



GENZIANA

ARTISANAL
CLASSIC

Cutina Gentian liqueur, crafted according to **Abruzzese tradition**, is made by macerating Gentiana Lutea roots in white wine for 40 days. The infusion, enriched with water, sugar, and alcohol, is then refined for 15–20 days before bottling. “La Classica” Gentian offers a delicate taste with the typical dry and bitter notes.

1000 ml
500 ml custom box
100 ml

Do not freeze

Serve at temperature between 5°-10°C



GENZIANA

ARTISANAL
ROBUST

Cutina Gentian liqueur, made according to **Abruzzese tradition**, is obtained by macerating Gentiana Lutea roots in white wine for 40 days. The infusion, enriched with water, sugar, and alcohol, is refined for 15–20 days before bottling. With three months of processing, “La Robusta” Gentian delivers a bold, bitter flavor appreciated by true connoisseurs.

1000 ml
500 ml custom box
100 ml

Do not freeze

Serve at temperature between 5°-10°C



RATAFIÀ

ARTISANAL
UNFILTERED

Cutina Ratafià liqueur is obtained by macerating sour cherries in red wine at a **controlled temperature for 40 days**. After extraction, the cherries are pressed to release their remaining aromas. The concentrate is blended with water, sugar, and alcohol, then left to settle in steel tanks for 15–20 days. The result is a Ratafià with a sweet and delicate taste, perfect for sharing.

1000 ml
500 ml custom box
100 ml

Do not freeze

Serve at temperature between 0°-5°C



LIMONCELLO

ARTISANAL
UNFILTERED

Cutina Limoncello is made by macerating Sorrento lemon peels in pure alcohol for **7 days**. The infusion is then blended with water and sugar and left to rest in steel tanks for 15–20 days. Filtered to remove sediments and excess essential oils, it's then ready for bottling. With its bright yellow color and creamy texture, it offers a fresh, sweet, and rich flavor.

1000 ml
500 ml custom box
100 ml

Do not freeze

Serve at temperature between 0°-5°C



LIQUIRIZIA

ARTISANAL

Cutina Liquorice liqueur is made by blending Amarelli Calabrian liquorice with **water and sugar**. Once a smooth consistency is achieved, the liquid is filtered and enriched with pure alcohol. It is then refined for 15–20 days before bottling. With its creamy texture and sweet-bitter taste, it's rich and enveloping. Contains liquorice: avoid in case of hypertension.

1000 ml
500 ml custom box
100 ml

Do not freeze

Serve at temperature between 0°-5°C



AMARO

INFUSION OF HERBS,
SPICES AND CITRUS

Artisanal amaro made by infusing natural botanicals in alcohol, processed in-house using **traditional methods**. It contains peppermint, rhubarb, gentian, bitter orange, saffron, and other selected herbs. Fresh and intense on the palate, with balanced bitter notes and a long herbal aftertaste. Smooth and harmonious, it's perfect neat, on the rocks, or in cocktails.

1000 ml
100 ml

Do not freeze

Serve at temperature between 0°-5°C



SAMBUCA

ARTISANAL LIQUEUR

A sweet and velvety anise liqueur, inspired by the Italian tradition of aromatic distillates. Made from star anise, elderflower, and fennel seeds, infused and distilled in a hydroalcoholic solution, then sweetened with high-quality sugar. With a fresh and lingering flavor, it's ideal after a meal, served chilled or with ice. A timeless classic with an intense aroma and digestive notes.

1000 ml
100 ml

Do not freeze

Serve dry or with ice



GRAPPA GIOVANE

ARTISANAL

Young grappa obtained from the slow distillation of white grape pomace from Tocai, Prosecco, and Gargànegà, **processed in small batches**. After distillation, it rests in stainless steel for at least 6 months, developing soft and delicate aromas. On the palate, it stands out for its clean bouquet and natural taste.

700 ml
100 ml

Do not freeze

Serve at temperature between 10°-15°C



GRAPPA BARRICATA

ARTISANAL

Barrel-aged grappa obtained from the slow distillation of fermented red grape pomace, processed in small batches. After 8 months in stainless steel, it ages for over a year in new and used Allier oak barrels. With a straw-yellow color, it releases notes of vanilla, yeast, and honey. On the palate, it is full-bodied, harmonious, and gently smooth.

700 ml
100 ml

Do not freeze

Serve at temperature between 10°-15°C

Cutina Liquori S.R.L. is a small company active since 2017 in Catignano, in the province of Pescara. The company's core business is the production and sale of artisanal liqueurs and spirits, made without the use of artificial flavors or colorings. The two founding partners, Mattia Di Lorenzo and Davide Miani, entered this sector driven by a passion born in their youth from homemade production of Gentian Root Liqueur, a specialty of Abruzzese tradition.

This experience led them to believe in the organoleptic potential of the liqueur, making it the company's flagship product. At the beginning of 2021, the company moved to a larger production facility, still in Catignano, to meet growing demand fueled by the success of its first products, such as Gentian Liqueur—in two variants: "La Classica" and "La Robusta"—and Ratafià Liqueur. The new facility also allowed the progressive expansion of the product range, which today includes Liquorice Liqueur, Limoncello, Young Grappa, and Barrel-aged Grappa.

In 2022, distribution expanded within the Beverage sector of HO.RE.CA., particularly in Central Italy. This led to the decision to undertake a new project involving a brand restyling and packaging redesign.

The year 2023 marked the company's international expansion through collaborations with firms in Eastern Europe. This milestone broadened the partners' vision, leading to additional services offered to customers, notably private label production.

At the end of 2023, the company celebrated the completion of the long brand and packaging restyling process, giving a fresh new face to the company while maintaining its core expertise.



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