



# LIMONIO

## Lemon Liqueur from Sicily

The Limonio's liqueur production, obtained from the peel of the Sicilian lemon variety *Femminello Zagara bianca*, is grown in the Russo family estate of Partinico, in the Valley of Conca D'Oro, near Palermo. It is a Lemon liqueur of extraordinary purity, a symphony of lemon blossom aromas and a journey through Sicily's history and traditions.

### INGREDIENTS:

Organic Lemons grown on the 50 hectare estate, pure alcohol obtained from the distillation of Sicilian grapes, sugar and water.

### GENERAL CHARACTERISTICS:

Colour : olive green, varying in intensity depending on the fruit used for the infusion

Aroma : intense notes of lemon, from the essential oils contained in the peel

Taste : strong and fragrant notes of freshly picked lemons

Alcohol: 35% vol.

Limonio is FREE of colorants and preservatives. It can also be stored in the freezer. (The higher alcohol content will ensure that it does not freeze solid).

Best sipped with fish, seafood salad, biscuits, sweets, cakes, icecream, and desserts. It is the perfect conclusion to a Sicilian meal, especially with a cool serving of fruit salad.

Excellent also when cooking food and preparing cream filling and base for cocktails. Good as a tonic and digestive after a meal or nightcap.

Cocktail recipe:

- 1 Part Limonio
- 1 Part Cognac
- 2 Parts Prosecco or Champagne or Sparkling wines.

