TUVÈ ANITA LIMONCELLO LIQUEUR Turin Vermouth

The name "Turin Vermouth" is derived from historical familial recipes displaying the liquor tradition of the Piedmont capital. The distillery is born in the historic town where the deep roots of Vermouth originated in 1786. More than two centuries have passed and since then, many craftsmen, liquor masters, and artisans have settled in what was then the epicenter of Italian Liquor.

TUVÈ

The Tuvè line was born to share the passion and warmth of Italian liquor traditions. Limoncello is made strictly using Interdonato I.G.P. of Messina lemon peels. The lemon peels are placed in cold infusion and macerated in a hydro alcoholic solution. The infusion is stored in stainless steel tanks at a constant and controlled temperature to allow a greater maturation of the product and preserve organoleptic properties and purity of the aromas.

PRODUCT OVERVIEW



TASTING NOTES

- Aromas of unmistakable Silician lemon peel and hints of citrus blossom
- Fresh lemon zest providing a zingy, nuanced and refreshing taste
- Burst of citrusy goodness, with delicate, slightly acidic flavor
- Silky smooth texture with balanced sweetness and depth

SERVING RECOMMENDATIONS

- Serve fresh; neat or on the rocks
- After meal meditation liqueur
- Harmonious with ice cream
- Ideal for scenting spoon desserts
- · Versatile ingredient for cocktails

LIMONCELLO SPRITZ

INGREDIENTS

- 2 oz Tuvè Anita Limoncello
- 3 oz prosecco
- 1 oz club soda

INSTRUCTIONS

Add ice to a large balloon or wine glass. Layer ingredients in the glass and stir. Garnish with fresh mint and a lemon slice.



PRODUCTION PROCESS



Interdonato I.G.P. of Messina lemon peels hydro alcoholic solution



Infusion stored in stainless steel tanks to mature*



Limoncello

*Stored for extended period of time at constant and controlled temperature









SKU DISTRIBUTOR

BOTTLE PRICE

SALES REPRESENTATIVE

CASE PRICE

ORIGIN





FULL PRODUCT LINE



















