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Lemon liqueur - cl 50

Traditional Italian liquor, dating back to the end of the nineteenth century. Lemons from organic farming are its precious main ingredient, and a symbol of the Mediterranean sun and warmth.

Production Area: Veneto and Sicily

Characteristics:

Limoncino Bio Bottega is produced from selected organic ingredients. Its main component is an infusion of certified organic "Femminello" lemon peels. In Italy, "Femminello" is the most widespread lemon cultivar. Its main features are a fine-grained peel and high-quality essential oils. This variety of lemon is called "Femminello" because of the fertility of the plant, which flowers three times a year. It is very sensitive to the cold but quite resistant to high temperatures and provides constant production. They are grown according to the strict rules of organic agriculture, without using synthetic antiparasitics, pesticides and fertilizers. They are picked up at peak ripeness, washed and peeled by hand removing the bitter white part and selecting only the yellow part, rich in essential oils. Lemon peels are infused in organic alcohol for nearly 30 days. Colors and aromas are slowly extracted, then the liquid is separated from peels. Finally, organic sugar and lemon essential oil are added to make this Limoncino unique and unmistakable.

Organoleptic Characteristics:

Color and Appearance: Lemon yellow.

Bouquet: Intense aroma of ripe lemons.

Taste: Sweet, full, juicy, with delicate citrusy notes.

Chemical Characteristics:

ABV: 30%

Serving Temperature: -18° C

Serving Suggestions: Perfect as an ingredient in aperitifs, ideal when served chilled after meals. It goes well with ice cream, sorbets, fresh fruit salads.

Enjoy it within: 5 years.

Recommended Glass: Tumbler.

