## Limoncello

Lemon trees have been cultivated on the Amalfi coast since 200 A.D.. The noble lemon has made its way through India, Asia, and North America. According to Greek mythology, it is the symbol of fruitfulness and love, while Italian tradition says that Limoncello liqueur is the elixir of life. Folklore holds that Limoncello has medicinal virtues and was capable of curing everything from bad breath to a bad love life.

Meletti Limoncello is a delicious citrus liqueur with a rich, **Tasting Notes** 

full mouthfeel and the inviting aroma of fresh lemons. The lemon flavors are pronounced, but not harsh, and the

taste is balanced by a delightfully sweet finish.

Local Italian lemons are hand-harvested in mid-October **Production** 

> and quickly brought to Meletti's distillery from groves located along the coast. The citrus is peeled by hand, and macerated in neutral spirit. After the spirit is infused, sugar is added and manually agitated, and then the water is added to bring the limoncello to the correct proof.

30% **ABV** 

## Whiskey Lemon Smash

2 parts Bourbon 1 part Meletti Limoncello 2 slices lemon sprigs of mint 5-8 1/4 oz simple syrup

Muddle 2 slices of lemon, 5 pieces of mint with simple syrup. Add ice, bourbon, and limoncello and shake. Strain into a glass with ice. Garnish with a lemon twist and a mint sprig.



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