

Meletti Limoncello

Lemon trees have been cultivated on the Amalfi coast since 200 A.D.. The noble lemon has made its way through India, Asia, and North America. According to Greek mythology, it is the symbol of fruitfulness and love, while Italian tradition says that Limoncello liqueur is the elixir of life. Folklore holds that Limoncello has medicinal virtues and was capable of curing everything from bad breath to a bad love life.

ABV 30%

Tasting Notes:

Meletti Limoncello is a delicious citrus liqueur with a rich, full mouth feel and the inviting aroma of fresh lemons. The lemon flavors are pronounced, but not harsh, and the taste is balanced by a delightfully sweet finish.

Production:

Sorrento lemons are hand-harvested in mid-October and quickly brought to Meletti's distillery from groves located along the coast. No coloring or stabilizing additives are added for a pure and natural limoncello.

Whiskey Lemon Smash

2 parts Rebellion Bourbon 1 part Meletti Limoncello 2 slices lemon 5-8 sprigs of mint 1/4 oz simple syrup

Muddle 2 slices of lemon, 5 pieces of mint with simple syrup. Add ice, bourbon, and limoncello and shake. Strain into a glass with ice. Garnish with a lemon twist and a mint sprig.

Accolades

Wine Enthusiast - 90 pts

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