



Profumi della Costiera

Limoncello



Ravello
Costa d'Amalfi

One thousand years ago, Amalfi lemons were already being cultivated. These lemons are called “Sfusato Amalfitano” because of their particularly tapered shape. They are wonderfully perfumed, bright yellow and have a thick porous peel. The Amalfi Coast is famous for its terraced lemon orchards framing the white houses which cling to the precipitous mountains.

A lemon liquor, Limoncello, is distilled from these “Sfusato Amalfitano” lemons using an ancient recipe. The liquor preserves the wonderful color and the magic aroma of the lemons.

“Profumi della Costiera” distills this liquor in the heart of Ravello, using a recipe passed down through generations. All products are made by hand with selected ingredients only, and without the addition of coloring or preservatives. The result is a Limoncello of the highest quality and unique taste.