

# Costa del Sole Limoncello



## COSTA DEL SOL LIMONCELLO

The origins of Limoncello date back to the middle ages, when monks in convents prepared flasks for pilgrims containing infusions of lemon peels soaked in alcohol. The Limoncello recipe has been passed down through generations, originally used as a solution to prevent infective disease. Today Limoncello is served as a digestive in the best Italian restaurants. True Limoncello can only be obtained from the infusion of natural lemon peels, without the addition of artificial flavors and colors. Limoncello is ideal mixed in cocktails and long drinks, making this versatile beverage perfect for any occasion.

### COCKTAILS



#### Costa del Spring

Costa del Sol Limoncello  
Cranberry Juice, Soda Water



#### The Great Gatsby

Costa del Sol Limoncello  
Citrus Vodka, Lemon Juice

### SELLING POINTS

- Limoncello is an excellent digestive liquor. Limoncello can be served alone or with tonic water as an incomparable thirst quencher.
- Limoncello is wonderful in sorbet, ice cream and fruit salad.
- Gluten free with no additives, synthetic aromas, or colors.
- Made with lemons from the Amalfi Coast.
- Limoncello is known as "Sun in a glass".

**Pack Size:** (12 x 750ml)

**ABV:** 28%

**UPC:** 080368-527500



The Amalfi coast is famous for its abundance of large ripe lemons; many of which are used to make Limoncello like Costa Del Sole