

Crema di Limone

DISTILLATORI
RUSSO
1899



Region: Campania

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

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

Total Production: 2000 cases.

Process: Crema di Limone is traditionally made with the peels of hand-picked 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, resulting in a balanced liqueur. 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.

Bouquet: Soft citrus fruit tones with a nice balanced lemon acidity and creamy finish.

Tasting Notes: Warm lemon cake sensation with layers of luscious sweet cream. Always store in the refrigerator so it's ready to be used.

Food Pairing: A natural liqueur prepared without preservatives or additives. It is delicious on its own or in cocktails including eggnog or other recipes that call for a cream-based natural ingredient. It's delicious with desserts including ice cream, sorbetto, espresso, and cappuccino drinks, cakes, and/or puddings. Great as an aperitif or enjoy at 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

ANGELINI
WINE, LTD.

www.angeliniwine.com