



Árvero

Árvero Limoncello Liqueur

Campania

Owner: Árvero srl

Produced By: Distillerie Nastro d'Oro

Website: www.limoncelloarvero.com

In the Neapolitan dialect Árvero means tree. Árvero limoncello is a tribute to the uniqueness of these magnificent lemon trees that give this liqueur its distinct character. The so-called 'femminiello ovale sorrentino' is the giant lemon of the Sorrento Peninsula. The bulky and juicy skin of this fruit is the source of the aromatic oils that confer the alcoholic infusion with its unique color and inimitable aroma. As a demonstration of its authenticity, the bottled Limoncello often shows the presence of the oils at the bottle neck.

Árvero distinguishes itself from other limoncellos by using traditional recipes and pursuing a tireless sourcing regime to ensure that only the finest ingredients go into the liqueur.

Production

Prepared by following the ancient methods and by using the zest of selected lemons that have outstanding and unique organoleptic properties. This limoncello is made from a hydro-alcoholic infusion of fresh lemon zest and sugar. All ingredients are natural with no added chemicals.

Tasting Notes

Color: Lemon yellow

Bouquet: Fresh nose of Sorrento lemon

Flavor: Pleasant sweetness with vibrant lemon notes

Serving Suggestions: This versatile liqueur can be served chilled on its own, used as a cocktail ingredient or used as an ingredient in desserts

Alcohol Content: 32%

Serving Temperature: Best served chilled

Production: Up to 150,000 bottles

