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# Limoncello spritz: the sparkling elegance of Italian cocktails

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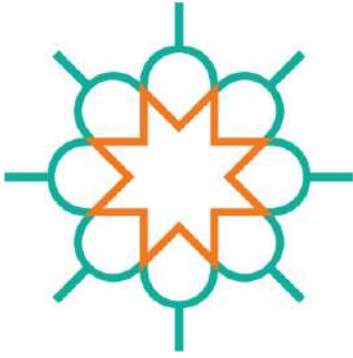
**The art of mixology is constantly evolving, with new flavors, and the spritz is no exception.**

**Among the cocktails that have taken the cocktail scene by storm, the limoncello spritz stands out for its perfect balance between the sunny sweetness of limoncello and the delicate effervescence of prosecco.**



Photo: Bottega

**While we still love the now iconic aperol spritz, the limoncello spritz is a celebration of Mediterranean flavors, combining the sparkling elegance of prosecco with the lively, tangy character of limoncello.**



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# Limoncello and prosecco: two Italian treasures



**Limoncello is an emblematic liqueur from Italy's Amalfi Coast. Made from carefully selected lemon peel, alcohol, sugar and water, limoncello embodies the essence of fresh, lively Italian citrus.**

**Its sweet-tart character adds a touch of liveliness that marries perfectly with the effervescence of prosecco.**

**Prosecco DOC is a sparkling wine from northeastern Italy, in the Veneto region, made with a minimum of 85% glera. It is characterized by its fruity and floral notes. Its lightness and freshness also make it an ideal base for cocktails, although it can also be enjoyed on its own.**

## **Steps for making limoncello spritz**



**Preparing a limoncello spritz is easy. Simply follow these steps:**

**1. Place a few ice cubes in a wine glass.**

- 2. Add the limoncello followed by the prosecco. Pour slowly to preserve bubbles.**
- 3. Complete the mixture by adding carbonated water. This will bring an extra lightness to the cocktail.**
- 4. Stir lightly with a mixing spoon to blend flavors without losing effervescence.**
- 5. For the finishing touch, garnish the glass with half a lemon wedge and a few mint leaves. This garnish will add a fresh fragrance and visually enhance the cocktail.**



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## When should I serve a limoncello spritz?

**As it's a light cocktail, it's perfect for brunch, replacing the mimosa.**

**And as the perfect embodiment of the Italian *dolce vita*, it can also be served as an aperitif, during an afternoon spent by the pool or on a hot sunny day!**

# *Limoncello* *Spritz* **RECIPE**





## Limoncello Spritz - EN

**yield: 1 GLASS**

**temps de préparation: 5 MINUTES**

***A light, refreshing and sparkling cocktail with fine citrus notes***

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### Ingredients

- **2oz Limoncello "Limoncino Bottega"**

- **3oz Bottega Gold Prosecco DOC**
- **1oz Soda**
- **Ice**
- **Half a slice of lemon**
- **Mint leaves**

## Instructions

- 1. Fill a large long-stemmed glass with ice cubes.**
- 2. Pour Bottega Gold DOC, Limoncino Bottega, soda and mix well.**
- 3. Garnish with half a lemon wedge and a mint leaf, or to your liking.**

## Recommended Products

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