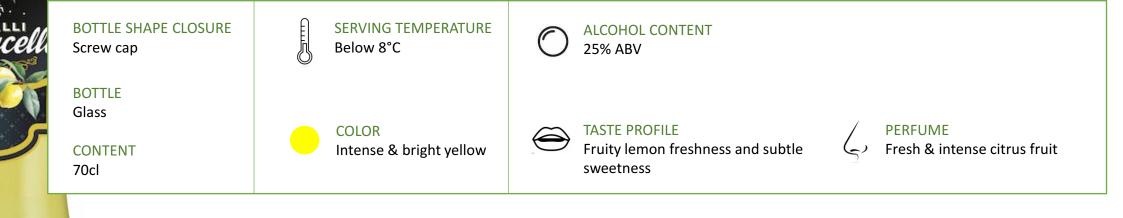


## TASTING NOTES – Limoncello Covalli

This traditional Italian liqueur is a sweet and fruity premium lemon liqueur developed using a unique and natural recipe from lemons of Southern Italy. It is one of the most widely appreciated Italian liqueur specialties for its pleasant and fresh taste.

Whether as an aperitif, digestif, neat over ice, combined with prosecco or used as the basis for cocktails and desserts: this premium version is an incredibly stylish addition to any occasion.



## PRODUCTION PROCESS – Limoncello Covalli

Covalli Limoncello goes through a multi-level refinement process during production, with the liqueur being filtered at the end.

To produce Covalli Limoncello only the **peel** of selected lemons from South of Italy are used (grown without the use of pesticides).



The **maceration in alcohol** of the selected lemon peels takes place



The liquid obtained after maceration of the lemon peels in alcohol is filtered and combined with **sugar** 



Addition of pure water to obtain the desired alcohol content





## COCKTAILS – Limoncello Covalli

## **PERFECT SERVE**

COVALLI LIMONCELLO is best served chilled in a glass filled with ice cubes. A little lemon zest as a garnish and you're ready to enjoy this sweet premium digestif!



**Covalli Limoncello & Tonic** 50 ml Covalli Limoncello 150 ml Tonic Water lots of Ice Cubes Lemon Peel Garden Mint or Fresh Basil Leaves

Pour the Limoncello and Tonic Water in a stem glass. Add lots of ice cubes and decorate with Lemon Peel and a few leaves of garden mint or fresh basil.



**Covalli Limoncello Spritz** 60 ml Covalli Limoncello 40 ml Prosecco 20 ml soda Ice cubes, lemon peel and mint leaves

Add ice cubes in a glass. Pour the Limoncello, prosecco andsoda. Decorate with Lemon Peel and a few Leaves of mint.