

Liquorificio Artigianale
Profumi della Costiera

Ravello
Costa d'Amalfi



LIMONCELLO

Profumi della Costiera

Denominazione di Indicazione Geografica Protetta (IGP)

Ingredients: alcohol, lemon peel, water, sugar

Alcohol content: 32°vol.

Description:

First step: the lemons, of 'Costa d'Amalfi I.G.P.' quality (protected geographical indication), are washed with cold water and peeled so as to obtain a very thin lemon peel.

Second step: the lemon peels are macerated in alcohol in stainless steel containers for a period of 7 to 10 days.

Third step: a syrup of water and sugar is prepared and added to the alcohol from which the lemon peels have been previously extracted. It is mixed and left to stand.

Fourth step: Limoncello is ready to be bottled.

420 g of lemons are used per litre of limoncello obtained. No added colouring agents, flavourings or preservatives.



AMBROGIO E GIOVANNI FOLONARI

T E N U T E