



## D'AMALFI

### LIMONCELLO LIQUEUR IGP



*"What happens when innovative mixologist, Flavio Esposito and master distiller, Vincenzo Russo combine their mastery? A creative mixology studio is formed! Bespoke Distillery, located on Italy's famous Amalfi Coast, and sourcing only the finest local ingredients, inspires you to mix fragrance and taste—to pique your imagination and fill your senses."*

QUALITY/CERTIFICATION



NATURAL INGREDIENTS

IGP Amalfi Coast lemons in alcohol

#### LIMONCELLO MARTINI

- 1 ounce **D'AMALFI Limoncello**
- 1.5 ounces vodka
- 3/4 ounces lemon juice
- 1/2 sprig rosemary
- 1/4 - 1/2 oz simple syrup

*Fill a tall glass with ice. Add the Limoncello and gin. Top with the club soda and stir. Garnish and enjoy!*

#### LIMONCELLO GIN COCKTAIL WITH FRESH THYME

- 1 ounce **D'AMALFI Limoncello**
- 2 ounce infused **AQVA DI GIN**
- .5 ounce fresh lime juice
- Splash of bubble water (optional)
- Lime and fresh thyme garnish

*Gently muddle thyme in cocktail shaker. Add Limoncello, gin, lime juice and a splash of bubble water. Strain into a glass full of ice and garnish with lemon or lime wheels and 2 sprigs of fresh thyme.*



DISTILLER/MIXOLOGIST

Flavio Esposito  
Vincenzo Russo

REGION/SUBREGION

Campania/Amalfi

