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FROM LEMONS TO LIMONCÉ
An Italian Tradition Adds a Lively Twist to Summer Entertaining

This year, when it comes to cocktails, keep it simple with the season's freshest fruits and fare. Produced from the finest sun-kissed Mediterranean lemons, Limoncé Limoncello is a delicious way to bring true Italian style to any summer *festa*.

A tradition in Italy for generations, limoncello can be enjoyed in numerous ways. Easy and effortless, Limoncé is usually served ice cold after dinner—no mixing, no shaking—chilled in the bottle and poured into a glass. Limoncé is also served in between courses as a refreshing palate cleanser during large meals, similar to an *intermezzo*.

Crafted in Italy in the ancient and romantic port city of Trieste, Limoncé Limoncello (\$21/Ltr) is created from the essence of luscious Mediterranean sun-ripened lemons, steeped in the finest spirits in order to extract the essential oils and aromas from the fruit. After extraction, the spirit is tempered with a bit of sweetness to produce this smooth lemon liqueur—the perfect balance between tangy and sweet.

Now that the cocktail culture is enjoying a second “Golden Age,” Limoncé has also become a popular addition to a broad range of drinks. This *Liquore di limoni* is a favorite of mixologists because its lighter texture, true lemon flavor and zesty character allow it to combine well with other quality ingredients, adding a pleasing piquancy and complexity in the glass.

Thankfully, one does not need a meal or even a party to enjoy the lively citrus flavors of Limoncé. Just keep a bottle in the refrigerator and enjoy this finely crafted spirit on a lazy Sunday afternoon or anytime you crave a citrus quaff.