



LIMÒNIO CANNELLA LIQUORE DI CANNELLA

BIO

Limònio Cannella Liqueur is produced from the sticks of the Ceylon Queen variety known for its complexity and intensity, Limonio's Cinnamon liqueur is unfiltered and strives to maximize the essential oils obtained from the sticks. Spicy (not hot), complex, warm, persistent, and alive.

INFORMATION



CATEGORY:	Liqueur
LOCATION:	Partinico - Conca d'Oro
INGREDIENTS LIST:	Queen Cinnamon from Ceylon / 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:	Deep amber
ABV %:	32%
SIZES AVAILABLE:	Spicy, complex warm, persistent and alive
SHELF LIFE EXPECTANCY:	No expiration
SERVING SUGGESTIONS:	Best served ice cold. Enjoy with panna cotta, cakes and ice cream

PRODUCER PROFILE

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

RECIPES

BAKED APPLE OLD FASHION

2 oz Apple Brandy/Calvados
1 oz Limònio Cannella cinnamon liqueur
2 dashes Angostura bitters
Stir with ice to chill and integrate
Strain into rocks glass with one ice cube
Garnish with orange peel

IL CALEIDOSCOPIO

1.5 oz Elena Vermouth di Bianco Superiore
Tim21
.75 oz Kapriol Liqueur
.75 oz Limònio Topazio tangerine liqueur
.5 oz Limònio Cannella cinnamon liqueur
Shake with ice to chill vigorously to integrate and chill, Strain into chilled coupe, garnish with fresh basil or mint