

Limoncello IGP



Region: Campania

Ingredients: Water infused alcoholic infusion of IGP (Protected Geographic Indicated area) Sfusato lemon peels from the Amalfi coast and sugar.

Area: Family-owned hillside orchards of organic lemon growers from the designated Amalfi and Sorrento coast.

Total Production: 4000 cases.

Process: Hand picked Sfusato lemons from the Amalfi & Sorrento area are hand peeled and then steeped with grain alcohol and sugar. After a period of emulsification, a final refining takes place before bottling and release. The result is a balanced limoncello at a correct 32%. Any sediment is due to being a natural product without added dyes or flavorings.

Alcohol Content: 32%.

Color: Natural lemon yellow color.

Bouquet: Alluring citrus aromas with a hint of herbal notes.

Tasting Notes: Layers of fresh lemon & lime notes with a zingy balanced acidity.

Food Pairing: This Limoncello is a natural liqueur prepared without preservatives or additives. It's delicious on its own or can be used in the preparation of cocktails. Great as an after dinner drink or enjoy at any time by shaking and serving ice cold in a liqueur glass without ice. Try a "**Russo Spritz**"-Limoncello, Prosecco, club soda, ice and add fresh basil for a refreshing twist.

Ageing: 1-3 years and store in freezer.

Serving Temp: 40°F (4.5°C)

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