

Russo Limoncello IGP



Tasting Notes: Warm soft fruit tones with a nice balanced lemon acidity and zesty finish.

Always store in freezer so it's ready to be used.

Region: Campania

Ingredients: Water infused alcoholic infusion of IGP Verdelli lemon peels from the Amalfi coast and sugar.

Total Production: 4000 cases

Process: Hand picked Verdelli 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.

Food Pairing: This Limoncello is a natural liqueur prepared without preservatives or additives. It's delicious on it's 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.

Ageing: 1-3 years and store in freezer.

Serving Temp: 40°F (4.5°C)

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