



## LIMÒNIO GIADA LIQUORE DI LIMONE DI SICILIA



### BIO

Limònio "Giada" Liquore di Limone di Sicilia is produced from the rind and peel of green lemons of the Femminello Zagara Bianca cultivar grown in the Conca D'Oro valley. Limonio's lemon liqueur is unfiltered and strives to maximize the essential oils obtained from the peel. Serve chilled from the freezer. Brilliant, bright green, naturally milky in appearance

### INFORMATION

<b>CATEGORY:</b>	Liqueur
<b>LOCATION:</b>	Contrada Ingastone, Partinico (PA)
<b>INGREDIENTS LIST:</b>	Lemons (Femminello Zagara Bianca) from Conca d'Oro / Grape distillate, sugar and water / Gluten-Free, Vegan, and Sulfite Free
<b>PRODUCTION PROCESS:</b>	Infusion of the primary natural ingredient in water in stainless steel vessels, then blended with grape distillate, water, and sugar before bottling.
<b>CHARACTERISTICS:</b>	Golden in color with deep scents of lemons. Warm and persistent on the palate with a soft finish
<b>ABV %:</b>	35%
<b>SIZES AVAILABLE:</b>	700ml
<b>SHELF LIFE EXPECTANCY:</b>	No expiration date
<b>SERVING SUGGESTIONS:</b>	Best served ice cold. Enjoy with sweet cakes, fresh fruit and ice cream

### PRODUCER PROFILE

Owner(s):

The Russo Family

Master Distiller

Vincenzo Russo

Founded:

1992

Region:

Sicily

### RECIPES

#### GOOCIA DI LIMÒNIO (lemon drop)

2 oz Verita Vodka  
1 oz Limònio Giada lemon liqueur  
Shake with ice to chill and dilute  
Strain into a chilled coupe  
Garnish with fresh basil or mint

#### PANACHE

1 oz dry Vermouth  
1 oz Limònio Giada lemon liqueur  
.5 fresh lemon juice  
2 oz quality tonic  
Add the first three ingredients to an empty highball glass, fill with ice and add tonic  
Gently stir with spoon