
BRESCA DORADA MIRTO VERDE



Region: Sardinia, Italy

Product Type: Fruit Liqueur

Primary Botanicals: Freshly hand-harvested myrtle leaves and flowers

Botanical Source: Inland part of Sardinia known as Sette Fratelli

Finished ABV: 30%

Method of Production: An infusion in alcohol with sugar added

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.

Mirto Verde is a rarer liqueur than classic Mirto. It is made of freshly hand-harvested myrtle leaves and flowers from the inland part of Sardinia known as Sette Fratelli, around the estate. (The leaves must come from close to the estate because they must be infused immediately after picking.) The leaves are infused in pure grain alcohol for at least two months for a slow and complete extraction of aromatic substances. The only additions are sugar, honey (up to 5% of the sweetener, more would give too much of a honey flavor) and water (to reach the right proof for drinking). Myrtle leaves are used in Sardinian cooking, for example to flavor suckling pig, and they are spicy and said to be reminiscent of orange. Bresca Dorada's Mirto Verde is subtle, distinctive, and very flavorful, with a long savory finish. Great after dinner or in cocktails.