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### Lemon Liquor - cl 50

Traditional Italian liquor, dating back to the end of the nineteenth century. Lemon peels are the precious main ingredient of this product with an elegant, captivating packaging. Limoncino 21 Bottega is characterized by a moderate alcohol content.

**Production Area:** Veneto and Sicily

**Characteristics:**

Limoncino 21 Bottega is produced from an infusion of "Femminello" lemon peels. In Italy, "Femminello" is among the most widespread lemon cultivars. 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. Lemons are grown naturally, in particularly suitable areas, where the climate is hot and dry, with medium-texture soil rich in gravel, sand and peat. 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, during which colors and aromas are extracted. The liquid is then separated from peels, and sugar and grappa are added. Limoncino 21 Bottega is fresh and pleasant; thanks to its moderate alcohol content, its taste and bouquet are more intense.

**Organoleptic Characteristics:**

**Color and Appearance:** Lemon yellow.

**Bouquet:** Intense, fresh aroma of ripe lemons.

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

**Chemical Characteristics:**

**ABV:** 21%

**Serving Temperature:** -5 °C (due to the moderate alcohol content, the products freezes at -10 °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.

