

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	50	lt	Product Name	MIRTO ROSSO	
Alcohol by Volume	30	%			
Production Area	SARDEGNA, ITALY				
Grapes (if applicable)	N/A				
Colour	Intense black with bright, purple tinges		Alivini Product Code	MIR-CARTA-----03D	
Category	Liqueur				
Method	Prepared by creating an infusion of red myrtle hand-picked at the perfect ripeness, and a water and alcohol solution of 47% by volume. The infusion sits for 4-6 months, then the liquid is separated from the solids and sugar is added. Water is then added until the desired alcohol content is reached.				
Product Picture	Tasting Notes and Pairing				
	Mirto Rosso is the traditional liqueur of Sardinia, deeply rooted in the island's regional identity. Hand-picked wild myrtle berries are infused for four months in a blend of water and alcohol, before additional water and sugar are added prior to bottling. The resulting liqueur is dense and ruby red, with a nose that reveals balsamic and Mediterranean plant notes, accompanied by the scent of myrtle jam and the essential oils naturally present in the berries. On the palate, it is sweet, warm, and full-bodied, where the myrtle berry flavour dominates alongside hints of bay leaf, sage, and plum jam, balanced by delicate bitter notes and a subtle tannic finish. Mirto Rosso is a perfect digestive, best enjoyed neat and as cold as possible, or incorporated into cocktails such as Mirto Sour, Mirto Tonic, or poured over ice cream for a refined and authentic taste of Sardinia.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Infusion of myrtle berries		35.0	KJ		1162
Alcohol		30.0	Kcal		278
Sugar		25.0			
Water		10.0			
CLOSURE TYPE		Dropdown Menu			
Select one of the following options: Cork Stopper, Glass Stopper, Plastic Stopper, Screw Cap (Stelvin)		Screw Cap (Stelvin)			
DIETARY SUITABILITY			Y	N	
CERTIFIED VEGAN				x	
CERTIFIED VEGETARIAN				x	
CERTIFIED ORGANIC				x	
CERTIFIED BIODYNAMIC				x	
SUITABLE for VEGANS			x		
SUITABLE for VEGETARIANS			x		
SHELF LIFE			STORAGE CONDITIONS		
4 years			Store at a stable, cool temperature between 12–18 °C, away from direct sunlight and heat sources. Chill before serving.		
ISSUED BY		DATE		APPROVED BY	
Alberto Mason		07/01/2026		GDT	
				DATE	
				09.01.2026	