



## LIMÒNIO TOPAZIO LIQUORE DI MANDARINO DI SICILIA



### BIO

Limònio Topazio Liqueure di Mandarino is produced from tangerine rind and peel of the Tardivo di Ciaculli cultivar which is Slow Food protected and grown under strict regulations. Limonio's Tangerine liqueur is unfiltered and strives to maximize the essential oils obtained from the peel. Brilliant, opaque luminescent orange. Exotic and intense

### INFORMATION

<b>CATEGORY:</b>	Liqueur
<b>LOCATION:</b>	Partinico - Conca d'Oro
<b>INGREDIENTS LIST:</b>	Tardivo Mandarin oranges from Ciaculli / Grape distillate, sugar and water / Gluten-Free, Vegan, and Sulfite Free
<b>PRODUCTION PROCESS:</b>	Infusion of the primary natural ingredient in water in stainless steel vessels, then blended with grape distillate, water, and sugar before bottling.
<b>CHARACTERISTICS:</b>	Tawny yellow color with intense aroma of oranges
<b>ABV %:</b>	35%
<b>SIZES AVAILABLE:</b>	700ml
<b>SHELF LIFE EXPECTANCY:</b>	No expiration
<b>SERVING SUGGESTIONS:</b>	Best served ice cold    Serve with chocolate, sweet cakes

### PRODUCER PROFILE

Owner(s):  
The Russo Family  
Master Distiller  
Vincenzo Russo  
Founded:  
1992  
Region:  
Sicily

### RECIPES

#### IL CALEIDOSCOPIO

1.5 oz Elena Vermouth di Bianco Superiore  
Tim21  
.75 oz Kapriol Liqueure  
.75 oz Limònio Topazio tangerine liqueure  
.5 oz Limònio Cannella cinnamon liqueure  
Shake with ice to chill vigorously to integrate and chill, Strain into chilled coupe, garnish with fresh basil or mint

#### DONNA FLORA

2oz dry Gin (Elena Gin or Kapriol Gin)  
1oz Limònio Topazio tangerine liqueure  
1 oz passion fruit  
.75 oz fresh lemon Juice  
Build over a highball glass with ice, gently stir to integrate and garnish with rosemary