



PRODUCER NAME:	LIMÒNIO
PRODUCER LOCATION:	Partinico, Sicilia
PRODUCTION PRACTICES:	Sustainable & Organic
SPIRITS PRODUCED:	Fruit and Botanical Liqueurs
TOTAL PRODUCTION:	50,000 bottles
YEAR FOUNDED:	1992
OWNER(S):	The Russo Family
DISTILLER(S):	Vincenzo Russo



Founded in 1992 by the Russo family, LIMÒNIO produces small batch, organically farmed fruit and botanic liqueurs from ingredients hand-harvested on their 50-hectare estate in the village of Partinico, west of Palermo in northwest Sicily. Based in the glorious and abundant Conca d' Oro valley, the family story began two centuries ago, when the family farmed fruit, grapes, herbs and the legendary Femminello lemon cultivar. Their great-grandfather Francesco began a slow commercialization of their bounty with grandfather Vincenzo expanding the export of the cultivation as far as eastern Europe while also supplying the Italian armed forces.

The Femminello-Zagara Bianca (white flower) variant grown at LIMÒNIO is prized for its high concentration of essential oils in its skins, allowing for its preservation without refrigeration and ideal for distant travel but also perfect for producing flavorful food and beverage creations and use in natural pharmaceuticals. These lemons were used in the home too, including the family's grandmother producing a lemon liquor, a process involving all generations of the family. The liqueur, a glorious manifestation of the family's love and labor, was shared with friends and the workers on the farm. It is with the current generation, siblings Rita, Valerie and Giusy Russo (with production by their brother and expert distiller Vincenzo Russo), the family decided to create a small, artisan commercial venture, LIMÒNIO, to highlight their cultivation, producing the first commercial Limoncello made and marketed in Sicily in 1992.

Over time, the portfolio has grown to thirteen liqueurs, anchored by their lemon liqueur produced from fruit using solely the skin of the peels (never the pith) of the Femminello-Zagara Bianca cultivar that is harvested up to four times a year. All the liquori are made with organically farmed estate grape-based distillate and contain only water and sugar as additional and essential ingredients and all are gluten-free, vegan, and sulfite-free. The lemon liqueur is naturally milky in appearance due to the ouzo effect,

scientifically called *louche* (loosh) from the high concentration of oils in the presence of water. All are unfiltered, where the natural oils will color the clear glass bottles and the inside of the stoppers over time, a true sign of quality and authenticity.

The fruit liquori are best served chilled (ideally ice cold from the freezer) while the botanic bottlings are best slightly chilled. All should be enjoyed un-adulterated to experience their profound purity and energizing flavor, but they also have dynamic applications in cocktails, confectionery, and baking. Though hand-crafted using the highest quality ingredients, LIMÒNIO Liquori are reasonably priced. The Giada Liquore di Limone, Topazio Liquore di Mandarino, Alloro Liquore di Laurel and Cannella Liquore Cinnamon, will be available in the United States.

PRODUCTS IN THE LIMÒNIO PORTFOLIO

- Limònio Alloro Liquore di Alloro Siciliano
- Limònio Cannella Liquore di Cannella
- Limònio Giada Liquore di Limone di Sicilia
- Limònio Topazio Liquore di Mandarino di Sicilia

