE OF ORIGIN</b>	Gallura, elevation 300/500 m asl.
<b>RAW MATERIAL</b>	Carefully selected myrtle berries ( <i>myrtus communis</i> ).
<b>PRODUCTION</b>	Maceration in a solution of water and alcohol in stainless steel vats at controlled temperature for about 2 months. Followed by light filtration and bottling.
<b>TASTING NOTES</b>	Colour: purple, of medium intensity. Nose: intense and distinctive. Palate: pleasant, with bitter aftertaste. Alcohol content: 30% vol.
<b>SERVING</b>	Cold, straight, in cocktails.