



Santa Marta Limoncello



Ingredient: Lemons 80% Amalfi Coast, 20% Mt. Etna Sicily.

Alcohol %: 25

Distillation Tank: Copper

Aging Tank: Stainless Steel

Length of Aging Before Bottling: Over 7 Months

Tasting Notes: Intense, floral nose of lemons, lilies, and jasmine. Not too sweet on the palate, with a long-lasting finish.

Fun Fact: Santa Marta Limoncello is created from natural spirits mixed with a grand infusion of several varieties of lemons, mostly grown on the Amalfi Coast. Amalfi lemons bring floral characteristics, Sicilian lemons are added to bring additional citrus characteristics. The two offer a perfect blend of floral and citrus to balance the flavor.

Food Pairing: Known for its remarkable digestive qualities, Santa Marta Limoncello is traditionally served following a meal and is always a great addition to pre-meal cocktails.

Accolades



2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com