

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