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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:

Sicilian lemon peels are infused in alcohol and, thanks to a slow extraction process, aromatic compounds result in a natural infusion with a strong aroma of lemon. This infusion is then mixed with a sweet, delicate milk cream, creating a velvety, incredibly soft liqueur which satisfies even the most demanding palates. With a final touch of grappa, Crema di Limoncino Bottega gains a particular aromaticity, making 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.

