



SINCE 1875, THE FINEST LIQUEURS ITALY HAS TO OFFER.

ABOUT PALLINI

The story of Pallini began in 1875 in the small village of Antrodoto, where Nicola Pallini started a family business. In 1917, the business was moved to the very heart of Rome, where it continued to grow and build a reputation for handcrafting fine, high quality spirits.

Pallini created a true Italian masterpiece with its Limoncello but has continued the tradition of fine quality liqueurs with the introduction of two other unique flavors, Raspicello and Peachello.



UNIQUE SELLING POINTS

- **PALLINI LIMONCELLO** is made from organically grown Amalfi sfusato lemons, known to be the finest in the world, and crafted according to a family recipe that dates back over 100 years.
- **PALLINI RASPICELLO** is based on a simple recipe for raspberry liqueur, however, it is enhanced by adding blueberries and black currants, grown in the rugged mountainous Abruzzi region of Italy in order to soften the flavor of the wild raspberries. The perfect blend of these berries is the secret to the bouquet and complex taste for Raspicello.
- **PALLINI PEACHELLO** is made with luscious white peaches from Italy's flourishing orchards, which are picked at their peak of flavor to create an exquisite liqueur with a heady bouquet.
- All three Pallini flavors can be enjoyed straight, either chilled or on the rocks, as well as in a mixed drink.

Limoncello Liqueur

TASTING NOTES:

- Powerful nose, filled with invigorating lemon notes
- Full, rich mouthfeel awakens the senses
- Delicious, chewy flavors of freshly-zested lemons with an essence of faint, dried spice
- Pleasant, lengthy finish

ACCOLADES:



“Excellent,
Highly Recommended”



92 POINTS
“Exceptional”

SIGNATURE COCKTAIL:

The PLB

1 ½ oz. Pallini Limoncello
¼ Lemon
Tonic Water
2 Dashes Angostura
Bitters

Muddle the lemon in a highball glass. Fill the glass with ice and add Pallini Limoncello. Top with tonic water and two dashes of bitters. Stir to combine and garnish with a lemon slice.



Raspicello Raspberry Liqueur

TASTING NOTES:

- Ruby in color
- Light, refined texture
- Bouquet displays an aroma of wild raspberries fresh from the vine
- Palate is reserved at first, then raspberry character intensifies with hints of other berry flavors
- Pleasantly long and delectable finish

ACCOLADES:



92 POINTS
“Exceptional”

SIGNATURE COCKTAIL:

Raspicello Lime Rickey

1 ½ oz. Pallini Raspicello
1 oz. Gin
¾ oz. Fresh Lime Juice
2 oz. Club Soda

Combine Pallini Raspicello, gin and lime juice. Add ice, shake and strain into a highball glass with fresh ice. Add soda and garnish with a lime wheel and a raspberry.



Peachello White Peach Liqueur

TASTING NOTES:

- Beautifully balanced
- Light, lustrous texture
- Bouquet offers alluring aromas of fresh white peaches
- Palate is complex, exhibiting a range of fresh, peachy flavors with hints of vanilla and spice
- Has a flavorful, ripe and juicy finish

ACCOLADES:



90 POINTS
“Exceptional”

SIGNATURE COCKTAIL:

Peachello Bourbon Tea

1 oz. Pallini Peachello
1 oz. Jefferson's Bourbon
¼ oz. Fresh Lemon Juice
2 oz. English Breakfast Tea

Combine all ingredients in a mixing glass; add ice, shake, strain over fresh ice into a highball and garnish with a lemon wheel.

