

Toso Limoncello

Toso Winery

Italy

Limoncello was invented in the beginning of the 1900s. It is thought that its birthplace is Sorrento but the Amalfi coast and Sicily also claim to have been the first to make it. At Toso, the Limoncello is made with ripe Femminello lemons from Sorrento whose skins are rich in essential oils. The peels are steeped in a grape-based spirit until the oil is released. The liquid is then mixed with simple syrup of sugar and water.

Color: Sunny yellow with a natural cloudiness from the essential oil droplets.

Bouquet: A delightful aroma of fresh lemons

Taste: Vibrant zesty citrus with a perfect balance of sugars make this deliciously refreshing with a sweet taste that is never cloying.

ABV : 25%

Acidity : 6

Specifications

Proof	between 50 and 52 proof
Special Ingredients	Grape-based alcohol, Sugar, Water and Infused lemon peels
Distillate Source	Grape
Agricultural Practices	Sustainable
Pairings	Great slightly chilled or on the rocks. It can be used as an aperitif or as a digestif following the meal. It can be poured over ice cream, used to make stunning lemon sherbert or a delicious lemon drop martini.



Codes, Weights and Measures

UPC	7 84585 03168 9
Units/Case	6
Unit Size	700 mL
Container	bottle
SCC	1 07 84585 03168 6
Case Weight	17
Cases/Pallet	100
Layers/Pallet	25
ABV	25.00%
SRP	\$ 24.50 USD 700mL Bottle