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## BRESCA DORADA LIMONCELLO

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**Region:** Sardinia, Italy

**Product Type:** Fruit Liqueur

**Primary Botanicals:** Lemon peel

**Botanical Source:** Organic lemons from within 50km of distillery.

**Finished ABV:** 30%

**Method of Production:** Lemons harvested in spring and peeled by hand then infused in neutral grain spirit for 3-4 days. Sugar and water added. Rested 45 days in stainless steel. No colorings or other additives.

**Try this in a...:** Ti Punch, Spritz (make sure to balance with something bitter), with tonic, or cold as an aperitivo or digestivo.

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

### Notes from Oliver:

Paolo Melis and Enrico Diana started Bresca Dorada in 1986 in the wild countryside of Sardinia, near Muravera. They met on the mainland in a beekeeping course and decided this was the spot to start their honey business. Always looking to reduce waste and use everything the land provides for them, they started making homemade Mirto liqueur with their extra honey and the plants on their property. This turned into an entire line of liqueurs based on local fruit and herbs and a carbon neutral distillery where they also produce marmalades, salts, mostardas and honey.

This Sardinian twist on Limoncello reminds of me of drinking fresh squeezed lemonade as a kid. It is delightfully bright and tastes and smells just like fresh lemons. Store cold and consume within 2 months for best quality.