



TECHNICAL DATA

This all natural Lazzaroni Limoncello is still made today according to our century old recipe—through the infusion of lemon peel into alcohol.

• FIRST PRODUCED

1851

• INGREDIENTS

- Water
- Refined European beet sugar
- Alcohol
- Infusion of lemons peels

• PRODUCTION

- Sugar is dissolved in water
- Alcohol, Marasca Distillate and flavor is added to the sugar solution
- These ingredients are blended for about one hour
- The blended mixture will rest for 72 hours before it is filtered
- It is then bottled, labeled and packed in cartons for shipment.

• ORIGINAL USE

- Liqueur

• CURRENT USE

- Ingredient in many cocktails
- Craft cocktail mixology
- Ingredient in fruit salads and fruit cakes

• TASTING NOTES

Fresh and sweet, with a hint of vegetal earthiness underneath the creamy fruit notes.

• AWARDS

International Review of Spirits—Platinum Medal—91 points—Beverage Testing Institute



Allergens—N

Preservatives—N

Additives—N

Genetically Modified—N

Acidity Regulators—N

Safe for Celiacs—Y

Suitable for Vegetarians/Vegans—Y

Suitable for Diabetics—N

SIZE	UPC	PALLET/TIER	CASE WEIGHT	BOTTLE WEIGHT	CASE DIM.	BOTTLE DIM.
750 ML/6	0-84848-72230-0	120 CS./24 CS.	19 LBS.	3.1 LBS.	9 X 6.5 X 10.5	2.8 X 2.8 X 9.75