



IL CONVENTO LIMONCELLO



From the lemons of Sorrento an exquisite bitter-sweet liqueur was born. The Pollio family have cultivated the oval variety of lemon, a succulent citrus of great value, on the Amalfi Coast of Italy.

Production Method:

The lemons are washed and the skins are finely zested. The peel is then placed in a steel container with pure spirits for 8-10 days. The mixture is then strained and temperature controlled. Cane sugar is then dissolved with water and added to the infusion. The alcohol proof is controlled and the mixture is transferred through a filtered pump and then bottled.

Alcohol by Volume: 34%

Bottle Size: 750 ml

UPC: 7 61198 90123

