

SANTA MARTA LIMONCELLO



Santa Marta Limoncello is produced from sugar beets distilled alcohol, infused with lemon peels produced in the Amalfi coast and off the island of Sicily, at the foot-hill of Mount Etna. The yellow color is all-natural, with a touch of saffron to maintain its brightness color.

REGION: Piedmont

LEMON PRODUCTION: 80% Amalfi Coast, Campania. 20% Mt. Etna, Sicily.

ALCOHOL: 25%

DISTILLATION INFORMATION:

Distillation Tank: Copper

Aging Tank: Stainless Steel

Length of Aging Before Bottling: Over 7 Months



Produced in a distillery using green, environmentally friendly technology and was recognized with Zero Impact® award

TASTING NOTES:

Intense, floral nose of lemons, lilies, and jasmine. Not too sweet on the palate, with a long lasting citrus finish.

PAIRINGS:

Perfect with ice-cream, sorbet, and tiramisù. Excellent in mixed cocktails.