



**MARIA
ANTONIA**

LIMONCELLO

ANTICA RICETTA

Botanica
SINCE 1900

IL GIARDINO DI MARIA ANTONIA



Antica Ricetta-Limited Edition

GLUTEN FREE

MARIA ANTONIA

LIMONCELLO ANTICA RICETTA LIQUEUR



From the 1st to the 3rd century, the lemon is known to the Greeks, Romans, Hebrews and Arabs. It is used at this time only for its therapeutic virtues. Found in the writings of Pliny the Elder, a famous Roman botanist, it is also prescribed by physicians as Athenaeus of Naucratis. Moreover, the Emperor Nero, fearing to be poisoned, consumed it very regularly....

The Limoncello liqueur is born in Campania at the beginning of the years 1900 on the blue island where a passionate herbalist, keen on botany, "La Signora Maria Antonia F.", took care of a luxuriant garden of lemon and orange trees.

Our 100% natural Premium Limoncello pays homage to this pioneer by being made according to her ancestral recipe. She rigorously selected the lemons, hand picked, to remove the zest and let it macerate for several days in alcohol at 96° to then dilute the "infuso" with pure water from an ancestral source. which will lower the alcohol level to at most 33°. Then the elixir will be added with natural sugar, diluted to create balance. Discover the mysterious scents of Maria Antonia's garden, its aromas of its lemon trees in summer. On the palate, the authentic notes of the divine fruit will take you off Amalfi! The secret of this recipe can be found in our bottle today!

Served chilled or on the rocks

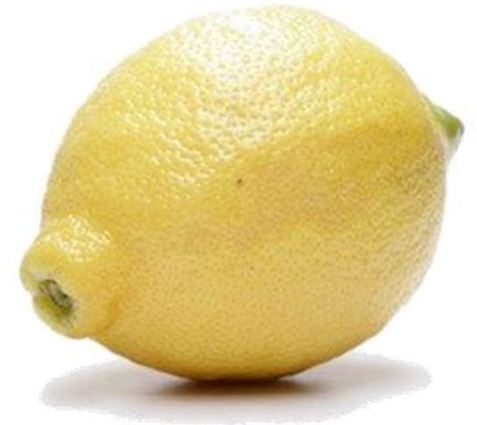


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ITALIANO, COOL, CHIC & YELLOW!

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« COLLEZIONE BARISTA »
ONLY DEDICATED
TO THE PASSIONATED



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**MARIA ANTONIA
LIMONCELLO HERITAGE**

**STILL ADMIRER BY
PASSIONED
BARTENDERS AFTER
MORE THAN 120 YEARS!**

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BLOODY MARIA ANTONIA

Filet de jus de citron vert

1 cl de sucre de cane (*)

Feuilles de menthe fraîche

Morceaux de citron vert

5 cl LIMONCELLO

MARIA ANTONIA

Remplir de glace pilée

Couvrir de jus de Cranberry

Mélanger le tout !

(*) facultatif



MARIA ANTONIA LIMONCELLO SPRITZ

Remplir un grand verre
de cubes de glace

5 cl LIMONCELLO

MARIA ANTONIA

Couvrir de 7 cl de PROSECCO

BOSCO DEL MERLO BRUT

Décore avec une tranche

d'Orange ou de citron + 3 cl d'eau
pétillante + décorez avec feuilles de
menthe fraîche* (*facultatif)

Mélangez délicatement le tout !



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