

THE ORIGINAL LIMONCELLO



Made entirely on the beautiful Isle of Capri in Italy, Limoncello di Capri uses an all-natural, age-old family recipe to create the original limoncello.

Limoncello[®]
di Capri

Limoncello di Capri

The Story

In the beginning of the last century, Vincenza Canale, an innkeeper on the Isle of Capri, created her own lemon elixir to share with guests. Made using only lemon peel, water, a homemade neutral spirit and sugar she began serving it to her guests as an afternoon sipping cocktail and named it Limoncello, a term derived from the old Caprian word "limonillo".

It wasn't until much later that Vincenza's descendants took her original recipe and patented the term "Limoncello" and began producing what is now famously known as Limoncello di Capri.

Why Limoncello di Capri?



MADE WITH REAL LEMONS

Limoncello di Capri is one of the only brands of Limoncello produced using real lemons. Made only from the peels of lemons that are P.G.I.* certified, grown on the Island of Capri and in Sorrento. No lemon powders, artificial flavors, or colors are ever used, as our Limoncello is an all-natural product.



FARMED USING ORGANIC PRINCIPLES

All the lemons used for Limoncello di Capri are fertilized naturally using organic principles. No chemicals or fungicides are used in our lemon groves. The Canale family is involved in every step in the process from the farming and cultivation of the lemon trees, to the hand-harvesting of lemons, one by one. Limoncello di Capri is the ONLY Limoncello that has control of its production from farming to distillation to bottling.



COLD INFUSION PROCESS

Limoncello di Capri uses a cold infusion process where lemons are peeled then naturally infused over a 4 to 6 day period to produce a naturally-infused spirit that requires no artificial colors or additives.



SMALL BATCH

Limoncello di Capri is produced in small batches every time. In order to maintain the highest level of quality, di Capri is produced in approximately 1,800 liter batches, never mixing its production to maintain a strict level of tracking and ensure the promise of providing the best Limoncello in the world.



THE CHOICE OF ITALY

As proof of our authenticity and high quality, we are proud to say that Limoncello di Capri is the favored choice of Italy where it is the number one selling Limoncello brand in bars and restaurants throughout the country.



Cocktails

Serve chilled on the rocks
or in one of these refreshing cocktails



Capri Spritz

INGREDIENTS:

1 oz **Limoncello di Capri**
5 oz Prosecco wine or champagne

PREPARATION:

Pour the Limoncello in a flute glass, top with prosecco wine or champagne.



Limoncello di Capri & Strawberry

INGREDIENTS:

2 oz **Limoncello di Capri**
4 oz Prosecco wine
2-3 Leaves fresh basil
Splash liquid sugar
1 ½ oz Fresh strawberries

PREPARATION:

Blend the strawberries, liquid sugar and basil. Pour the Limoncello di Capri, strawberries and basil into shaker. Shake for 5 to 10 seconds. Pour in a tall tumbler glass and top with Prosecco wine. Garnish with 1 strawberry cut in half and 1 basil leaves.



Limoncello di Capri with Lychee

INGREDIENTS:

2 oz **Limoncello di Capri**
1 ½ oz Fresh Lychee puree
3 oz Sparkling Lemon soda
2 Fresh Lychees
Splash Liquid sugar
Splash Lemon juice

PREPARATION:

Pour Limoncello di Capri, Lychee puree, liquid sugar and lemon juice into shaker with a lot of ice. Shake for 5 to 10 seconds. Pour in a tall tumbler glass and top with sparkling lemon soda. Garnish with 2 fresh lychees.



Limoncello di Capri Blue

INGREDIENTS:

1 ½ oz **Limoncello di Capri**
1 ½ Van Gogh Acai-Blueberry Vodka
1 oz Sweet and sour

PREPARATION:

Pour all the ingredients into a shaker with a lot of ice. Shake and pour in a chilled martini glass.



Capri Tonic

INGREDIENTS:

1 oz **Limoncello di Capri**
1 oz Van Gogh Gin
Tonic water

PREPARATION:

Pour Limoncello di Capri and Van Gogh gin into a shaker with ice, shake and pour in a tumbler glass. Top with tonic water.

*The P.G.I. (Protected Geographical Indication) designation ensures that the lemons used to craft Limoncello di Capri come only from the Isle of Capri and Sorrento. This is a promise of quality and source.

For more recipes and information on Limoncello di Capri please visit www.limoncello.com

Limoncello di Capri in comparison

	Limoncello di Capri	Pallini	Caravella	Villamassa
Made only with real lemon peels	✓	✗	✗	✓
All lemons farmed organically*	✓	✗	✗	✗
Made without colorants	✓	✗	✗	✓
Made without preservatives	✓	✗	✗	✗
P.G.I.** Lemons (only from Capri Island and Sorrento Peninsula) Certified	✓	✗	✗	✓
Small batches	✓	✗	✗	✗
Strict control of the entire process	✓	✗	✗	✗
Made entirely on Capri Island	✓	✗	✗	✗

* Not certified

** Protected Geographical Indication

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www.limoncello.com

Limoncello di Capri is 32% alc/vol (64 proof)

Imported by Van Gogh Imports

Please enjoy responsibly