

TUSCANY



*un secolo di qualità*

**CATALOG**  
**2026**

MORELLI  
TUSCANY



LIQUEURS  
AND INFUSIONS

# LIMONCINO SPECIALE 32°

Liqueur made by 100% infusion of lemon peels, macerated in alcohol for 10 days, followed by the addition of water and sugar.

1 L  
Cod. N85



50 Cl  
Cod. N86

20 Cl  
Cod. N87



20 Cl  
Cod. N88



50 Cl  
Cod. N89



1 L  
Cod. N90



## Liquore al Pinolo di Pisa



An expression of the territory, Liquore al Pinolo represents the combination of an excellence that nature offers within the San Rossore Park and the Liquorificio Morelli, a historical excellence that has been operating in the Province of Pisa since 1911.

The production process of pine nut liqueur is the result of infusing finely chopped Park pine nuts in alcohol for a week.

During this period, alcohol extracts the essential oils and resins contained in this valuable seed.

Maceration produces a full-grade infusion with an opalescent appearance, reflecting the special character of this product, to which water and sugar are then added.

Product available in 20cl and 50cl formats.

Appearance:

Satin white in colour, with brilliant reflections

Taste:

The result is a liqueur with an initial sweet taste and enveloping flavour, with a resinous background note in which the taste of pine nuts is very well identified and which evokes the characteristic scent of Tuscan pine forests.

Alcoholic percentage: 28%

## Liquore al Pistacchio di Toscana



Our Pistachio Liqueur is a trend-setting product, but revisited in a Tuscan Morelli key! It is in fact the first liqueur created by infusing real Tuscan Pistachios in alcohol. The production of these Pistachios takes place in the province of Arezzo, where the continental climate imposes important temperature changes on the cultivation, giving structure to the taste of this particular dried fruit.

Product available in 20cl and 50cl formats.

#### Appearance:

Its bright green colour reflects the special character of this product.

#### Taste:

A liqueur with a sweet initial taste and enveloping flavour, with an intense flavour of Pistachio and notes of Walnut husk and dried fruit. Its flavour and versatility make it suitable for a variety of uses: excellent served cold as an after-meal, straight or on the rocks, and interestingly mixed into delicious cocktails.

Alcoholic percentage: 28%



## Liquore al Melone di Toscana

Produced by infusing slices of melon from the Island of Elba. Fresh and sweet on the palate, with pronounced fruity notes; on the nose it is highly aromatic, with an intense perception of ripe melon.

Best served chilled, either neat or over ice, it is perfect both on its own and mixed into fragrant cocktails.



## Crema Limoncino

All cream liqueurs are available in 1-liter, 50 cl, and 20 cl formats.

Liqueur made by infusing lemon peels and subsequently blending them with milk. The product consists of milk, cream, sugar, hydrated alcohol, sodium caseinate, glucose syrup, and flavorings.

1 L  
Cod. C1L



50 Cl  
Cod. C2L



20 Cl  
Cod. C3L



20 Cl  
Cod. CM



50 Cl  
Cod. C2M



1 L  
Cod. C1M



All cream liqueurs are available in 1-liter, 50 cl, and 20 cl formats.

## Crema Meloncello

Liqueur made by infusing slices of melon and subsequently blending them with milk. The product consists of milk, cream, sugar, hydrated alcohol, sodium caseinate, glucose syrup, and flavorings.

## Crema



100 CL: C1A  
50 CL: C2A  
20 CL: C3A

Arancino



100 CL: C1I  
50 CL: C2A  
20 CL: C3I

Iris



100 CL: C1C  
50 CL: C2C  
20 CL: C3C

Caffè



100 CL: C1F  
50 CL: C2F  
20 CL: C3F

Fragola



100 CL: C1LA  
50 CL: C2LA  
20 CL: C3LA

Fior di latte



100 CL: C1G  
50 CL: C2G  
20 CL: C3G

Gianduia



100 CL: C1CR  
50 CL: C2ACR  
20 CL: C3CR

Caraibi



100 CL: C1P  
50 CL: C2P  
20 CL: C3P

Pistacchio



100 CL: C1ME  
50 CL: C2ME  
20 CL: C3ME

Menta



100 CL: C1CC  
50 CL: C2CC  
20 CL: C3CC

Cioccolato



100 CL: C1B  
50 CL: C2B  
20 CL: C3B

Banana

## Crema

## Gin

Botanical  
Thyme, Chamomile, and Rosemary

Gin made through an infusion of aromatic herbs grown and cultivated directly in planters placed outside the Morelli distillery.

This product was entirely conceived in Tuscany, from the selection of raw ingredients to the graphic design. Our graphic studio in Pisa crafted its visual identity, while skilled glassmakers and engravers in Empoli created the printed glass bottles.

The product contains 45% alcohol to preserve the distinctive qualities of the aromatic herbs, and is bottled in 70 cl glass containers.



Cod. N84  
70 CL  
|



## Vintage

### Amaro Arancia

Liqueur made by blending orange infusion, alcohol, water, sugar, bitter infusion, and cinchona infusion.

### Sambuca al Caffè

This liqueur is prepared by blending water with sugar and natural flavorings derived from the processing of star anise, which later produces essential oils that form the natural aroma of sambuca. Coffee flavoring is then added.

### Amaretto della Torre

Liqueur made by blending water with caramelized sugar and natural flavorings.



## Vintage

### China

A sweet liqueur, quite similar to an amaro but much more pleasant and with a uniquely intriguing flavor; it is a typically Italian spirit that has played a key role in the history of Italian liqueur-making. It is also distinctive for its quinine-based composition, as it is produced through an infusion made by macerating the bark of the cinchona tree, which is known for its healing properties, particularly for respiratory illnesses.

### Rabarbaro

A sweet liqueur, quite similar to an amaro but much more pleasant and with a uniquely intriguing flavor. Deeply rooted in Italian tradition, it is a liqueur that has marked the history of Italian distilling. It is also notable for its composition, based on an extract obtained by macerating a root called \*Rhaeum Officinale\*, along with various aromatic herbs.



## Spiriti di Caffè

Alcohol-based product made by blending water, sugar, fruit infusion, and either fruit juice or flavoring.

## di Mirtilli

Alcohol-based product made by blending water, sugar, fruit infusion, and either fruit juice or flavoring. The product contains 60 grams of blueberries.

## di Liquirizia

Alcohol-based product made by blending water, sugar, fruit infusion, and either fruit juice or flavoring.



70 Cl  
Cod. N103



70 Cl  
Cod. N104



70 Cl  
Cod. N105



## Spiriti di Fragola

Alcohol-based product made by blending water, sugar, fruit infusion, and either fruit juice or flavoring. The product contains 60 grams of wild strawberries.

## di Noce

Alcohol-based product made by blending water, sugar, fruit infusion, and either fruit juice or flavoring.

## di Ciliegia

Alcohol- and red wine-based product, expertly blended and flavored with fruit infusions and fruit juice matching the respective aroma. Water and sugar are then added.

## di Cacao

Alcohol-based product made by blending water, sugar, fruit infusion, and either fruit juice or flavoring.



70 Cl  
Cod. N106



70 Cl  
Cod. N107



70 Cl  
Cod. N108



70 Cl  
Cod. N109



## Sambuca

Liqueur made by blending water with sugar and natural flavorings. This liqueur is prepared by mixing water with sugar and natural aromas derived from the processing of star anise.

70 Cl  
Cod. N110



## Amaro alle Erbe

Liqueur made by blending natural flavorings and herbs. This liqueur is prepared by mixing water, sugar, and natural aromas derived from the processing of aromatic herbs, which give it its distinctive flavor.

70 Cl  
Cod. N113



# AMARO QUINTA ERA



Amaro Quinta Era celebrates the arrival of the fifth generation of the Morelli family into the company. A product that keeps up with the times, it combines the two drinks most loved by Italians in recent years: Amaro and Gin. It is created from a base of pure distilled Gin, into which typical Amaro herbs and roots are infused—such as Rhubarb, Cinchona, Gentian, and Artichoke. Whether sipped neat, chilled, over ice, or mixed into creative cocktails—there are no rules! It's a fabulous blend of tradition and innovation that is already enjoying great success and has brought the company major satisfaction, such as winning the Gold Medal at the Concours Mondial de Bruxelles, one of the world's most prestigious awards for liqueurs and spirits. In line with the company's sustainability mission, the bottle is made using recycled glass.



Cod. ERA22



# RHUM

Morelli presents its line of Rums, inspired by the original recipes from 1913—the year the Morelli family began its rum production.

This collection is not only a tribute to the past, but also a modern reinterpretation of ancient Tuscan traditions. The recipes, recovered from the distillery's historical archives, have been revisited and innovated to suit contemporary tastes, while preserving the craftsmanship, quality, and authenticity that have defined Morelli's production for over a century.



PONCE AL  
**RHUM**  
 ALLA TOSCANA



Ponce al Rhum is a true dive into Tuscan tradition. This ancient recipe blends distilled rum, sugar, and natural flavorings to create a rich and warming liqueur—perfect for cold winter evenings. Originating from the port city of Livorno, ponce is a symbol of Tuscan popular culture.

Morelli's version honors tradition while adding a modern twist, making this historic drink appealing even to the most refined palates.

**RHUM**  
 E MIELE



A perfect harmony between the natural sweetness of honey and the intensity of rum.

Morelli's Honey Rum is crafted by blending a fine rum distillate with Tuscan acacia honey, carefully selected for its purity and delicate flavor.

This creation reflects the spirit of the region, evoking the authentic tastes of the Tuscan countryside.

**RHUM**



Distilled from sugarcane molasses, Morelli's White Rum is the perfect base for cocktails with a bold and refreshing flavor. Its purity and lightness make it ideal for those seeking a versatile spirit, capable of enhancing any mix.

This rum is designed for cocktail enthusiasts who love to experiment, but it can also be enjoyed neat to savor its authentic aromatic notes.

**RHUM**  
 INVECCHIATO



For the most discerning palates, Morelli offers an **\*\*Aged Rum\*\***, distilled from sugarcane molasses and matured for at least one year in large barrels.

The result is a rich and complex spirit, with notes of wood, spices, and vanilla that unfold with every sip.

Perfect for slow, contemplative tasting, the Aged Rum stands as the crown jewel of the collection.



# EQUIVOCO

**LIQUEUR MADE FROM RUM AND SALTED CARAMEL.**

A liqueur made from fine rum, flavored with salted caramel. The name embodies its essence: sweet meets salty. A contradiction, a paradox, a delightful mistake—indeed, a wonderful Equivoco.





**MIXING  
PRODUCTS**



# GIN FONDATORE

One of the most renowned spirits in the world for its dynamism and elegance, this distillate finds its natural home in the world of mixology.

Crafted through the infusion of juniper berries and other botanicals, this classic gin was created with a clear goal: to become the finest gin in our entire range. That's why we dedicated it to Cav. Leonello Morelli, the founder of our company in 1911.

Enjoyable neat, it truly shines as the key ingredient in celebrated cocktails.



1,0 L  
Cod. 2132



1,5 L  
Cod. 2132B



# *bitter*

A classic aperitif liqueur with a harmonious and pleasantly bitter taste. Its deep, rich amaranth color and distinctly bitter flavor—typical of this category—are balanced by subtle sweet notes from a touch of added sugar. To craft this liqueur, we use over twenty carefully selected herbs. Perfect to enjoy either neat or mixed.



100 Cl  
Cod. 2133



150 Cl  
Cod. 2133B



# aperitivo DI TOSCANA

A classic aperitif liqueur, ideal served neat or with Prosecco and a slice of orange. Its dark red color with orange highlights and particularly smooth taste make it a standout. This is the new company version of the bottle formerly known as "Aperitivo S. Luca," widely recognized by consumers as the "Aperitivo di Pontedera."

Tradition continues—now dressed in a contemporary style.



150 Cl  
Cod. 2134



100 Cl  
Cod. 2134B



# apricot

Aperitif liqueur with a bright orange color and an apricot flavor that finishes with a citrusy touch from bitter orange. This vividly colored beverage differs from the previous version starting from its grain-based foundation. On the palate, it offers a harmonious roundness, revealing a distinctive apricot taste followed by a bitter orange finish that lingers pleasantly. Perfect to enjoy both neat or mixed.



100 Cl  
Cod. 2135



150 Cl  
Cod. 2135B



# *triple sec*

This liqueur was first launched in France in 1834, and from that moment on, companies in various countries began producing it. Its widespread popularity quickly followed, driven by its remarkable versatility, which soon made it one of the most widely used beverages in cocktail creation.



100 Cl  
Cod. 2136



150 Cl  
Cod. 2136B





# 1911 VERMOUTH DI TOSCANA

Our Vermouth di Toscana is a red vermouth made exclusively from Tuscan wine and locally sourced ingredients, featuring a well-balanced taste between sweetness and spice. It can be enjoyed on its own, mainly as an aperitif, but it truly shines when mixed, thus completing our offering dedicated to mixology.



# Limoncino 30°

Liqueur made by infusing lemon peels in alcohol, followed by the addition of water, sugar, and natural flavorings.

2 L  
Cod. N91

1 L  
Cod. N92

50 Cl  
Cod. N93



50 Cl  
Cod. N94



1 L  
Cod. N95



2 L  
Cod. N96



# Arancino 30°

Liqueur made by infusing orange peels in alcohol, followed by the addition of water, sugar, and natural flavorings.

## AMARO ETRUSCO

Liqueur made by blending water with sugar and natural flavorings derived from the processing of natural aromatic herbs, which give it its distinctive flavor.

Aamro etrusco  
N169/1



## SAMBUCA

This liqueur is prepared by blending water with sugar and natural flavorings derived from the processing of star anise, which later produces essential oils that form the natural aroma of sambuca. The anise flavor is intensely perceived, with an unmistakable fragrance, a very smooth mouthfeel, and a rich, sugary consistency.

Sambuca  
N162/1



## PUNCH LIVORNESE

Alcoholic beverage born in Livorno between the 17th and 18th centuries. It is traditionally enjoyed hot in a small glass, with sugar and a slice of lemon brought to a boil, then filled with coffee to the brim.

Ponce livornese  
N165/1



ANICE



MARASCHINO



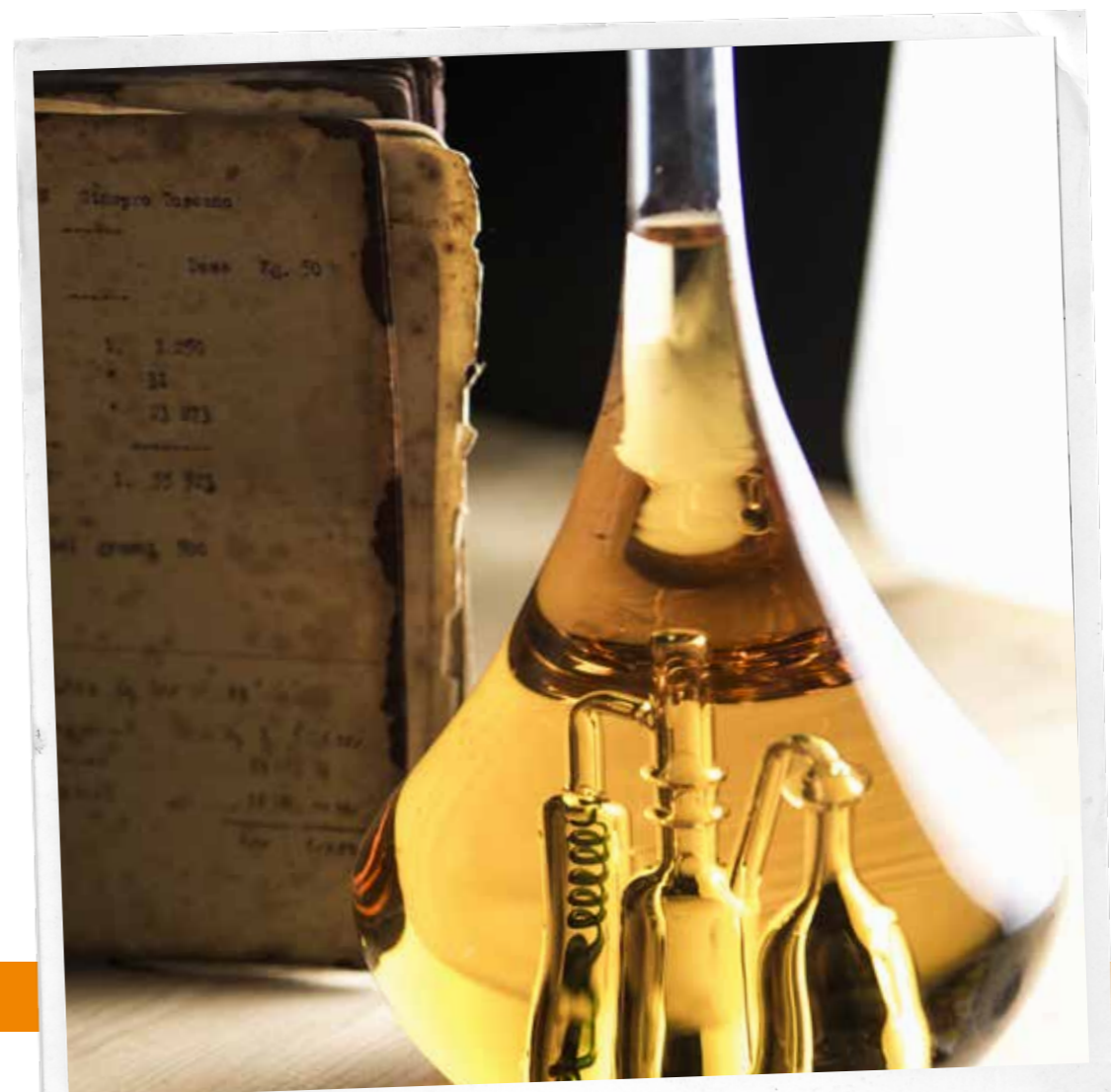
PONCE AL  
MANDARINO



ALCHERMES



**MORELLI**  
TUSCANY



**GRAPPAS  
AND DISTILLATES**

# Grappa Toscana

## Bianca

Grappa of Tuscan origin, obtained through continuous distillation of fresh pomace with certified Tuscan origin.

1 L  
Cod. N147

50 Cl  
Cod. N148



50 Cl  
Cod. N01

70 Cl  
Cod. N02



1 L  
Cod. N03



1,5 L  
Cod. N04



1,5 L  
Cod. N05



1 L  
Cod. N06



70 Cl  
Cod. N07



50 Cl  
Cod. N08



# Grappa Toscana

## Invecchiata

Grappa of Tuscan origin, obtained through continuous distillation of fresh, certified Tuscan pomace, later aged in large barrels.

## Grappa 40°

### Bianca

Generic grappa made from multiple grape varieties, obtained through continuous distillation of pomace sourced from various Italian regions. It has a smooth and pleasant taste, easy to drink, and is highly recommended for those who require frequent or large-scale use.

1,5 L  
Cod. N39



1 L  
Cod. N40



## Grappa 40°

### Invecchiata

Generic grappa made from multiple grape varieties, obtained through continuous distillation of pomace sourced from various Italian regions. It has a smooth and pleasant taste, easy to drink, and is highly recommended for frequent or large-scale use. Aged for 12 months in large oak barrels.

1,5 L  
Cod. N42



1 L  
Cod. N41



Bianca 1,5 L  
Cod. N09



## Grappa 98 Bianca

Commemorative grappa celebrating the opening of the new Montanelli headquarters after 98 years of activity. Grappa obtained through the distillation of extremely fresh, Italian-sourced pomace.

Bianca 70 Cl  
Cod. N10



Two-Spout  
Pourer  
Cod. N133



Single-Spout  
Pourer  
Cod. N132



## Grappa 98 Invecchiata

Commemorative grappa created to mark the opening of the new Montanelli headquarters, celebrating 98 years of activity. This grappa is obtained through the distillation of extremely fresh, Italian-sourced pomace, and aged for at least 12 months in large oak barrels.

Invecchiata 1,5 L  
Cod. N12



Invecchiata 70 Cl  
Cod. N11



## Grappa di Moscato

### Bianca

Single-varietal Tuscan grappa, obtained through continuous distillation of pomace from grapes used in the production of Moscato wine.



Bianca 70 Cl  
Cod. N13 —



Bianca 10 Cl  
— Cod. N14



## Grappa di Moscato

### Riserva

Single-varietal Tuscan grappa, obtained through continuous distillation of pomace from grapes used in the production of Moscato wine. Aged in large oak barrels for at least 18 months, and therefore classified as a Riserva.

Riserva 70 Cl  
Cod. N15 —



Riserva 10 Cl  
— Cod. N16



## Grappa di Chianti

### Bianca

Single-varietal Tuscan grappa, obtained through continuous distillation of pomace from grapes used in the production of Chianti wine.



Bianca 10 Cl  
Cod. N17 —

Bianca 70 Cl  
— Cod. N18

## Grappa di Chianti

### Riserva

Single-varietal Tuscan grappa, obtained through continuous distillation of pomace from grapes used in the production of Chianti wine. Aged in large oak barrels for at least 18 months, and thus classified as a \*Riserva\*.

Riserva 10 Cl  
Cod. N19 —



Riserva 70 Cl  
— Cod. N20



# Grappa di Vernaccia Bianca

Single-varietal Tuscan grappa, obtained through continuous distillation of pomace from grapes used in the production of Vernaccia di San Gimignano wine.



70 Cl  
Cod. N32



10 Cl  
Cod. N33

70 Cl  
Cod. N25



50 Cl  
Cod. N26



10 Cl  
Cod. N27



# Grappa di Brunello Bianca

Single-varietal Tuscan grappa, obtained through continuous distillation of pomace from grapes used in the production of Brunello di Montalcino wine.

50 Cl  
Cod. N29



# Grappa di Brunello Riserva

Grappa of Tuscan origin, obtained through continuous distillation of fresh pomace used in the production of Brunello di Montalcino wine. The Brunello \*Riserva\* grappa is then aged in barrels for 18 to 24 months.

10 Cl  
Cod. N28



## Grappa al Miele

Liqueur made from Tuscan grappa, obtained through the distillation of extremely fresh pomace, blended with premium-quality Italian honey.

70 Cl  
Cod. N47



50 Cl  
Cod. N48



20 Cl  
Cod. N49



## Grappa 50e50

### Riserva

Grappa created from the meeting of two worlds and two flavors: Chianti Riserva grappa of Tuscan origin and Moscato Riserva grappa from Trentino. Both grappas are aged in large oak barrels for at least 18 months and blended into an incredible mix of tastes and aromas, offering remarkable aromatic richness and high quality. A truly unique product—Gold Medal winner at the Concours Mondial de Bruxelles.

70 Cl  
Cod. N38



## Farmacia

### Grappa Brunello

Single-varietal Tuscan grappa, obtained through continuous distillation of pomace from grapes used in the production of Brunello di Montalcino wine.

### Grappa Stravecchia

Obtained through continuous distillation of fresh pomace of Tuscan origin. This grappa is then aged in barrels to mature.

1 L  
Cod. N43



1 L  
Cod. N44



## Decanter BRANDY 20 ANNI

Wine brandy obtained through continuous distillation of generic wines, strictly of Italian origin.



70 Cl  
Cod. N50



70 Cl  
Cod. N51



70 Cl  
Cod. N52



## Decanter GRAPPA MOSCATO RISERVA

Single-varietal Tuscan grappa, obtained through continuous distillation of pomace from grapes used in the production of Moscato wine, then aged in large barrels.

## GRAPPA BRUNELLO RISERVA

Grappa of Tuscan origin, obtained through continuous distillation of fresh pomace used in the production of Brunello di Montalcino wine. This grappa is then aged in barrels to mature.

70 Cl  
Cod. N53



70 Cl  
Cod. N54



70 Cl  
Cod. N55



## Cru 98

### Bianca

Commemorative grappa created to mark the opening of the new Montanelli headquarters after 98 years of activity. Grappa obtained through the distillation of extremely fresh, Italian-sourced pomace.

### Acacia

Commemorative grappa created to celebrate the opening of the new Montanelli headquarters after 98 years of activity. This grappa is obtained through the distillation of extremely fresh pomace derived from Amarone and Moscato grapes, along with a percentage of generic Italian grapes. It is aged for 12 months in large oak barrels and then further refined in small 225-liter acacia barriques.

### Invecchiata

Commemorative grappa created to celebrate the opening of the new Montanelli headquarters after 98 years of activity. This grappa is obtained through the distillation of extremely fresh pomace derived from Amarone and Moscato grapes, along with a percentage of generic Italian grapes. It is aged for 12 months in large oak barrels and then further refined in 225-liter oak barriques.



## Grappa Centenario

Commemorative grappa produced to celebrate the company's centennial anniversary.

This grappa is a blend of Italian pomace from Amarone, Moscato, and other generic grape varieties.

It is aged in large oak barrels, then further refined in small 225-liter barrels for an additional 12 months, and finally rests in bottles for another 6 months.

Tube Case  
N128T

Grappa Centenario  
N57



Wooden Case VS  
+ 3 Glasses  
N129



## GRAPPA INVECCHIATA ACQUAVITE DI VINACCIA



An evolution of the Centenario Grappa, a spirit that now wins awards worldwide.

This Grappa VS marks the culmination of a quality journey. It is crafted by taking the Centenario Cru Grappa at the end of its aging process and further aging it in 220-liter barrels that have previously matured Vin Santo for at least 30 years.

The aging period in these barrels is not fixed, as factors such as climate, timing, the grappa itself, and the wood continuously influence the final result.

The artisan's skilled hand, constantly sampling the product, determines the optimal timing and duration for the refinement.

This is a product of the highest artisanal value and great exclusivity; with only 1,000 bottles produced each year, this grappa represents the pinnacle of craftsmanship at Liquorificio Morelli.

Astuccio Tubo  
N128T

Grappa VS  
N36



Wooden Case VS  
+ 3 Glasses  
N129



Cod. N58



Farmacia 20 Cl

Grappa di Chianti

Cod. N59



Grappa di Chianti Riserva

Cod. N60



Grappa di Brunello

Cod. N61



Grappa di Brunello Riserva

10 Cl  
Cod. N6410 Cl  
Cod. N6510 Cl  
Cod. N6610 Cl  
Cod. N6710 Cl  
Cod. N6810 Cl  
Cod. N7110 Cl  
Cod. N7010 Cl  
Cod. N69

Liquori Tascabili 10 Cl

Limoncino

Arancino

Amaro alle Erbe

Sambuca

Grappa di Chianti

Brandy 20 anni

Grappa Bianca Toscana

Grappa Riserva Toscana

# Magnum

Grappa Bianca Toscana

Grappa di Chianti

Grappa di Chianti Riserva

Magnum Stand  
2 Slots

Cod. N131



4,5 L  
Cod. N72

4,5 L  
Cod. N73

4,5 L  
Cod. N74

Magnum Stand  
3 Slots

Cod. N130



4,5 L  
Cod. N77

4,5 L  
Cod. N78

4,5 L  
Cod. N79

4,5 L  
Cod. N80

4,5 L  
Cod. N81



# Magnum

Grappa di Moscato

Grappa di Moscato Riserva

Grappa di Vernaccia

Grappa di Brunello

Grappa di Brunello Riserva

## Brandy

### Riserva

Wine brandy obtained through continuous distillation of generic wines, strictly of Italian origin. It is aged in large barrels for 20 years.

70 Cl  
Cod. N83



100 Cl  
Cod. N83B



**MORELLI**  
TUSCANY



**PACKAGING  
AND CASES**

# Wooden Cases

All Morelli products can be packaged in elegant cases, perfect for any occasion.

Cod. N114

Cod. N115

Cod. N116



Modular Wooden Case



Wooden Case decanter  
Cod. N120



Wooden Case  
Cod. N121



# Wooden Cases

Case with Two Glasses and Two Bottles  
Cod. N117



Case for 4 Single-Varietal  
Grappas cl 10  
Cod. N126

# Cardboard Cases



Paper Case Decanter  
Cod. 2115



Paper Case Amaro V Era  
Cod. N150

Paper Case 1lt  
Cod. 2114



Paper Case Magnum 98 L 1,5  
Cod. 2111



Cod. 2111



Cod. 2112



Cod. 2113



Cod. 2114



Cod. 2115



Cod. 2116



Cod. 2117

Astuccio Carta 50cl  
Cod. 2117



Astuccio Carta 70cl  
Cod. 2116



# Boxes – Gift Sets

Amaro V Era Box  
+ 2 Glasses  
N151



Box Limoncino / Arancino  
/ Cream + 3 Glasses  
N152



# Shelving

Shelving  
Cod. N135



# Cart

Wooden Cart  
Cod. N136



## Pourers

Single-Spout  
Pourer  
Cod. N132



Two-Spout  
Pourer  
Cod. N133



Liqueur Shot Glass  
Cod. N139



## Apron

Black Apron  
Cod. N142

# Shopper & Bags



Large Shopper Bag  
Cod. N144



Small Shopper Bag  
Cod. N145



# Morelli Illustrations

Cod. 2128



**MORELLI**  
TUSCANY



**FOOD**

# The Artisan Colomba



TUSCANY  
**MORELLI**  
 ANTICA GRAPPERIA  
**LA COLOMBA**  
 ARTIGIANALE  
 CON  
 GRAPPA TOSCANA  
 E CIOCCOLATO FONDATE



con Grappa Toscana

Artisan Colomba with Dark Chocolate Flavored with Grappa

750 g  
Cod. CG40

TUSCANY  
**MORELLI**  
 ANTICA GRAPPERIA  
**LA COLOMBA**  
 ARTIGIANALE  
 CON  
 ARANCINO 32°  
 E CANDITI ALL'ARANCIA

750 g  
Cod. CA32



Arancino 32°

Artisan Colomba with Orange Candied Peel

TUSCANY  
**MORELLI**  
 ANTICA GRAPPERIA  
**LA COLOMBA**  
 ARTIGIANALE  
 CON  
 LIMONCINO 32°  
 E CANDITI AL LIMONE

750 g  
Cod. CL32



Limoncino 32°

Artisan Colomba with Lemon Candied Peel

## Panettone Limoncino 32°

750 g  
Cod. 1002

This artisan panettone is made with carefully selected raw materials from our region and with top-quality Italian lemons, which form the basis of the main ingredient of this special panettone: the Limoncino 32° from Antica Grapperia Toscana Morelli.



## Panettone Arancino 32°

This artisan panettone is made with carefully selected raw materials from our region and with top-quality Italian oranges, which form the basis of the main ingredient of this special panettone: the Arancino 32° from Antica Grapperia Toscana Morelli.

750 g  
Cod. 1003



## Panettone al Ponce

750 g  
Cod. 2138

This Ponce panettone is a tribute to Tuscan tradition. The typically Livornese liqueur that soaks it provides a pleasant sweet-bitter contrast on the palate, while the bite is made even more intriguing by the presence of dark chocolate chips.



## Panettone Grappa

This artisan panettone is made with carefully selected raw materials from our region. Each ingredient is the result of a meticulous selection and handcrafted processing, to bring you the true taste of tradition. The special ingredient could not be missing: a true classic—the Tuscan Grappa from Antica Grapperia Toscana Morelli.

750 g  
Cod. 1004



## Panettone V Era

750 g  
Cod. 2140

Panettone made with top-quality raw materials and soaked in a syrup based on Amaro Quinta Era—a product created from a gin distillate infused with rhubarb, cinchona, gentian, and artichoke. Delicate and distinctive in flavor, it is complemented by white chocolate chips that perfectly balance and add sweetness to the taste of Amaro Quinta Era.



## Panettone al liquore al Pinolo di Pisa

750 g  
Cod. 20261

This product is the result of Tuscany's artisanal excellence and its finest raw materials: a soft Panettone enriched with drops of exquisite chocolate, soaked in Morelli's Pine Nut Liqueur from Pisa, made from the infusion of genuine Pine Nuts from the San Rossore Park in alcohol.



## Panettone Amaretto

750 g  
Cod. 2139

Panettone made with top-quality raw materials, including premium pastry butter, and soaked in a syrup based on Amaretto della Torre. Delicate and distinctive in flavor, it is finished with white chocolate chips that perfectly complement the taste of the Amaretto.



## Panettone al liquore al Pistacchio di Toscana

750 g  
Cod. 20262

This product is the result of Tuscany's artisanal excellence and its finest raw materials: a soft Panettone enriched with drops of exquisite white chocolate, soaked in Morelli's Pistachio Liqueur from Tuscany, made from the infusion of genuine Tuscan Pistachios in alcohol.





## Christmas Tree

This wooden Christmas tree, nearly 1.90 meters tall including the star, is a practical and elegant way to decorate your store with a colorful and original display of our Panettoni. Easy to assemble, it features 36 hooks that can hold up to 36 Panettoni.

Christmas Tree  
N2024



## Pan Grappa

A leavened cake similar to panettone, made with high-quality dark chocolate chips and natural sourdough yeast. This moist product is fragrant and pleasant, enhanced by the pronounced aroma and flavor of grappa that soaks it, consistent with the Tuscan Grappa used.

Perfect as a dessert, an afternoon snack, or paired with a fine grappa tasting and a cigar.

Wrapped in freshness-sealing heat-sealed packaging and placed in sturdy, stackable cardboard boxes.



520 g  
Cod. 1007

## Pan Limoncino

A leavened cake similar to panettone, made with top-quality candied fruit and natural sourdough yeast. This moist product is fragrant and pleasant, enhanced by Morelli Limoncino, which adds flavor and aroma.

Excellent as a dessert after a meal, but also perfect as a mid-morning snack or breakfast.

Wrapped in freshness-sealing heat-sealed packaging and placed in sturdy, stackable cardboard boxes.



520 g  
Cod. 1005

## Pan Arancino

A leavened cake similar to panettone, made with top-quality candied fruit and natural sourdough yeast. This moist product is fragrant and pleasant, enhanced by Morelli Arancino, which adds flavor and aroma.

Excellent as a dessert after a meal, but also perfect as a mid-morning snack or breakfast.

Wrapped in freshness-sealing heat-sealed packaging and placed in sturdy, stackable cardboard boxes.



520 g  
Cod. 1006

## Pantorroni

The Pantorroni from Liquorificio Morelli are born from the meeting of the centuries-old tradition of Irpinia's pantorrone and Tuscan liqueur creativity.

Layers of fragrant sponge cake and delicious nougat alternate, enriched with grappa, Livornese-style ponce, limoncino, arancino, and amaretto.

The result is a unique dessert, covered with a velvety layer of dark chocolate, where the softness of the sponge cake and the bold character of the liqueurs blend into an irresistible harmony of flavors.

An experience to savor fully.



Cod. 2501



Cod. 2502



Cod. 2503



Cod. 2504



Cod. 2506



Cod. 2507



## CANTUCCINI



Cantuccini with Lemon Peel and Almond

200 gr  
Cod. 1009



Cantuccini with Lemon Peel and Chocolate

200 gr  
Cod. 1008



Cantuccini with Orange Peel and Almond

200 gr  
Cod. 1011



Cantuccini with Orange Peel and Chocolate

200 gr  
Cod. 1010

## Pappardelline with Limoncino

Cod. N1001

This product was born from the idea of combining a traditional Italian alcoholic beverage, with unmistakably fresh and citrusy notes, with a food staple that has always graced Italian tables: pasta.

Limoncino pasta is the fusion of the award-winning Limoncino 32° from Liquorificio Morelli and the expert pasta-making craft of Pastificio Morelli. Centuries of history come together to offer you a product of great taste and flavor, where the wheat perfectly marries the pleasant and delicate aroma of this fine limoncino.

This pasta is excellent with a drizzle of olive oil, but also pairs wonderfully with mushrooms and truffles. It complements shrimp and clams in seafood dishes, as well as vegetable-based sauces.



LIQUORI  
**MORELLI**  
TUSCANY

*un secolo di qualità*

Via Antonio Meucci - 56036 Forcoli (PI)  
Tel. +39 0587 629044

[www.liquorimorelli.it](http://www.liquorimorelli.it)  
[info@liquorimorelli.it](mailto:info@liquorimorelli.it)