

Limoncello



Produced according to tradition, to start from the peeling, made by hand, of the fresh lemons. The peels macerate for about 4 days in pure alcohol, the liquid obtained rests for about 20 days, and then syrup is added to have the final product. A Mediterranean taste, delicate and scented, preferably to serve ice-cold. Alcohol content: 30% vol Content: cl 50 / cl 70 / cl 150 / cl 200

Rating: Not Rated Yet

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