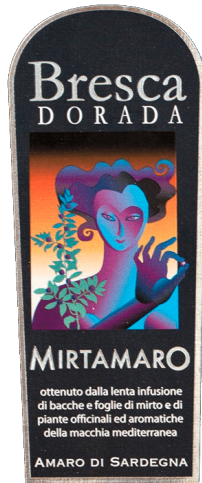


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## BRESCA DORADA MIRTAMARO

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**Region:** Sardinia, Italy

**Product Type:** Bitter Liqueur

**Primary Botanicals:** Myrtle berries, leaves, flowers, other herbs

**Botanical Source:** Gennargentu mountains and Sardenian coast

**Finished ABV:** 30%

**Method of Production:** Slow infusion of herbs and botanicals

**Try this in a:** As a Digestivo or in a Black Manhattan

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

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### Notes from Oliver:

Paolo Melis and Enrico Diana started Bresca Dorada in 1986 in the wild countryside of Sardinia, near Muravera. They met on the mainland in a beekeeping course and decided this was the spot to start their honey business. Always looking to reduce waste and use everything the land provides for them, they started making homemade Mirto liqueur with their extra honey and the plants on their property.

Mirtamaro is an amaro (bitter liqueur) made mostly of Sardinian botanicals infused in pure grain alcohol then blended with both green and red Mirto. This is a very complex, balanced drink, with notes that are reminiscent of licorice, mint, forest-floor and maybe a hint of citrus. I drink amaro after dinner as a digestivo, but it can be a very useful addition to craft cocktails, too. On the Entirely Arbitrary Amaro Bitterness Scale we grade this 7/10.