



MEDIA COVERAGE

2024-2025



1
55 WEST 39TH ST. 5TH FL. NEW YORK, NY 10018

650 CALIFORNIA STREET 7TH FL, SAN FRANCISCO, CA 94108



Date: 8/21/2025

Online Visits: 1,419,055

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6 Cocktail Recipes for a Perfect Labor Day Weekend

Rest, relax, and sip these delicious drinks for Labor Day 2025.

Pallini Spritz

Ingredients:

2 oz Pallini Limoncello

3 oz Prosecco

1 oz Sparkling water

Garnish: Lemon Slice

Instructions:

Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.



Fluère Paloma (Non-alc)

Ingredients:

1 ¾ oz Fluère Smoked Agave

½ oz Lime Juice

Topped with Grapefruit Soda

Garnish: Grapefruit zest

Directions:

Add ingredients into a chilled highball glass. Top with grapefruit soda and stir. Garnish with grapefruit zest.



LUCAS
BOLS

LABOR DAY COCKTAILS FOR SUMMER'S FINAL TOAST

PALLINI SPRITZ



Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

Directions: Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.

FLUÈRE PALOMA (NON-ALC)



Ingredients:

- 1 ¾ oz Fluère Smoked Agave
- ½ oz Lime Juice
- Topped with Grapefruit Soda
- Garnish: Grapefruit zest

Directions: Add ingredients into a chilled highball glass. Top with grapefruit soda and stir. Garnish with grapefruit zest.

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BOLS



CULTIVATE YOUR MESSAGE

Date: 8/13/2025

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DISTILER

THE BEST LIQUEURS FOR SUMMER COCKTAILS

For summer cocktails, consider refreshing liqueurs that pair well with lighter spirits such as rum, gin, or tequila. These summer liqueurs will take your poolside drinks to the next level.

JUL 01, 2025

10



PALLINI LIMONCELLO

3.48 ★★★★☆ (37)

This is a liqueur produced by a family distillery in the Amalfi Coast since 1875. It is made from Sfusato lemons that are infused in base spirit while still fresh from the vine and is GMO and gluten free as well as certified Kosher. It is bottled at 26% ABV.

Date: 8/12/2025

Online Visits: 10,969

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Spritz Season Is Here—These Recipes Bring the Bubbles

Pallini Spritz Recipe

Ingredients

2 parts Pallini Limoncello

3 parts Prosecco

1 part Sparkling water

Lemon or Orange slice for garnish

Method

Add all the ingredients to a large wine glass filled with ice and garnish with a lemon or orange slice.

And give the **Pallini Limonzero** (SRP: \$18.99) a try. It offers the same authentic lemon flavor without the buzz, using the same Sfusato lemons. Gluten-free and vegan, it earned the top “Master” award at the 2022 Global Spirits Masters for its close resemblance to traditional limoncello.

Photo credit Pallini



FROM THE COVER

RECIPES

Spritz cocktails are Northeast Ohio's summer favorite



The Limoncello spritz is a popular variation on the spritz. *Pallini Limoncello*

Continues from D1

Many spirit makers have even more spritz suggestions.

Among them are:

Pallini Spritz

2 parts Pallini Limoncello
3 parts Prosecco
1 part sparkling water
Garnish: Lemon or orange slice

1. Fill a wine glass with ice. Add limoncello to the glass. Top with Prosecco and sparkling water. Garnish with a lemon or orange slice.

The Pear-Feet Spritz

1.5 oz Belle de Brillet
2 oz Soda Water
3 oz Prosecco
1 squeeze of a lemon wedge

1. Fill a wine glass with ice. Add Belle de Brillet to the glass. Top with Prosecco. Squeeze lemon over and garnish with a slice of lemon.

Italicus**Spritz**

1 part Italicus Rosolio Di Bergamotto
2 parts Prosecco
Garnish: 3 green olives

Fill a wine glass with ice. Add Italicus to the glass. Top with Prosecco and soda water. Garnish with three green olives to balance the floral aromas with a touch of saltiness.

Orange Blossom**Spritz**

1.5 oz Hendrick's Quasimodo
0.75 oz orange liqueur
Prosecco with sparkling wine
Garnish: Cucumber round and orange twist

1. Fill a wine glass with ice. Add Hendrick's and orange liqueur to the glass. Top with Prosecco. Garnish with cucumber round and orange twist.



The Aperol Spritz is served everywhere in Sicily. *Paris Wolfe, cleveland.com*

Sin Prisa Spritz

1 oz illegal Mezcal
1 oz Italian Bitter Aperitif such as Aperol or Campari
0.5 oz grapefruit juice
3 oz grapefruit soda

1. Fill a wine glass with ice. Add mezcal, aperitif and grapefruit juice. Top with grapefruit soda.

FOOD

Best frozen mac and cheese: Which brand came out on top?

Continues from D1

4. SPECIALTY FLAVORS RECEIVED MIXED REVIEWS.

Mac and cheese varieties featuring additional flavors or ingredients garnered mixed reactions from the reviewers. Some specialty options performed well, like Devour's Buffalo Style Chicken (No. 7) and Cordon Bleu Mac & Cheese with Chicken (No. 3). However, others like Trader Joe's Uncured Pepperoni Pizza Mac & Cheese Bowl (No. 37) and Marie Callender's Fried Chicken Mac & Cheese Bowl (No. 19) received lukewarm responses. The reviewers noted that while these products often smelled appetizing, the execution sometimes fell short, with issues like rubbery chicken or overwhelming flavors that masked the cheese component.

5. PRICE DIDN'T ALWAYS CORRELATE WITH QUALITY.

While some premium-priced options topped the rankings, the reviewers discovered that cost wasn't always an indicator of quality. The Trader Joe's brand-Joe's Diner Mac'n Cheese, priced at just \$2.99, secured the fifth position, outperforming many more expensive competitors. Conversely, Beecher's Handmade Cheese Gluten-Free option, the most expensive product tested at \$16.49, ranked a disappointing #43. The reviewers specifically noted in their introduction that "Does price make it better? Not always," highlighting that consumers don't necessarily need to spend top dollar to enjoy a satisfying frozen mac and cheese experience.



Mac-and-cheese varieties featuring additional flavors or ingredients garnered mixed reactions from the team. Some specialty options performed well, like Devour's Buffalo Style Chicken (No. 7). *Yadi Rodriguez, cleveland.com*

Instagram

Date: 7/29/2025

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624 posts

2,282 followers

2,819 following

Robin Shreeves

rshreeves

Wine, beverage, food, and travel journalist. Special—but not exclusive—focus on #NJwine and other East Coast producers.

wineandwonder.substack.com



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Friday, August 1, is National Spritz Day. I don't create these drink holidays, but sometimes I'm happy to get behind them. I can totally get behind a spritz day. I've been spritzing it up all summer, and over the next three days, I'm bringing you ones I've particularly enjoyed.

First up is a Limoncello Spritz made with [@pallinilimoncello](#)

I love limoncello. There's usually a bottle in my freezer, and it's a perfect digestif in small amounts. But, it's also a versatile cocktail ingredient. Using it in a bright, lemony spritz turns from an after-dinner digestif into a before-dinner aperitif or mid-afternoon poolside treat.



8 hours ago



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Date: 7/24/2025

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Forbes

Supercharge Your National Spritz Day: Best Aperitifs And NA Spritzes



Pallini limoncello, made from prized Sfusato lemons since 1875.
PALLINI

Pallini Limoncello and Pallini Limonzero

Crafted by the Pallini family since 1875, this Italian liqueur is made from handpicked Sfusato lemons grown on the cliffs of the Amalfi Coast. **Pallini Limoncello** is zingy and just sweet enough to create an exciting flavor profile of a spritz riff. Also something to note: their

Pallini Limonzero, has all the lemony intensity, just sans booze. Vegan, gluten-free, and crafted from the same prized lemons, Limonzero isn't just a mocktail mixer—it's a standout on its own. No wonder it took home top honors at the 2022 Global Spirits Masters.

LUCA
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Date: 7/24/2025

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Spritz cocktails – beyond Aperol -- are Northeast Ohio's summer favorite



Limoncello spritz is a popular variation on the spritz. Pallini Limoncello

Recipes

Many spirit makers have even more spritz suggestions. Among them are ...

Pallini Spritz Recipe

- 2 parts Pallini Limoncello
- 3 parts Prosecco
- 1 part sparkling water
- Garnish: Lemon or orange slice

Fill a wine glass with ice. Add limoncello to the glass. Top with Prosecco and sparkling water. Garnish with a lemon or orange slice.

LUCAS
BOLS



Date: 7/22/2025
Online Visits: 5,000
Newsletter Subscription: 5,000
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ROSÉ ALL SUMMER: BOTTLES THAT BRING THE CHILL WITHOUT KILLING THE VIBE

Pallini Limoncello



Pallini Limoncello is a natural liqueur that has been crafted by the Pallini family in Italy since 1875. It is made from prized, Sfusato lemons, exclusive to the Amalfi coast. The handpicked lemons are infused immediately, so their freshness and flavor is delivered in every bottle. Its versatility is almost endless – enjoy it neat, on the rocks, straight from the fridge, or mixed into cocktails and food recipes. For a crisp and authentic taste of Italy, none can compare! GMO Free, Gluten Free, Kosher.

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Syndications from Salty & Stylish

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Date: 7/16/2025



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Hi, I'm James Brains, and this is the Brains Report. I use my extensive expert knowledge ...[more](#)[brainsreport.com](#)[Subscribe](#)

Pallini Limonzero Review: This Affordable Non-Alcoholic Limoncello is Fancy (BR Mocktail Hour)

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13 views Jul 16, 2025

Link to Pallini Limonzero: <https://amzn.to/4IOX57T>

We tested the Pallini Limonzero non-alcoholic limoncello so you don't have to... except you totally should! This award-winning zero-proof Italian liqueur made with authentic Amalfi Coast lemons surprised us in the best ways.

In this honest review, we're breaking down:
 -How it actually tastes (spoiler: refreshingly bitter and not too sweet!)
 -Whether you'll miss the alcohol (plot twist: you won't!)
 -Why it won a "Master" award from Global Spirits Masters
 -The perfect Pallini Zero Spritz recipe we tested
 -Who this is actually perfect for (hint: everyone!)

Made by the pallini family since 1875 with handpicked Sfusato lemons, this gluten-free, vegan limoncello alternative scored 92 points from the Ultimate Spirits Challenge. At \$24.99, is it worth your money? Watch to find out!

Perfect for Dry January, designated drivers, brunch hosting, or anyone who loves the taste of limoncello without the hangover. We're diving deep into the Pallini Zero Spritz Bundle and giving you our unfiltered thoughts.

What's your go-to non-alcoholic cocktail? Let us know in the comments!

Link to Pallini Limonzero: <https://amzn.to/4IOX57T>Link to the Pallini Zero Spritz Bundle: <https://limoncellopallini.com/product...>Please let us know if you have any questions in the comments below. And, please subscribe to our channel to support our work and to get the latest product reviews: <https://bit.ly/2WphERp>

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1,789 followers

504 following

Gina Birch

Writer

Food, wine, music, travel, journalist, broadcaster, emcee, podcaster, freelancer, fitness, shoes, family, friends: My... [more](#)



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Talk about a great [#summerspritz](#).
Thanks to [@pallinilimoncello](#) for
sending me this great gift set and
recipe for the perfect
[#limoncellospritz](#) in exchange for an
unbiased review.

I've always enjoyed the quality of this
[#limoncello](#). The lemons are
handpicked in the stunning
[#amalficoastitaly](#). The same family
has been making this since 1875 and
they know what they're doing. It is full
bodied, balanced, and fresh.

i've typically only enjoyed a good
limoncello chilled or on the rocks, so
the spritz was a nice change, perfect
for the hot summer, and it is a



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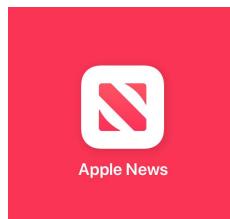
July 10



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Date: 7/5/2025

Online Visits: 245,809,341

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10 Crisp White Wines (and a Summer Cocktail!) to Sip All Season Long

From Prosecco to Petit Manseng, and one irresistible Pallini spritz, here are your perfect companions for summer soirées, seafood feasts, and poolside lounging.

By **Charlene Peters**

Now that the days are longer and the heat has set in, summer calls for crisp, refreshing sips and wines that pair effortlessly with sunshine and al fresco meals. Whether you're lounging poolside, hosting a breezy garden party, or unwrapping seafood takeout on the porch, the right white wine can turn an ordinary moment into a seasonal celebration.

In this curated list, you'll find 10 standout bottles... from zesty Italian Proseccos to bold Virginia Petit Manseng, plus one bonus cocktail: the ultra-refreshing Pallini, made with [Pallini Limoncello](#), Prosecco (and you can opt for zero alcohol versions), and sparkling water. Just pour, garnish with orange peel, and serve over ice. As always, I've personally tasted many of these picks, and where group tastings were involved, we started the only way summer should, and that is with bubbles.



Who says Champagne must take itself so seriously? The Nicolas Feuillatte Réserve Brut certainly doesn't. This bottle of bubbles is a vivacious pour that shimmers with notes of juicy pear and crunchy apricot. While this bottle is less "special occasion" and more "why not Tuesday?" with its fine mousse and crisp finish, it waltzes beautifully alongside smoked salmon (preferably on a yacht), yet it's equally at home opening the show as an aperitif. Feeling bold? Ditch the Prosecco and splash it into a Pallini spritz and it'll add a French wink to your Italian fling. Bottle price: \$40

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Date: 7/1/2025

THE KNOCKTURNAL

Online Visits: 28,950

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Cool Down With The Knockturnal's Summer Cocktail Roundup Aperitifs

Pallini Spritz



Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

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Method: Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.



Date: 6/22/2025

Online Visits: 13,903

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Summer Cocktails – A Dozen Refreshers Easy to Mix

PASSOÃ Frozen Margarita

Ingredients (party serve):

- 24.5 oz **PassoÃ**
- 10.5 oz **Bols Triple Sec**
- 40 oz Tequila silver
- 24.5 oz lime juice
- 21 oz sugar syrup
- 52 oz cold water

Method: Mix in a blender PassoÃ, tequila, triple sec, and fresh lime juice with lots of ice. You can also add the pulp of a fresh passion fruit as an option.

Pallini Bellini

Ingredients:

- 1 part **Pallini** Peachcello
- 3 parts prosecco

Method: Build in a flute and give a light stir. Garnish with a fresh peach slice.

Cosmopolitan

Ingredients:

- 1 1/2 oz **Bols Vodka**
- 3/4 oz **Bols Triple Sec**
- 3/4 oz Fresh Lime Juice
- 1/2 oz Cranberry Juice
- Orange Peel

Method: Add all ingredients to a cocktail shaker with ice. Shake and strain into a chilled martini glass and garnish with an orange peel.

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Blue Hawaiian

Ingredients:

-1.0 oz **Bols Blue Curacao**

-1.0 oz **Bols Vodka**

-0.5 oz Fresh Lime Juice

-0.3 oz Sugar Syrup

-2.0 oz Pineapple Juice

Pineapple Wedge and Fronds

Method: Add all ingredients to a cocktail shaker with ice. Shake and strain into a chilled highball glass with ice and garnish with a pineapple wedge and fronds.

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Date: 6/22/2025

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Syndication from Woman Around Town

**LUCAS
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June 5, 2025

Online Visits: 5,000

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Fathers Day Gift Guide 2025

Over 25 Items I Recommend

By: Scott Holland

Pallini Limoncello - \$27.99 -
limoncellopallini.com

Limoncello is a natural Italian liqueur crafted since 1875 by the Pallini family, made from prized Sfusato lemons handpicked from the Amalfi Coast and infused immediately for peak freshness. GMO-free, gluten-free, and kosher, it's perfect neat, on the rocks, or in cocktails and recipes.

**LUCAS
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June 3, 2025

BEVNET.

Online Visits: 81,942

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Pallini Limoncello Celebrates 150 Years with 'Taste of a Kiss' Campaign



Pallini Limoncello, the world's #1 limoncello, proudly announces the launch of its new global campaign, *"Taste of a Kiss."* Timed to coincide with the brand's 150th anniversary, this sensory-led campaign invites consumers to rediscover the magic of limoncello - crafted with passion, kissed by the Amalfi sun, created for both timeless enjoyment and modern mixology.

The campaign's creative centerpiece, "What Does a Kiss Taste Like," will run throughout 2025 and will be brought to life through digital storytelling, influencer collaborations, and curated lifestyle content that celebrates Italian passion and flavor.

Pallini, founded in 1875, remains a proudly family-owned company and is now led by CEO Micaela Pallini, a fifth-generation member of the founding family. With more than 15 years at the company, she previously served as Director and Head of Production. Micaela, who holds a Doctoral Degree in Chemistry, is the first woman to lead the company and is honored to guide Pallini through this historic milestone.

**LU
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"This campaign is a love letter to our Italian roots," said Micaela Pallini. "It reflects everything Pallini stands for - joy, beauty, togetherness, and timeless taste. Sharing our 150th anniversary as the world's leading limoncello is both humbling and exhilarating." The campaign was developed by Luther DSGN, a rising Rome-based agency known for its creative expertise in lifestyle branding, visual storytelling, and experiential design.

At the heart of the campaign is the **Pallini Spritz**—now among the top three spritz-style cocktails served in the U.S. Elegant, light, and refreshingly simple (3 parts Prosecco, 2 parts Pallini, 1 part water, served over ice in a large wine glass), the cocktail is quickly becoming a seasonal favorite across bars, rooftops, and at-home occasions. Pallini is supporting this momentum with retail cross-merchandising initiatives, encouraging consumers to bring the spritz ritual home.

Pallini Limoncello is distributed across the U.S. by Lucas Bols, the Dutch spirits company known for nurturing heritage cocktail brands. "Pallini is a rare brand that blends craftsmanship, legacy, and modern appeal," said Brett Dunne, Managing Director, USA and Canada, The Lucas Bols Company. "We're excited to help expand its reach across the U.S., bringing the spirit of the Amalfi Coast to American consumers and bartenders."

Pallini Limoncello is available nationwide in fine wine and spirits retailers, as well as leading bars and restaurants across the U.S.

For More Information:

[Learn More](#)

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June 3, 2025

Online Visits: 5,000

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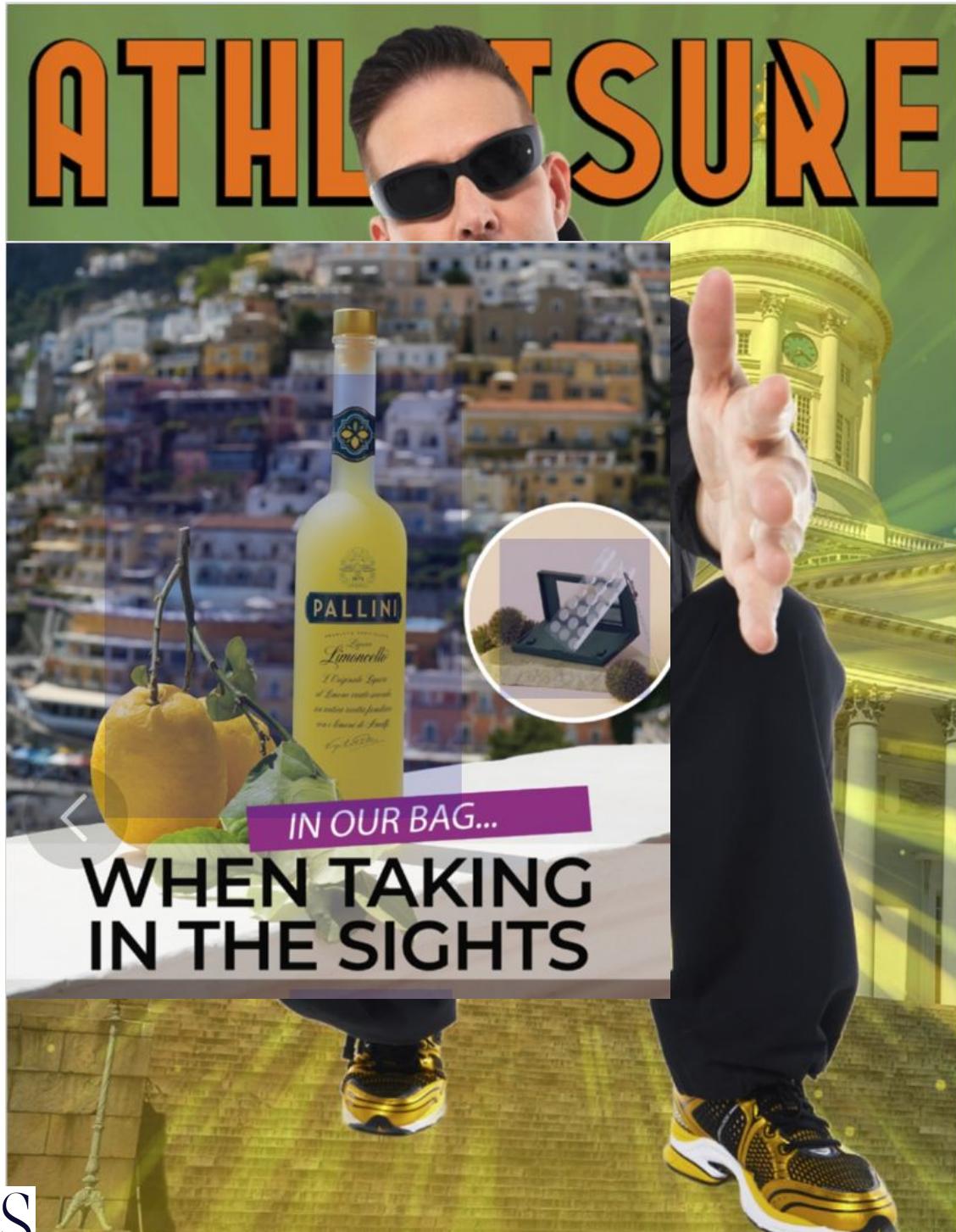
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June 2025 Issue

ATHLEISURE

Online Visits: 12,691

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May 28, 2025

Online Visits: 40,612

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LA PATIALA

20 Prosecco Cocktails, From the Hugo Spritz to the Bellini

Prosecco cocktails range from sweet to bitter. No matter your preference, these recipes will have you reaching for a bottle of bubbles.

Pallini Spritz



The Pallini spritz is another cocktail that will have you dreaming of an Italian summer. It highlights the sweet and tangy flavor of limoncello, the classic Italian lemon liqueur. A wonderful choice of limoncello is Pallini, infused with fragrant Sfusato lemons from the Amalfi Coast. Build all the ingredients in a wine glass filled with ice and garnish with a lemon slice for a quick and easy after-dinner digestif.

Ingredients

2 oz Pallini limoncello

3 oz Prosecco

1 oz sparkling water

Lemon slice for garnish

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Pallini Spritz

Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- Garnish: Lemon Slice

Instructions:



-Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.

Alabama Slammer

Ingredients:

- 0.5 oz Bols Amaretto
- 0.5 oz Sloe gin
- 1.0 oz Southern Comfort
- 2.0 oz Orange juice
- 1.0 oz Fresh lemon juice
- 0.2 oz Sugar syrup



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May 27, 2025

MORE TIME TO TRAVEL

Online Visits: 9,411

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Best Father's Day Gifts For Travelers 2025

A Sip of the Fresh Taste of Summer



 Limoncello Liqueur (credit: Pallini)

Pallini Limoncello is the perfect warm-weather thirst quencher whether he's barbecuing, at the beach, or picnicking at the park. This natural liqueur from Sfusato lemons, handpicked from the Amalfi Coast, will transport him to Italy.

The Pallini family has been making limoncello using the same recipe since 1875. It can be enjoyed neat, on the rocks, or in a spritz cocktail. And now, the same authentic lemon flavor is available in a non-alcoholic alternative. Choose one or both. They are also gluten-free and vegan.

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May 27, 2025

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Syndications from MORE TIME TO TRAVEL

**LUCAS
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May 22, 2025

Online Visits: 1,576

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Kelly Vaughan she/her

Writer

✍️ freelance food writer + editor

📺 formerly @todayshow @food52 @marthastewart

💖 fan of books, ice cream, rom-coms, and palm trees

📍 based in CT

✉️ kellyvaughan.com**LUCAS
BOLS**

"This campaign is a love letter to our Italian roots," said Micaela Pallini. "It reflects everything Pallini stands for – joy, beauty, togetherness, and timeless taste. Sharing our 150th anniversary as the world's

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At the heart of the campaign is the **Pallini Spritz**—now among the top three spritz-style cocktails served in the U.S. Elegant, light, and refreshingly simple (3 parts Prosecco, 2 parts Pallini, 1 part water, served over ice in a large wine glass), the cocktail is quickly becoming a seasonal favorite across bars, rooftops, and at-home occasions. Pallini is supporting this momentum with retail cross-merchandising initiatives, encouraging consumers to bring the spritz ritual home.

Pallini Limoncello is distributed across the U.S. by Lucas Bols, the Dutch spirits company known for nurturing heritage cocktail brands. "Pallini is a rare brand that blends craftsmanship, legacy, and modern appeal," said Brett Dunne, Managing Director, USA and Canada, The Lucas Bols Company. "We're excited to help expand its reach across the U.S., bringing the spirit of the Amalfi Coast to American consumers and bartenders."

Pallini Limoncello is available nationwide in fine wine and spirits retailers, as well as leading bars and restaurants across the U.S.

About Pallini Limoncello

Pallini Limoncello is a natural liqueur that has been crafted by the Pallini family in Italy since 1875. The Pallini family has been making super premium liqueurs since 1875 when Nicola Pallini founded their first shop and distillery in Antrodoco. The limoncello is made from prized, Sfusato lemons, exclusive to the Amalfi coast. The handpicked lemons are infused immediately, so their freshness and flavor is delivered in every bottle. Its versatility is almost endless – enjoy it neat, on the rocks, straight from the fridge, or mixed into cocktails and food recipes.

About The Lucas Bols Company

Lucas Bols is a global spirits company and one of the oldest active Dutch businesses, with a mission to create exceptional cocktail experiences worldwide. Present in over 110 countries, the company's portfolio includes three global cocktail brands and more than 20 regional and international liqueurs and spirits.

Tags:

Lucas Bols, Pallini Limoncello

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May 15, 2025

Online Visits: 15,763

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Pallini Limoncello Celebrates 150 Years with “Taste of a Kiss” Campaign

Fifth-Generation CEO Micaela Pallini Leads the World’s #1 Limoncello into a Bright New Era of Growth, Digital Buzz, and Spritz Culture

New York, NY – May 13, 2025 — Pallini

Pallini, the world’s #1 limoncello, proudly announces the launch of its new global campaign, *“Taste of a Kiss.”* Timed to coincide with the brand’s 150th anniversary, this sensory-led campaign invites consumers to rediscover the magic of limoncello – crafted with passion, kissed by the Amalfi sun, created for both timeless enjoyment and modern mixology.

The campaign’s creative centerpiece, “What Does a Kiss Taste Like,” will run throughout 2025 and will be brought to life through digital storytelling, influencer collaborations, and curated lifestyle content that celebrates Italian passion and flavor.

Pallini, founded in 1875, remains a proudly family-owned company and is now led by CEO Micaela Pallini, a fifth-generation member of the founding family. With more than 15 years at the company, she previously served as Director and Head of Production. Micaela, who holds a Doctoral Degree in Chemistry, is the first woman to lead the company and is honored to guide Pallini through this historic milestone.





May 15, 2025

Online Visits: 1,227,877

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6 Refreshing Cocktail Recipes to Kick Off Summer

Grab your shaker and raise a glass this Memorial Day, Father's Day, and July 4th.



Galliano Sour

Ingredients:

- 2 oz **Galliano Autentico**
- 1 oz Fresh Lemon juice
- 1/3 oz Egg white
- 1 Dash Angostura bitters

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News Briefs for May 14, 2025

• **Pallini Limoncello**, distributed by Lucas Bols USA, is introducing a new global campaign, “Taste of a Kiss.” The campaign was developed by Rome-based agency Luther DSGN and includes digital storytelling, influencer collaborations, and curated lifestyle content centered on the Pallini Spritz cocktail. The new push will run through this year. Pallini is now led by CEO Micaela Pallini, a fifth-generation member of the founding family.

May 13, 2025

Online Visits: 11,047,033

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FOOD & WINE

The 13 Best Fruit Liqueurs, According to Bartenders

From limoncello to grapefruit to lychee, these are the best bottles for springtime sipping.

03 | **Pallini Limoncello**
of 13



Credit: Food & Wine / Pallini Limoncello

If you think limoncello is simply for after-dinner sipping, think again.

“Limoncello is bright and refreshing, [and] can also be used in many ways,” says Joe Isidori, chef and owner at [Arthur & Sons New York Italian](#). A Limoncello Martini is a great cocktail to enjoy, and we like to spike our spicy Cosmopolitans with limoncello. We also use limoncello in our Pallini Spritz, which is by far the crowd favorite.”

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Isidori prefers the Pallini brand, made from Sfusato lemons harvested across the Amalfi coast. “It’s a great high-quality limoncello and a crowd favorite when traveling through Italy,” he says.

May 9, 2025

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May 6, 2025

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6+ Celeb-Loved Treats That Make Perfect Mother's Day Surprises

From decadent pints of ice cream to limoncello spritzes, here's what to shop.

3. The Essentials for Limoncello Spritzes



Photos: Callie's Hot Little Biscuit, Jeni's, Pallini Limoncello. Design: Celebwell



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pallinilimoncello

Fresh, authentic, tempting.
Pallini Limoncello is the perfect gift for an aperitif with friends.
A taste of sunshine in every sip.

#palliniSpritz #StayZesty

Always drink responsibly.

[View all comments](#)

Sabrina Carpenter's go-to summer cocktail is the limoncello spritz, and we're already obsessed with this refreshing sip. Mom will be, too, when you gift her the essentials to make her own. Treat her to Pallini's Spritz Bundle (Limoncello Pallini, \$46), complete with limoncello, a bedazzled bottle of Freixenet Prosecco, and a spritz glass. One sip, and she'll feel like she's been transported to the Amalfi Coast.

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May 4, 2025

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Mom Needs a Drink!

Pallini Limoncello is an artisanal Italian lemon liqueur crafted from an authentic recipe created by the Pallini family in 1875. It is made with Italy's finest Sfusato Lemons, grown on the sunny hillsides of the Amalfi Coast, and carefully hand-picked for optimal freshness and flavor. Pallini Limoncello is smooth, extremely versatile, and enjoyable straight from the fridge, on the rocks or mixed into countless cocktails like the Pallini Spritz.

Pallini Spritz cocktail

Ingredients:

- 2 parts Pallini Limoncello
- 3 parts Prosecco
- 1 part Sparkling water
- Lemon or Orange slice for garnish

Method: Add all the ingredients in a large wine glass filled with ice and garnish with lemon or orange slice.

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April 17, 2025

Online Visits: 9,643

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GOLDEN COCKTAILS TO START SUMMER HOLIDAYS WITH SUNSHINE IN A GLASS



PALLINI SPRITZ INGREDIENTS:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

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GALLIANO SOUR



INGREDIENTS:

- 2 oz [Galliano Autentico](#)
- 1 oz Fresh Lemon juice
- 1/3 oz Egg white
- 1 Dash Angostura bitters

INSTRUCTIONS:

- Combine all ingredients in a cocktail shaker with ice
- Pour into a coupe glass and enjoy!

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April 16, 2025

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Best Liqueurs For Extraordinary Mother's Day Cocktails

Spirit mom away to Italy or France with a colorful Mother's Day cocktail. These tasty liqueurs create springtime drinks that are festive, refreshing, low in alcohol, and easy to enjoy.

Pallini Limoncello



Pallini Limoncello from Amalfi, Italy
PALLINI

Pallini Limoncello is a natural liqueur crafted by the Pallini family since 1865. It is made from prized Amalfi lemons that are hand-picked and infused immediately to preserve their freshness and flavor. The liqueur is GMO-free, gluten-free, and Kosher.

The **Pallini Spritz** is made with two parts Pallini Limoncello, three parts Prosecco, and one part sparkling water added to a large wine glass filled with ice. Garnish with an

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March 27, 2025

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LUXURYfacts

Women Winemakers Know How to Do it Well!



Pallini Limoncello liqueur

Looking to re-stock the bar cart or try something new? Jump on the newest flavor trend that's pushing the much-loved Aperol Spritz off to the side. It has to do with lemons and the Amalfi Coast.

While Italy was unifying its provinces in the late 1800s, **Pallini**, the makers of the Amalfi Coast's iconic limoncello liqueur, was setting up shop. Founded in 1875 and celebrating its 150th anniversary this year, it's still family run. Micaela Pallini, a chemist with a PhD, took over the business effortlessly and applied her highly nuanced palate (it's a woman thing!) to refresh her family's limoncello. Made with the lemon oil from the zest of those gloriously plump, pithy, pesticide-free Amalfi lemons into a harmoniously sweet, zesty elixir, it is an ultra premium liqueur. I sat with Micaela and sampled it straight, and also in a Pallini Spritz made with Prosecco and sparkling water over ice (we had a blast during this tasting!). It is destined to be the new summer cocktail.

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I'm A Spirit Enthusiast And These Spirit-Free Options Have A Permanent Place In My Home Bar

This Non-Alcoholic Limoncello And Aperitivo Belongs On Your Shelf, Too

I am fond of anything with a lemon profile, so Pallini Limonzero, the world's first zero-proof limoncello, had to find space on my shelf. It's made with Sfustato lemons (yum) from the Amalfi Coast and transports you to a coastal summer vibe. It's pretty tasty, but you can mix a cocktail like a Spritz.



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Non-Alcoholic Spirits That's Worth The Hype

I was skeptical about replacing or adding non-alcoholic spirits to my home bar, mainly because they can be pricey. I didn't want a bunch of \$30 (or higher) bottles that wouldn't be used after tasting them. So, this category took a lot more consideration because spirits are the main components of my favorite drinks, and I didn't want that to change drastically. Even after reading glowing reviews, I hesitated to try out some brands. For me, these were the winners:

[Fluère Spiced Cane](#) is the perfect combination of spice and sweetness for a rum alternative. While I love a great cocktail, sometimes I just want the drink. I haven't found many great spirit alternatives as a stand-alone beverage, but this rum can be enjoyed as is.



Fluère Spiced Cane Cocktail FLUÈRE

It's hard to find a good gin. For a non-alcoholic gin, look no further than [Damrak Virgin](#).

LUC BOLS Its blend of juniper, citrus, lavender, and other botanicals makes it smooth to taste. I never thought I would spring for a non-alcoholic French 75, but this does this trick!



January 22, 2025

Online Visits: 1,567,783

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8 Low-ABV Cocktail Recipes for January and Beyond

These cocktails are easy to make in under five minutes.

The holidays have come and gone, and a new year means a new opportunity to consciously dial things back. These low-ABV cocktails are ideal for anyone looking to enjoy flavorful drinks with a lighter touch. Whether it's for brunch, happy hour, or an after-dinner sip, these cocktails are refreshingly delicious and incredibly easy to make in under five minutes.

Delivering just the right amount of buzz, these low-proof libations are perfect for those embracing the "everything in moderation" mindset while still savoring their favorite flavors in January and beyond.

The Low ABV Galliano Espresso Martini (6%)

Ingredients:

- 1 ½ oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- 1 dash of simple syrup

Instructions:

Blend together and enjoy!



Pallini Spritz

Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

Instructions:



LUCAS BOLS ingredients in a large wine glass filled with ice and garnish with a lemon slice.

Classic NUVO Cocktail

Ingredients:

- 1/4 oz French Cognac
- 1 sugar cube
- Top with NUVO Sparkling Liqueur

Instructions:

Add french cognac and soak 1 sugar cube in a chilled cocktail glass. Top with NUVO Sparkling Liqueur.



Fluère Paloma



Ingredients:

- 1 ¾ oz Fluère Smoked Agave
- ½ oz Lime Juice
- Topped with Grapefruit Soda
- Garnish: Grapefruit zest

Instructions:

Add ingredients into a chilled highball glass. Top with grapefruit soda and stir. Garnish with grapefruit zest.

Fluère Daiquiri

Ingredients:

- 2 oz Fluère Spiced Cane
- 2/3 oz Lime Juice
- 1/3 oz sugar syrup
- Garnish: Dehydrated Lime Wheel

Instructions:

Add ingredients to a cocktail shaker with ice. Shake and strain into a chilled Nick and Nora glass. Garnish with a dehydrated lime wheel.



January 17, 2025

Online Visits: 693,695

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Sip These Low ABV Cocktails for Damp January or When a Less Boozy Drink Option Is Calling Your Name

Be your own bartender by whipping up these less alcoholic versions of classic cocktails!

3. Pallini Spritz

Ingredients:

- 2 oz. [Pallini Limoncello](#)
- 3 oz. Prosecco
- 1 oz. sparkling water
- Garnish: lemon slice

Directions:

- **Yield:** 1 serving



1. Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.

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4. Low ABV Espresso Martini

Ingredients:

- 1½ oz. [Fluère Spiced Cane](#)
- 1 oz. [Galliano Espresso](#)
- 1 oz. brewed espresso
- Dash of simple syrup
- Garnish: 3 coffee beans
- **Yield:** 1 serving

1. Add [all](#) the ingredients into a [cocktail](#) shaker with [ice](#).
2. Shake and strain into a chilled [martini](#) glass.
3. Garnish with three coffee beans



5. Classic NUVO Cocktail

Ingredients:

- ½ oz. French cognac
- 1 sugar cube
- Top with [NUVO Sparkling Liqueur](#)

Directions:

- **Yield:** 1 serving



1. Add french cognac and soak 1 sugar cube in a chilled cocktail glass.
2. Top with NUVO Sparkling Liqueur.

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January 15, 2025

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Try out these low-ABV cocktails for a gentle transition into the new year

Slip into the new year with these less-boozy cocktail options

The Low ABV Galliano Espresso Martini (6%)

Ingredients:

- 1 ½ oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- 1 dash of simple syrup

Method:

Blend together and enjoy!

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Pallini Spritz



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Ingredients:

- 2 oz Pallini Limoncello
- 3 oz Prosecco
- 1 oz Sparkling water
- Garnish: Lemon Slice

Method:

Add all the ingredients in a large wine glass filled with ice and garnish with a lemon slice.

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The Low ABV 6%

Ingredients:

- 1.5 oz Fluère Spiced Cane
- 1 oz Galliano Espresso
- 1 oz Espresso
- Dash of simple syrup
- Garnish: Three Coffee Beans

Method:



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Add all the ingredients into a cocktail shaker with ice. Shake and strain into a chilled martini glass. Garnish with three coffee beans

Classic NUVO Cocktail

Ingredients:

- 1/4 oz French Cognac
- 1 sugar cube
- Top with NUVO Sparkling Liqueur

Method:



Classic NUVO Cocktail

Add french cognac and soak 1 sugar cube in a chilled cocktail glass. Top with NUVO Sparkling Liqueur.

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January 15, 2025

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January 14, 2025

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**It's Dry January & We Have Some Selections On Deck
To Help Celebrate #DryJanuary**

9. Non-Alcoholic Fluère Mule



Source: Fluère

2 oz [Fluère](#) Spiced Cane

1/2 oz Lime Juice

4 oz Ginger beer

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10. Non-Alcoholic Negroni



Source: Damrak

1 oz Damrak Virgin

1 oz Fluère Bitter

1 oz Lyre's Vermouth (Aperitif Rosso)

Preparation: Combine in a mixing glass with ice and stir. Strain into a rock glass over ice.

Garnish: Orange peel

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11. Pallini Zero Spritz



Source: Pallini

1 part Pallini Limonzero (SRP: \$24.99)

2 parts non-alcoholic sparkling wine

Garnish with lemon slices and rosemary

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|  <p>FOXY 107.1 104.3 <small>newradio.com</small></p> <p>The Real Sound of The Triangle.</p> | <p>January 14, 2025</p> <p>Online Visits: 5,000</p> <p>Click to view article</p> |
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Experts Say These Are The Best Alcohol Alternatives For Your Bar Cart

From non-alcoholic wine to spirits, these are the products pros love.



Pallini Limonzero

SHOP AT
LIMONCELLOPALLINI.COM



FLUÈRE – Spiced Cane Dark Roast

SHOP AT SPIRITEDAWAY.CO



December 24, 2024

Online Views: 1,094,038

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The 40 Best Liqueurs for Your Bar Cart

Pallini Limoncello



While a cello can technically be produced with any type of citrus, the category is best associated with the original lemon-based after-dinner digestif: limoncello. This expression is based on a recipe developed over 100 years ago by the Pallini family in Italy. It uses Sfusato lemons from the Amalfi Coast, resulting in a dense concentration of sweet and tangy citrus notes from nose to finish. Enjoy it on its own or take it for a spin in a highball for sessionable, summertime refreshment.

Average price: \$30

Galliano L'Autentico



Like Chartreuse, Licor 43, and [Cynar](#), Galliano L'Autentico's recipe is a guarded company secret. But we do know that it contains juniper, caraway, cloves, vanilla, anise, and a handful of herbs and botanicals. Tastewise, Galliano L'Autentico bears a minty, herbaceous profile peppered with vanilla and licorice that sips well below its 42.3 percent ABV. Try it out in a [Pornstar Martini](#) or kitschy, disco-era delights like the [Harvey Wallbanger](#).

Average price: \$25

Pallini Limonzero Italy



Pallini Italy 93

0%, 750 ml, \$30

The world's first zero alcohol Limoncello made with the Sfusato lemons from Amalfi tastes nearly identical if a bit lighter in body.