



LEMON SPINA

Limoncello Calabrese

Producer: La Spina Santa srl
Product: Lemon Liqueur - Limoncello
Region: Calabria, Italy
Bottle size: 700 ml
Alcohol: 28% by volume (56 proof)

Lemon Spina is a lemon liqueur obtained from the infusion of lemon peels in alcohol for 10 days.

Ingredients: Water, Pure Alcohol, Sugar, Lemon Infusion, Natural Aromas.

Characteristics

An opaque and dense yellow color. On the nose it provides notes of fresh lemon peel and lime zest. Very characteristic of citrus fruit. On the palate it has similar characteristics to its aromas. It provides sweetness at first taste, with a pleasantly bitter aftertaste typical of the Lemon fruit.

Serving Suggestions

Enjoy Lemon Spina as an after-dinner drink as a digestif. Serve it chilled. Limoncello is meant to be enjoyed by sipping and savoring each drop to help your body digest your food.

La Spina Santa

The La Spina Santa farm was born in 1989 in Bova Marina thanks to the desire and commitment of the Autelitano brothers. Located 500 meters from the sea and its beautiful Calabrian beaches, the farm is immersed in a circle of hills among the greenery of the bergamot plantations and the natural landscape enveloping the area. Besides the production of Liquors, you can find other happenings at the farm, including the harvesting of vegetables, the production of bergamot soda, a bakery, a restaurant, and a bed-in-breakfast Agriturismo.

