

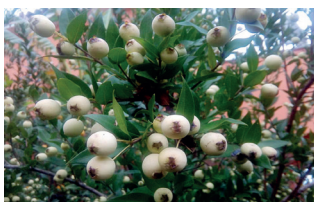


Iris SAS was founded by Mr. Costantino Crudu, in Olbia, building on a consolidated tradition in the production of high quality digestives and liqueurs.

From a simple complement to its activity as a restaurateur, given the growing popularity, it was decided to transform the ancient passion into a real activity. Its products have been awarded with special mentions for Sardinian excellence from the “Sardinia Food Award” up to the most recent awards of the “Sardinia Food Festival” with the special mention of 2017 and 2018 and the first prize of the liquor category in 2019 with results more and more exciting and positive over time. By patenting “Lemon Myrtle”, a myrtle-based liqueur with lemon flavoring, it is highly appreciated by both foreign and Italian visitors.

The infusion and mixing method, strictly manual, and the highest quality raw materials used, guarantee the creation of an excellent product.

The three most popular liqueurs are White Myrtle, Lemon and Rocket Cream, Amaretto di Sarule.



Iris Sas

di Crudu Costantino



Iris Sas

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Liqueurs derived from local fruit, plants and berries:

Prickly pear
28° Liqueur

Pompia cream
28° Liqueur

Lemon myrtle
28° Liqueur

Myrtle
28° Liqueur

The production of traditional or "white" myrtle is obtained not from the leaves but from rare white berries

Helichrysum cream
28° Liqueur

Amaretto di Sarule
28° Liqueur

Ginger and mint
28° Liqueur

Licorice cream

Watermelon cream

Rocket and lemon cream

Strawberry and lemon cream

Chocolate, apple, orange cream
called After 8

The packs can refer to 500ml "Giulietta" type bottles, 100ml "Venus" type bottles and 200ml Triangular bottles