

CASONI

CASONI Limoncello di Sorrento

Casoni was founded in 1814 and is considered one of Italy's oldest distilleries. For most of the 20th century, this family-founded fabbrica and distilleria was a standard bearer for Italian spirits, operating just outside Modena in Emilia-Romagna. Now headed by its seventh generation, Casoni is again at the forefront of the Italian craft spirits movement, with a re-energized vision of the family's classic range of aperitivi and amari. Casoni's creations stand out with their balanced profiles and low added sugars; the team here also excels with its in-house production of proprietary infusions and small-batch natural aroma extractions.

COMPANY: Casoni

CREATOR: Paolo Molinari

ESTABLISHED: 1814

REGION: ITALY • Emilia-Romagna • Finale Emilia

STYLE: A pure, clean and intensely lemony liqueur crafted from hand-harvested lemons grown in the province of Sorrento in Campania, southern Italy. Limoncello di Sorrento is a protected geographical indication (PGI). Lemons are peeled and infused in a solution of water, grain neutral spirit and sugar.

ESSENTIAL INGREDIENTS: 350 grams/L of lemon peels from Sorrento

ABV: 30%

CLOSURE: Screw cap

TASTING IMPRESSIONS: Profoundly fresh and intense lemon flavors with a well-modulated sweetness to balance the sour/bitter notes.



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