

Russo Crema di Limone

Tasting Notes: Soft fruit tones with a nice balanced lemon acidity and creamy finish. Always store in refrigerator so it's ready to be used.

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

