

## 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

<b>Proof</b>	between 50 and 52 proof
<b>Special Ingredients</b>	Grape-based alcohol, Sugar, Water and Infused lemon peels
<b>Distillate Source</b>	Grape
<b>Agricultural Practices</b>	Sustainable
<b>Pairings</b>	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

<b>UPC</b>	7 84585 03168 9
<b>Units/Case</b>	6
<b>Unit Size</b>	700 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03168 6
<b>Case Weight</b>	17
<b>Cases/Pallet</b>	100
<b>Layers/Pallet</b>	25
<b>ABV</b>	25.00%
<b>SRP</b>	\$ 21.99 USD 700mL Bottle