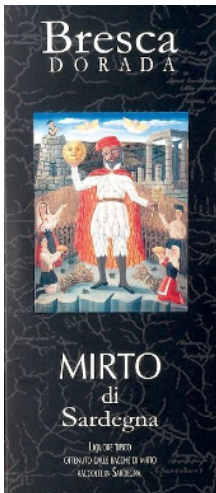

BRESCA DORADA MIRTO DI SARDEGNA



Region: Sardinia, Italy

Product Type: Fruit Liqueur

Primary Botanicals: Wild myrtle berries with some cultivated berries

Botanical Source: Inland part of Sardinia known as Sette Fratelli

Finished ABV: 30%

Method of Production: Three month maceration in alcohol, then sweetened with honey and sugar.

Try this in a: As a Digestivo or in a Spritz

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

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.

Wild myrtle bushes grow all over the island of Sardinia. Their berries are fruity in flavor but also distinctively spicy, sometimes used in cooking in place of pepper. Mirto, the classic liqueur and digestivo from Sardinia, made from an infusion of myrtle berries in alcohol with sugar added. Bresca Dorada's Mirto berries are harvested by hand in the inland parts of the island, mostly from wild plants with a small amount of cultivated fruit. The harvest takes place between November and January; the berries are macerated in pure grain alcohol for at least three months, to give a slow and complete extraction of aromatic substances. The only additions are sugar, honey (up to 10% of the sweetener, more would give too much of a honey flavor) and water (to reach the right proof for drinking).