

Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by 	
Bottle Size	50	lt %	Product Name	WHISKY FROM SARDINIA SINGLE MALT		
Alcohol by Volume	43.7					
Production Area	SARDEGNA, ITALY					
Grapes (if applicable)	N/A					
Colour	Intense amber with bright coppery reflections		Alivini Product Code	WHI-CARTA-----01D		
Category	Whiskey					
Distillation	Pot Still					
Method	This whisky is made from Sardinian barley and double-distilled in a copper alembic. It is then aged in centenary Sardinian chestnut barrels, after which water is added to achieve the desired alcohol content, and a touch of caramel is incorporated to balance the colour.					
Product Picture		Tasting Notes and Pairing				
		From the heart of Silvio Carta Distillery in Sardinia comes the Whisky from Sardinia Single Malt, distilled twice in a copper still crafted to Silvio Carta's specifications in Siena in 1985. The whisky matures in ultra-centenary Sardinian chestnut barrels, originally used exclusively for aging Vernaccia di Oristano wine dating back to 1852, imparting a singular character that distinguishes it on the global whisky stage. Its privileged location, just a few kilometres from the sea, contributes subtle saline and marine nuances, adding further complexity. The aroma is rich and multifaceted, with candied citrus, pepper, caramel, dried fruit, malt, ginger, and gentle saline notes, complemented by intense spicy tones of cloves, plum jam, cherry liqueur, and raisins. On the palate, it is creamy, soft, and enveloping, faithfully echoing the nose, enriched by delicate hints of honey. The finish is long and clean, revealing persistent spicy notes and dried fruit that linger elegantly. The journey of Silvio Carta whisky began in June 2013, marking the company's first venture into distilled spirits. Production paused briefly in early 2014 due to the construction of a new facility but resumed in January 2020 with renewed dedication. Crafted from two-row barley and double-distilled, the spirit matures in centuries-old chestnut barrels previously used for Vernaccia di Oristano, resulting in a unique, world-class single malt. Born from passion and unwavering commitment, it stands as a genuine masterpiece of Sardinian craftsmanship, remarkable both neat and in refined whisky-based cocktails.				
INGREDIENTS			VALUES			
List of Ingredients		%	ENERGY		Each 100ml	
Malt		55.3	KJ		1000	
Alcohol		43.7	Kcal		239	
Caramel		1.0				
CLOSURE TYPE		Dropdown Menu	ALLERGENS			
Select one of the following options: Cork Stopper, Glass Stopper, Plastic Stopper, Screw Cap (Stelvin)		Glass Stopper			Y	N
			Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)			x
			Contains EGG (used in fining: e.g. egg albumin)			x
			Contains FISH (used in fining: e.g. isinglass)			x
			Contains MILK (used in fining: e.g. casein or potassium caseinate)			x
			Contains GLUTEN & products made from GLUTEN			x
			Contains CELERY & products made from CELERY			x
			Contains NUTS (shell and nuts) & products made from NUTS			x
			Contains PEANUTS & products made from PEANUTS			x
			Contains SOYA & products made from SOYA			x
			Contains MUSTARD & products made from MUSTARD			x
			Contains SESAME SEEDS & products made from SESAME SEEDS			x
			Contains LUPINS			x
			Contains MOLLUSCS & CRUSTACEANS			x
			STORAGE CONDITIONS			
			Store at a stable, cool temperature between 12–18 °C, away from direct sunlight and heat sources.			
ISSUED BY		DATE		APPROVED BY		DATE
Alberto Mason		07/01/2026		GDT		09.01.2026