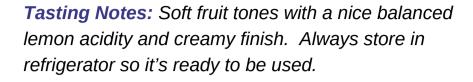


## Russo Crema di Limone



Region: Campania

**Ingredients**: Water, cream, lemon zest, pure alcohol, sugar, and natural flavoring and aromas.

Total Production: 2000 cases

**Process**: Crema di Limone is a traditionally made with the peels of hand picked Verdelli lemons from the Amalfi & Sorrento area fresh cream, grain alcohol and sugar. After a period of emulsification, a final refining takes place before bottling and release. Any sediment is due to being a natural product without added dyes or flavorings and is *never* made from a powder.

**Alcohol Content: 17%.** 

Color: Creamy lemon yellow.

**Food Pairing:** A natural liqueur prepared without preservatives or additives. It is delicious on it's own or in cocktails. Very pleasant on ice-cream, sorbetto, and other desserts. Great any time by shaking and serving cold in a liqueur glass without ice.

**Ageing:** 1-3 years or 6 months in refrigerator after

opening.

**Serving Temp:** 40°F (4.5°C)

**UPC:** 000296009154

