



**TERRADI LIMONI®**

## TERRA DI LIMONI

Campania, Italy

[www.terradilimoni.it](http://www.terradilimoni.it)

**Cocktail Recipe:**

**Old Fashioned Limoncello**

*by Lorna Stephenson*

*The Golf Club,*

*London*

**40ml Bourbon**

**20ml Limoncello**

**A dash Orange Bitters**

**A dash Ginger Bitters**

*Dry shake, pour on the rocks in a lowball glass and garnish with a slice of lemon peel.*

Limoncello is a world famous liqueur made with lemons that is immensely attractive due to its bright yellow colour and intense perfume of lemons. That said, few Limoncello bottlings are the product of truly high quality artisan productions.

For the joy of spirits lovers everywhere, the De Riso family, owner since 1927 of the Costieragrumi company that selects and sells the famous lemon of the Costa d'Amalfi, bought in 2002 a small artisanal laboratory specialized in the production of high quality liqueurs since 1986. The Limoncello is made by using only the skins of the "Limone Costa d'Amalfi" variety of lemon, without the addition of any aromas, colouring agents or preservatives. If you have never tried a high quality Limoncello, this is your chance to drink a truly fantastic and unique Italian liqueur.

| Code                          | Label name           | Vintage | Alcohol | Closure type | Case size |
|-------------------------------|----------------------|---------|---------|--------------|-----------|
| <b>Spirits &amp; Liqueurs</b> |                      |         |         |              |           |
| IP0115                        | Limoncello di Amalfi | NV      | 25.0%   | Silicon Cork | 6x0.5lt   |
| IP0522                        | Limoncello Primitivo | NV      | 28.0%   | Stopper      | 6x0.5lt   |