

SAN FANTINO Mirto (Myrtle liquor)

Ingredients: alcohol 95°, water, myrtle berries, sugar

Alcohol by volume: 40°

Year: 2015

Production: 20 litres

Price: 22 euro for a 500 ml bottle

We pick myrtle berries at the beginning of December. Infuse them in pure alcohol for 3-4 months. We then add a mix of water and sugar and bottle it.



Compared to what is available our Mirto has less sugar and more alcohol to really bring out the flavour of the berries. It improves with time.

It is an excellent digestive and should be enjoyed frozen or at room temperature in very small quantities.