

Casoni

Limoncello Di Sorrento



Hand-harvested lemons from the province of Sorrento, Campania—now a Protected Geographic Indication (PGI)—are peeled and the rinds infused in a solution of water, grain neutral spirit, and sugar. Based on a recipe that calls for 350 grams/liter of lemons, this is perhaps the most concentrated Limoncello available.

Tasting Notes :

Deeply concentrated and oily, with an intense blast of lemon bitterness balanced by well-modulated sweetness. The finish is exceptionally clean, with a long-lingering lemon perfume.

Area of Origin :

Emilia-Romagna

Country of Origin :

Italy

Ingredients :

350 grams/Liter of Sorrento Lemon Peels

Alcohol : 30%

