



## PRODUCER PROFILE

Owned by: Franco and Giuseppe Argiolas  
Distiller: Mariano Murru  
Total acreage under vine: 600  
Year founded: 1938  
Region: Sardegna  
Country: Italy

## Argiolas Mirto di Sardegna N/V

### DISTILLERY DESCRIPTION

Argiolas is the foremost wine estate on the island of Sardinia producing archetypal wines from native varieties. Antonio Argiolas, who died in 2009 at the age of 102, inherited seven acres of vines from his father in 1938 and was the first on the island to convert to modern viticulture to pursue quality over quantity. His sons, Franco and Giuseppe, replanted the vineyards in the 1980s with the goal of reducing yields and focusing exclusively on Sardinian grapes. Joined by enologist Mariano Murru, the Argiolas family is today recognized as Sardinia's leading wine producer.

### SPIRIT DESCRIPTION

Argiolas is the foremost wine estate on the island of Sardinia. The winery was founded in 1938 by Antonio Argiolas and was the first on the island to pursue quality over quantity. Today, the Argiolas family is recognized as Sardinia's leading producer of wine.

Using a traditional method from the Blue Zone of Sardinia, Tremontis Mirto is a unique Sardinian liqueur made from the berries of the Mirto (Myrtle) plant. Myrtle is one of the most distinctive essences of the Mediterranean and has long been recognized for its healing properties.

### TASTING NOTES

This liqueur is violet red in color with herbal aromas. It is bittersweet on the palate and backed by flavors of mint, eucalyptus, juniper and spices. Sardinian tradition is to drink Mirto at the end of a meal. It is best served well chilled.

### TECHNICAL DATA

Alcohol: 30%

### PRODUCTION PROCESS

Botanicals/aromatics Used:	Berry of myrtle
Source of base ingredients:	Alcohol, water, sugar
Production Size:	45,000
Aging:	Alcohol infusion of myrtle berry