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Lemon Cream - cl 50

Bottega Creams, soft and velvety on the palate, are made special by a unique taste. Quality and accurate selection of ingredients, Italian pastry tradition and the long-standing experience of our company meet to create an exceptional product. Crema di Limoncino Bottega is a creamy liqueur, pleasantly sweet and with a moderate alcohol content, characterized by an intense aroma of lemon.

Production Area: Veneto and Sicily, Italy

Characteristics:

The skins of Sicilian lemons, put into alcoholic infusion, undergo a slow process of extraction of aromatic substances thanks to which a natural infusion with a strong and strong scent of lemons is obtained. The mixing of this infusion with a sweet and delicate cream obtained exclusively from Alpine milk, gives life to a liqueur with a velvety consistency, able to fascinate for its delicacy and able to satisfy even the most refined palates. The addition of grappa gives this product a particular aromaticity that makes it unique and unmistakable.

Organoleptic Characteristics:

Color and Appearance: White with straw yellow hues.

Bouquet: Intense and fresh fragrance of ripe lemon, perfectly balanced with delicate notes of milk and cream.

Taste: Soft, delicate, rich and intriguing, it is characterized by a strong taste of lemon and by the sweetness of milk cream.

Chemical Characteristics:

ABV: 15%

Serving Temperature: 3 °C

Serving Suggestions: Thanks to its moderate alcohol content, it is particularly suited for sweetening and cleansing the palate, particularly after meat or fish meals. Best served cold, it is used as an ingredient in cocktails and, thanks to its touch of alcohol, it is ideal with lemon cakes, fruit salads, sorbets or ice creams.

Enjoy it within: 30 months.



Recommended Glass: Tumbler.

