

RUSO



La Materdomini was set up in 1970 by the Russo Brothers. The company has been developed on the know how of the Russo family, which already had experience in the production of liqueurs and distilled spirits. The Russo family has been working since 1936 with great skill and passion, producing handcrafted liqueurs and distilled spirits. The distillery boasts extensive experience in the production of fine liquors, it is a family operated company which favors the rigorously artisan production process they have preserved and faithfully handed down over the past three generations. Limoncello is the pride of the establishment: its original fragrance brings forth the unique aromatic quality of the Verdelli lemons hand picked from the Sorrento and Amalfi coast. These lemons are exclusively picked for producing Limoncello. The zest of the lemons are peeled by hand because they feel this is the only way to preserve the special fragrance imparted by the fruit and oils on the skins. The Russo family follows the old traditional recipe that gives their Limoncello the terroir character from the special climate conditions of the Sorrento and Amalfi coast. There are less expensive Limoncellos that have artificial flavors and less alcohol but this is the real thing with 32% alcohol by volume.

NOCINO

“WALNUT LIQUOR”

REGION: Campania

TYPE: Infusion of green walnut-hull in pure alcohol for 60 days. Nutmeg, coffee beans, cinnamon and cloves are added

CONTAINS: No preservatives or additives

COLOR: Dark brown

BOUQUET: Scents of walnut, nutmeg, cloves and coffee

TASTE: Rich walnut with a slight bitter undertone

FOOD PAIRING: After dinner drink and as a “digestivo”

SERVING TEMP: 68° F (20° C)

