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Liquore di Limoni di Sorrento - cl 50

Limoncello di Sorrento Bottega is produced from lemons grown on the Sorrento peninsula and the island of Capri, where they ripen in a mild, typically Mediterranean breeze. This Limoncello captures all the aroma of Sorrento lemons in a fresh liqueur with an elegant and appealing packaging.

Production Area: Veneto and Sicily

Characteristics:

Limoncello di Sorrento is produced from lemons harvested in the six municipalities of the Sorrento peninsula and the two on the island of Capri. The cultivation of lemons in this extremely vocated area has a centuries-old tradition dating back to the 1600s. To ensure that the fruit ripens in stages and is protected against bad weather, the plants are grown in the shape of pots and are placed under wooden or metal scaffolding, which is seasonally covered. The 'Limone di Sorrento IGP', in the Ovale di Sorrento variety, is harvested from 1 January to 31 October, the period in which it reaches its maximum expression of the organoleptic characteristics that distinguish it, namely the presence of fragrant peels rich in essential oils.

The lemons for the production of limoncello are selected and peeled, removing the white part of the peel as it is bitter and selecting only the yellow part which is rich in essential oils.

The lemon peels are steeped in alcohol for about 30 days, then filtered to separate the peels from the liquid.

Finally, sugar is added in the amount prescribed by our recipe, so that it is perfectly balanced.

Organoleptic Characteristics:

Color and Appearance: Lemon yellow

Bouquet: Fresh and pleasant scent of lemons

Taste: Characteristic of Sorrento limoncello with final green hints

Chemical Characteristics:

ABV: 30%

Serving Temperature: -18 °C

Serving Suggestions: Perfect when served cold at the end of a meal. Excellent in the preparation of long drinks, or as an ingredient in confectionery and ice cream making.

Enjoy it within: 60 months.

! **Recommended Glass:** Tumbler.

