

dal 1969



PIEMME
Piacere Mediterraneo





PIEMME - MEDITERRANEAN PLEASURE

PIEMME IS A LEADING PRODUCER AND RETAILER OF ITALIAN LIQUEURS AND SPECIALTY PRODUCE.

WE PRODUCE 'LIMONCELLO', 'BABÀ' AND OTHER EXQUISITE LOCAL DELICACIES.

PIEMME LIQUEURS CAN BE ENJOYED FOR ANY OCCASION. THEY ARE TRADITIONALLY SERVED IN ITALY AS AN AFTER DINNER LIQUEUR, BUT ARE POPULAR ALL AROUND THE WORLD. THEIR FLAVOURS CAN BE ENJOYED AT ANYTIME, WHETHER AS AN APERITIF, IN A COCKTAIL OR EVEN AS LONG DRINK SERVED WITH A MIXER AND OVER ICE.

PIEMME PRODUCTS ARE CREATED BY 18 PASSIONATE ARTISANS AND BACKED BY A MANAGEMENT TEAM WHO ARE AS INVESTED IN THE HISTORY OF THESE PRODUCTS AS THEY ARE IN ENSURING THAT THERE IS ALWAYS A CREATIVE TWIST FIT FOR TODAY'S CONSUMERS.

PIEMME IS A PROUD MEMBER OF THE BELLEVUE GROUP.

PIEMME CERTIFICATIONS:





PGI SORRENTO LIMONCELLO
ALC. 32% VOL.

PIEMME LIMONCELLO 32°
IS THE GOLD OF SORRENTO.
THIS DISTINCTIVE LIQUEUR IS MADE
BY INFUSING THE PEELS OF PGI
(PROTECTED GEOGRAPHICAL INDICATION)
SORRENTO LEMONS IN ACCORDANCE
WITH THE TRADITIONAL SORRENTINE RECIPE.

IN SORRENTO, THE CONVENTIONAL WAY OF CULTIVATING
THESE LEMONS IS ON WOODEN TRELLISES,
SHELTERING THE FRUIT FROM THE HARSH MIDDAY
SUNLIGHT WITH STRAW SHADES.
THIS IS A SYSTEM KNOWN AS 'PERGOLATI'
AND 'PAGLIARELLE', WHICH GUARANTEES
THE HIGH QUALITY OF PIEMME'S LIMONCELLO.
OUR LIQUEUR IS ALSO ENTIRELY
FREE FROM CHEMICALS.

PIEMME IS DISTINGUISHED
BY THE HIGH CONCENTRATION OF LEMON PEELS
PER LITER OF PRODUCT (MINIMUM OF 350G).
OUR LIMONCELLO IS A TRULY ARTISAN PRODUCT,
WHICH CAN BE ENJOYED AT ANYTIME.
IT IS BEST SERVED CHILLED,
IDEALLY BETWEEN 4°C AND 7°C.



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**PGI SORRENTO
ORGANIC LIMONCELLO
ALC. 32% VOL.**

PIEMME'S ORGANIC LIMONCELLO
IS PRODUCED
USING PURE GRAIN AND SUGARCANE ALCOHOLS,
WHICH COME FROM CERTIFIED ORGANIC FARMS.

QUALITY AND AUTHENTICITY
COMBINE TO CREATE
THE TASTE OF THE MEDITERRANEAN.





ASSORTED LIQUEURS

THE AROMA AND EXTRAORDINARY FLAVOUR OF THE FRUITS AND ENVIRONMENT OF THE MEDITERRANEAN GIVE THIS RANGE OF TRADITIONAL LIQUERS THEIR TYPICAL CHARACTER. DIGESTIVE, REFRESHING, OR FULL-BODIED, WE OFFER OPTIONS TO SATISFY EVERY TASTE AND PALATE.

A FLAVOUR FOR EVERY DESIRE AND OCCASION.

LIQUIRIZIA:

LIQUEUR FROM THE PURE ROOT OF CALABRESE LIQUORICE
ALC. 25% VOL.

FINOCCHIETTO:

LIQUEUR FROM THE SEEDS OF WILD FENNEL
ALC. 30% VOL.

NOCI:

LIQUEUR FROM THE WALNUTS OF SORRENTO
ALC. 42% VOL.

AGRUMI:

LIQUEUR FROM THE ORANGES, LEMONS AND MANDARINS OF SORRENTO
ALC. 30% VOL.

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AMARO AMA

AN IMMERSIVE AND SURPRISING EXPERIENCE
THAT WILL CAPTIVATE YOUR SENSES.
DISCOVER THIS INCREDIBLE ITALIAN LIQUEUR
AND ITS UNIQUE FLAVOUR
THAT WILL TAKE YOU ON A JOURNEY
BEYOND THE BOUNDARIES OF TASTE.

EXPERIENCE THE SOPHISTICATION
OF A WELL-BALANCED AND CAPTIVATING DRINK,
MADE WITH CAREFULLY
SELECTED INGREDIENTS FROM THE SORRENTO
PENINSULA AND A UNIQUE RECIPE.
A DARING INNOVATION THAT BREAKS THE MOULD,
ABLE TO SATISFY EVEN THE MOST DEMANDING PALATE.

AMA IS ALSO THE PERFECT CHOICE
FOR AFTER DINNER OCCASIONS
AND EXTRAORDINARY CREATIONS,
THE SECRET INGREDIENT THAT WILL GIVE LIFE
TO UNFORGETTABLE COCKTAILS.



The Bitter, life no other.



COSTIERA GIN

BORN FROM A PURELY SORRENTINE INTUITION,
COSTIERA GIN
HAS THE COLOR OF A RAY OF SUNLIGHT
AND AN ENCHANTED AROMATIC ENERGY.

OUR MASTER DISTILLERS
CRAFT IT FOLLOWING A SECRET RECIPE
OF PURE MEDITERRANEAN DESCENT.

DRINKING IT, TAKES THE PALATE FOR A JOURNEY
THROUGH LIGHT, WIND, EARTH AND SEA.

THE BOTANICAL RISE OF JUNIPER BERRIES
AND SUN-SOAKED SAGE
TAKES US FIRST UP TO THE MOUNTAINS,
TO THEN HURRY TOWARDS THE SEA
ALONG CITRUS GROVES AND ORCHARDS,
AMIDST STRETCHES OF ANNURCA APPLES
WITH THEIR FRAGRANT SWEET-SOUR PULP,
ALL THE WAY TO THE JUICY, MAGNIFICENT
SORRENTO LEMONS.

ANNURCA APPLES AND COASTLINE LEMONS;
HERE ARE THE STARS OF THIS UNIQUE DISTILLATE,
FOR THE FIRST TIME TOGETHER
ON THE STAGE OF A GREAT GIN.
TWO NATURAL DELIGHTS
NATIVE TO THE GENEROUS CAMPANIA REGION,
A RICH LAND ENCLOSED BY THE BLUE SEA
WHERE THE SIRENS HAVE DWELLED FOR EVER.

Myth in a bottle



BABA' SORRENTO

BABÀ SORRENTO WITH LIMONCELLO.

THESE SOFT MASTERPIECES OF FINE, HAND-CRAFTED PASTRY ARE THE PRIDE OF PIEMME'S OWN ARTISANAL PASTRY WORKSHOP.

THEY ARE MADE WITH NATURAL INGREDIENTS OF THE HIGHEST QUALITY AND THEY ARE COMBINED WITH THE FAMOUS LIMONCELLO, FOR AN IRRESISTIBLE BLEND OF SWEETNESS AND NATURAL AROMAS.

BABÀ SORRENTO WITH RHUM.

THE COMBINATION OF THE SOFT BABÀ DOUGH AND THE SWEET AROMA OF RHUM MAKES THIS TRADITIONAL ITALIAN DESSERT AN IRRESISTIBLE TEMPTATION.

BABÀ SORRENTO WITH AGRUMELLO.

THE COMBINATION OF THE FRESH TASTE AND THE INTENSE AROMA OF THE FRUITS FROM THE SORRENTO PENINSULA MAKE THE BABÀ PIEMME A UNIQUE PRODUCT.

THE ORANGE, TANGERINE AND LEMON FLAVOURS FROM THE LIQUEURS COMBINE WITH THE DELICATE SWEETNESS OF THE BABÀ TO CREATE A DESSERT THAT BURST WITH THE FLAVOURS OF THE MEDITERRANEAN.

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MAXI BABA'

THE TRADITIONAL SMALL BABÀ PIEMME
CAN NOW BE ENJOYED
IN TWO NEW LARGER SIZES,
STILL HANDCRAFTED IN THE TRADITIONAL WAY,
AND AVAILABLE IN THE LIMONCELLO, RHUM
AND AGRUMELLO FLAVOURS.

THESE TRADITIONAL DESSERTS
ARE NOW PERFECT FOR SHARING.



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MIXOLOGY

DISCOVER NEW FLAVORS
WITH PIEMME LIQUEURS

ARE YOU A FAN OF HOSTING GUESTS,
OR DO YOU PREFER TO SAVOUR A DRINK
IN A MOMENT OF QUIET CONTEMPLATION
AND RELAXATION?
ARE YOU A FLAIR BARTENDER OR A MIXOLOGIST?

WHETHER YOU LOVE TO CREATE COCKTAILS
THAT WOW YOUR GUESTS WITH QUICK ACROBATICS,
OR WHETHER YOU PREFER
A MORE TRADITIONAL MIXOLOGY STYLE,
PIEMME LIQUEURS
ARE ALL INFUSED WITH A MEDITERANNEAN HEART
AND ARE SURE TO SEDUCE EVERY PALATE.
AROMATIC AND SMOOTH,
THEY ARE PERFECT TO BE ENJOYED ON THEIR OWN,
BUT IF YOU ARE LOOKING
FOR SOME COCKTAIL INSPIRATION,
HERE THERE ARE SOME RECIPES
FROM OUR CHIEF BARMAN!



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DELICIOUS SUGGESTIONS

THE FAMOUS PIEMME'S BABÀ SORRENTO
CONTAIN THE IDEAL INGREDIENTS
TO CREATE DELICIOUS DISHES.
THE UNIQUE TASTE OF THE BEST ITALIAN
AND SORRENTINE GASTRONOMIC TRADITIONS
COME TOGETHER,
FORMING AN ARRAY OF FLAVOURS AND AROMAS.

EACH COMBINATION ON OFFER
IS A GIFT OF PURE PLEASURE.
THE PIEMME'S BABÀ SORRENTO
OFFER A SIMPLE BUT IRRESISTIBLE
DESSERT SELECTION.



PIEMME PASTRY RECOMMENDS:



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*From the sweetest nature...
the temptation
of Mediterranean pleasures*



www.piemme.info

COSTIERA
Gin



www.costieragin.com



www.amasorrento.com