

Your Logo		Distributed to the UK by		
		TECHNICAL SHEET with Allergens & Tasting Notes 		
Bottle Size	10	cl	Product Name	LIBRO GIFT BOX: AMARO BOMBA CARTA
Alcohol by Volume	33	%		
Production Area	SARDEGNA, ITALY			
Grapes (if applicable)	N/A			
Colour	Intense amber colour with dark brown shades		Alivini Product Code	CON-CARTA-----01D
Category	Amaro			
Method	Carefully selected local herbs are macerated in alcohol for 4 months and the resulting infusions are pressed, filtered, and then blended with strawberry tree honey and water. The mix is then left to rest for a month before bottling.			
Product Picture	Tasting Notes and Pairing			
	A strong and distinctive aroma, opening with engaging vegetal notes and hints of medicinal herbs such as hypericum, santolina, and thyme, intertwined with the sweetness of strawberry tree honey, mugwort, and the Mediterranean scrub. On the palate, it is full, enveloping, and persistent, delivering an explosion of fresh and bitter flavours that evoke the wild Sardinian landscape. The natural bitterness is perfectly balanced by the honey's subtle sweetness, leading to a decisively balsamic finish where hypericum and mugwort linger elegantly. The explosive complexity of Bomba Carta comes from botanicals grown in Silvio Carta's own garden—including santolina, hypericum, helichrysum, thyme, and artemisia—combined with the uniquely Sardinian strawberry tree honey. Its striking bottle, wrapped in paper reminiscent of Molotov cocktails, reflects its “explosive” force and bold personality. Bomba Carta is best enjoyed neat over ice or as a star ingredient in cocktails such as the Bomba Tonic, bringing authentic Sardinian intensity to any tasting or celebration.			
INGREDIENTS			VALUES	
List of Ingredients	%		ENERGY	Each 100ml
Alcohol	33.0		KJ	1078
Sugar	30.0		Kcal	258
Water	25.9			
Infusion of herbs	6.0			
Strawberry tree honey	5.0			
Natural flavors	0.1			
CLOSURE TYPE			ALLERGENS	
Dropdown Menu			Y	N
Select one of the following options: Cork Stopper, Glass Stopper, Plastic Stopper, Screw Cap (Stelvin)	Screw Cap (Stelvin)		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
DIETARY SUITABILITY			STORAGE CONDITIONS	
Y	N		Store at a stable, cool temperature between 12–20 °C, away from direct sunlight and heat sources.	
CERTIFIED VEGAN	x			
CERTIFIED VEGETARIAN	x			
CERTIFIED ORGANIC	x			
CERTIFIED BIODYNAMIC	x			
SUITABLE for VEGANS	x			
SUITABLE for VEGETARIANS	x			
SHELF LIFE				
4 years				
ISSUED BY			APPROVED BY	
DATE			DATE	
Alberto Mason			GDT	
15/01/2026			15.01.2026	

Your Logo		Distributed to the UK by			
		TECHNICAL SHEET with Allergens & Tasting Notes 			
Bottle Size	10	cl	Product Name	LIBRO GIFT BOX: MIRTO RICETTA STORICA	
Alcohol by Volume	30	%			
Production Area	SARDEGNA, ITALY				
Grapes (if applicable)	N/A				
Colour	Intense black with bright, purple tinges		Alivini Product Code	CON-CARTA-----01D	
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 Ricetta Storica is the traditional liqueur of Sardinia, deeply rooted in the island's regional identity. Silvio Carta uses around one myrtle bush of berries per bottle (~1.3 kg/L)—approximately three times the amount used by other producers—ensuring an exceptionally rich and aromatic profile. 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 Ricetta Storica 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		48.0	KJ		975
Alcohol		30.0	Kcal		233
Sugar		20.0			
Water		2.0			
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					
4 years					
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Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes				Distributed to the UK by 			
Bottle Size	10	cl %	Product Name	LIBRO GIFT BOX: LIMONELLO RICETTA ORIGINALE					
Alcohol by Volume	28								
Production Area	SARDEGNA, ITALY								
Grapes (if applicable)	N/A								
Colour	Yellow with green reflections		Alivini Product Code	CON-CARTA-----01D					
Category	Liqueur								
Method	Produced through a slow infusion of lemons lasting 30 to 40 days, after which the liquid is carefully separated from the solids. Sugar is then added, followed by the gradual addition of water until the desired alcohol content is reached.								
Product Picture 			Tasting Notes and Pairing An intense and immediate aroma, faithfully recalling the purity of its raw material: fresh lemons. On the palate, it delivers the typical character of Mediterranean lemon, vibrant and sun-lit, with a natural balance between freshness and sweetness. Created to celebrate 30 years of lemon liqueur production, Limonello was conceived by Elio Carta to distinguish it from traditional Limoncino, using lemons grown on the family estate to express a true sense of place. Versatile and expressive, it is excellent as an aperitif or digestive, best enjoyed well iced—ideally stored in the freezer—while also revealing a pleasant elegance at room temperature when mixed with tonic water or champagne. Its bright citrus profile makes it equally delightful in cocktails such as Limonello Spritz or Limonello Tonic, as well as paired with ice cream or fresh fruit, offering a pure and joyful taste of Sardinian sunshine.						
INGREDIENTS			VALUES						
List of Ingredients		%	ENERGY			Each 100ml			
Infusion of lemons		35.2	KJ			1049			
Alcohol		28.0	Kcal			251			
Sugar		25.0							
Water		6.8							
Natural flavours		5.0							
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	ALLERGENS			Y	N	
CERTIFIED VEGAN			x	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)				x	
CERTIFIED VEGETARIAN			x	Contains EGG (used in fining: e.g. egg albumin)				x	
CERTIFIED ORGANIC			x	Contains FISH (used in fining: e.g. isinglass)				x	
CERTIFIED BIODYNAMIC			x	Contains MILK (used in fining: e.g. casein or potassium caseinate)				x	
SUITABLE for VEGANS		x		Contains GLUTEN & products made from GLUTEN				x	
SUITABLE for VEGETARIANS		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		15/01/2026		GDT			15.01.2026		

Your Logo		Distributed to the UK by			
		TECHNICAL SHEET with Allergens & Tasting Notes 			
Bottle Size	10	cl	Product Name	LIBRO GIFT BOX: 41 BIS DISTILLATO DI AGAVE	
Alcohol by Volume	41	%			
Production Area	SARDEGNA, ITALY				
Grapes (if applicable)	N/A				
Colour	Transparent and clear		Alivini Product Code	CON-CARTA-----01D	
Category	Agave Distillate				
Distillation	Pot Still				
Method	Harvesting the "piña", followed by cooking to transform the starches into sugars, and finally double distillation in copper stills.				
Product Picture	Tasting Notes and Pairing				
	A distinctive aroma, opening with fruity notes, herbal and floral hints, touches of anise and mint, and sweet nuances. On the palate, it is smooth, warm, rich, and velvety, with a fresh and clean flavor and a long, soft finish. Born from Sardinian blue agave, the "41Bis" distillate has a fascinating history. During World War II, the American army brought agave to Sardinia to prevent enemy paratroopers from landing on the island. Today, this agave is masterfully transformed through a double distillation process in a 1985 copper still. The name "41Bis" not only refers to its alcohol content (41% Vol.) but also to the double distillation process (bis), highlighting the distillate's distinctive purity and character. Additionally, the name subtly references the Italian "41 bis" prison regime, known for its strict isolation conditions, adding a layer of intrigue and strength to this exceptional spirit. With its smooth and velvety taste, "41Bis" can be enjoyed neat to savor its full range of flavors. However, it also shines in refined cocktails. Try "41Bis" in a classic Paloma: mixed with fresh grapefruit juice and a splash of soda, it becomes the perfect drink for a moment of relaxation.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Alcohol		41.0	KJ		938
Water		36.0	Kcal		227
Infusion of agave		23.0			
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					
5 years					
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Alberto Mason		15/01/2026		GDT	
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				15.01.2026	

Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by 	
Bottle Size 10		cl		Product Name LIBRO GIFT BOX: BOIGIN SAFFRON		
Alcohol by Volume 40		%				
Production Area SARDEGNA, ITALY						
Grapes (if applicable) N/A						
Colour Deep golden yellow		Alivini Product Code CON-CARTA-----01D				
Category Gin						
Distillation Pot Still						
Method The juniper berries are harvested and infused in alcohol for two months. The discontinuous distillation is carried out in copper stills, where the infusion is slowly warmed, and the thermal conditions are kept just above the alcohol evaporation temperature. The obtained distilled liquor is clear, with a high ABV of about 80%. After resting for at least a month to achieve complete homogenisation, Sardinian saffron is added, and the product is bottled after dilution to bring the ABV to 40%.						
Product Picture 		Tasting Notes and Pairing Citrus scents, intertwining with the aromatic notes of Mediterranean scrub, together supporting the sweet and silky burst of Sardinian saffron. On the palate, it is enveloping and fresh, a silky caress of flavour and fullness that balances elegance with intensity. To portray Sardinia by capturing its heart and soul in a bottle, Elio Carta created Boigin Saffron with D.O.P. Sardinian saffron, the latest addition to the Boigin gin family. This full, potent, and voluptuous spirit conveys the aromas of Medio Campidano, one of Sardinia's most fascinating regions, enriching an already celebrated alchemy. Its golden hue reflects the richness of the saffron, while the recipe retains the young, fresh, and supple character of Boigin, enhanced by a strong local identity. Versatile and captivating, Boigin Saffron is best enjoyed neat over ice, allowing its aromatic complexity to shine, or as a refined ingredient in cocktails. A true tribute to Sardinia, it reflects Silvio Carta's deep love for the island and its unique qualities.				
INGREDIENTS				VALUES		
List of Ingredients		%		ENERGY		Each 100ml
Infusion of juniper berries		40.0		KJ		915
Alcohol		40.0		Kcal		219
Sardinian saffron		17.0				
Water		3.0				
CLOSURE TYPE		Dropdown Menu		ALLERGENS		
Select one of the following options: Cork Stopper, Glass Stopper, Plastic Stopper, Screw Cap (Stelvin)		Screw Cap (Stelvin)				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
DIETARY SUITABILITY				STORAGE CONDITIONS		
CERTIFIED VEGAN		Y	N	Store at a stable, cool temperature between 12–18 °C, away from direct sunlight and heat sources.		
CERTIFIED VEGETARIAN			x			
CERTIFIED ORGANIC			x			
CERTIFIED BIODYNAMIC			x			
SUITABLE for VEGANS		x				
SUITABLE for VEGETARIANS		x				
SHELF LIFE						
5 years						
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Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
Bottle Size	10	cl	Product Name	LIBRO GIFT BOX: PIGSKIN PINK GIN	
Alcohol by Volume	40	%			
Production Area	SARDEGNA, ITALY				
Grapes (if applicable)	N/A				
Colour	Cashmere rose		Alivini Product Code	CON-CARTA-----01D	
Category	Gin				
Distillation	Pot Still				
Method	The juniper berries are harvested and infused in alcohol for two months. The discontinuous distillation is carried out in copper stills, where the infusion is slowly warmed, and the thermal conditions are kept just above the alcohol evaporation temperature. The obtained distilled liquor is clear, with a high ABV of about 80%. After resting for at least a month to achieve complete homogenisation the infusion of myrtle berries is added, and the product is bottled after dilution to bring the ABV to 40%.				
Product Picture		Tasting Notes and Pairing			
		Pigskin Pink Gin opens with an expressive aroma that immediately recalls its main botanical, myrtle, before unfolding into fruity and mineral notes evocative of the Mediterranean maquis, accompanied by a delicate yet distinctive marine nuance. On the palate, it is sinuous, elegant, and beautifully balanced, offering a savoury, refined flavour profile in which herbal depth meets freshness. Produced through the infusion and subsequent distillation of Mediterranean botanicals—juniper, myrtle leaves, helichrysum, sage, and artemisia—the gin is finished with a post-distillation infusion of hand-picked myrtle berries, which lends both aromatic intensity and its characteristic pink hue. The result is a gin of strong personality, where intense perfume and the predominance of artemisia are harmonised by finesse and balance. Its fresh, aromatic character makes Pigskin Pink perfect for a Pink Gin & Tonic, where its Mediterranean soul and striking colour are fully expressed.			
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Infusion of juniper berries		40.0	KJ		915
Alcohol		40.0	Kcal		219
Water		15.0			
Infusion of myrtle berries		5.0			
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		5 years			
ISSUED BY		DATE		APPROVED BY	
Alberto Mason		15/01/2026		GDT	
				DATE	
				15.01.2026	
		STORAGE CONDITIONS			
		Store at a stable, cool temperature between 12–18 °C, away from direct sunlight and heat sources.			