



FRANCOLI U.S.A.

Santa Marta LIMONCELLO

Santa Marta Limoncello is produced with sugar beets distilled spirit alcohol, infused with lemon peels produced in the Amalfi coast and the island of Sicily, at the foot-hill of Mount Etna. The yellow color is all-natural, and we add a touch of saffron to maintain its brightness in color.

REGION: Piedmont

PRODUCER: Francoli SPA

LEMON PRODUCTION: 80% Amalfi Coast, Campania, 20% Mt. Etna Sicily

ALCOHOL: 25%



DISTILLATION INFORMATION:

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.

PAIRINGS:

Perfect with ice-cream, sorbet, and tiramisu. Excellent in mixed cocktails.

