
IL GUSTO DI AMALFI LIMONCELLO



Region: Costa d'Almafi, Italy

Product Type: Limoncello

Primary Botanicals: Lemon peel

Botanical Source: Local orchards

Finished ABV: 30%

Method of Production: Hand-peeled lemon peels are macerated with pure grain alcohol; sugar is added before bottling.

Try this in a: Digestivo, Tom Collins

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

Notes from Oliver:

Valentino Esposito and Mario Anastasio make our liqueurs under the label 'Il Gusto di Amalfi' in the little town of Praiano, just down the coast from Positano. This area is famous for growing amazing citrus, especially lemons. The lemons in this limoncello are grown by Mario and his family and friends.

Sfusato Amalfitano and Zagara Bianca lemons are peeled by hand with potato-peelers in small batches and macerated in pure grain alcohol. Commercial limoncello is sometimes bitter, a sign that the pith of the fruit has been accidentally included with the zest; hand-peeling avoids this. This limoncello is a pure expression of a single excellent raw material—that's it. Drink cold but not iced as a digestivo. The limoncello is unfiltered, and some oil or sediment may separate out, please shake before serving. There are no preservatives, coloring agents, or stabilizers used.