



# 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.*

## BOTTLE SHAPE CLOSURE

Screw cap

## BOTTLE

Glass

## CONTENT

70cl



## SERVING TEMPERATURE

Below 8°C



## COLOR

Intense & bright yellow



## ALCOHOL CONTENT

25% ABV



## TASTE PROFILE

Fruity lemon freshness and subtle sweetness



## PERFUME

Fresh & intense citrus fruit

# PRODUCTION PROCESS – Limoncello Covalli

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

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



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



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



4 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 and soda. Decorate with Lemon Peel and a few Leaves of mint.*