



E12078100

Lemon liqueur - cl 100

Limoncello Family Bottega is a limoncello produced with lemons grown in Sicily. The fruits are carefully selected and harvested at the right ripening stage so that they express their full organoleptic potential. The addition of grappa is Bottega's signature, giving this liqueur its unique and unmistakable flavour. The bottle is embellished with graphics that evoke the freshness of the raw ingredient.

Production Area: Veneto and Sicily

Characteristics:

Limoncello Family Bottega is produced from an infusion of Sicilian Femminello Siracusano lemon peel. The fruit must be harvested by hand when it has reached the right degree of ripeness. It is then washed and peeled, removing the white part (which is more bitter) and selecting only the yellow part, rich in fragrant essential oils. For each litre of liqueur, 250 grams of lemons are used. The lemon peel is infused in alcohol for about 30 days to better extract the aromatic and colouring substances. The peel is then separated from the liquid and high-quality sugar and grappa are added, making this Limoncello unique and unmistakable.

Organoleptic Characteristics:

Color and Appearance: Lemon yellow.

Bouquet: Fresh, harmonious and intense notes of ripe lemons.

Taste: Full-bodied and persistent with hints of lemon and a green, mineral after-taste.

Chemical Characteristics:

ABV: 30%

Serving Temperature: -18° C

Serving Suggestions: Perfect served very cold after meals, it pairs well with ice cream, sorbets and fresh fruit salads. Excellent ingredient for aperitifs and cocktails.

Enjoy it within: 5 years



Recommended Glass: Tumbler

