



LIMÒNIO ALLORO LIQUORE DI ALLORO SICILIANO

BIO

Limònio Alloro Liquore di Alloro is produced from the leaves of the Aurea Golden variety harvested in the early morning and grown locally, Limonio's Laurel liqueur is unfiltered and strives to maximize the essential oils obtained from the leaves. Luminescent silvery green. Exotic, earthy, gently spicy, fresh.

INFORMATION

CATEGORY:	Liqueur
LOCATION:	Partinico - Conca d'Ora
INGREDIENTS LIST:	Laurel (bay leaves) from Conca d'Oro / Grape distillate, sugar and water / Gluten-Free, Vegan, and Sulfite Free
PRODUCTION PROCESS:	Infusion of the primary natural ingredient in water in stainless steel vessels, then blended with grape distillate, water, and sugar before bottling.
CHARACTERISTICS:	Dark green; Exotic, earthy, gently spicy and fresh
ABV %:	35%
SIZES AVAILABLE:	700ml
SHELF LIFE EXPECTANCY:	No expiration
SERVING SUGGESTIONS:	Best served ice cold. Enjoy with roast meats, bacon, marinades.

PRODUCER PROFILE

Owner(s):
The Russo Family
Master Distiller
Vincenzo Russo
Founded:
1992
Region:
Sicily

RECIPES

BAE BAY

1 oz Verità Vodka
1 oz Elena Gin
1 oz Limònio Alloro laurel bay liquore
Shake with ice to chill and dilute
Strain into chilled coupe
Garnish with a star anise