



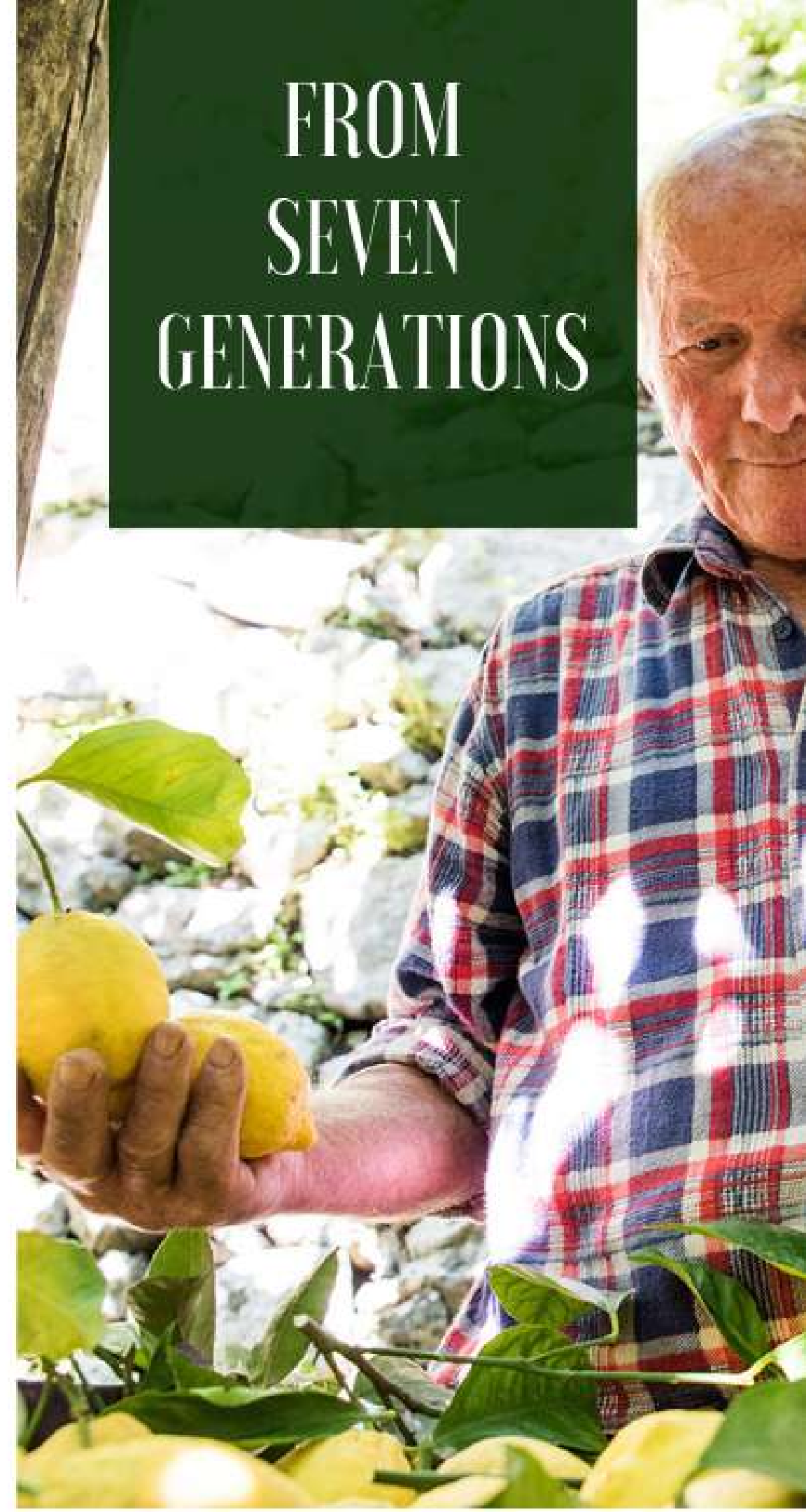
Liquori, sapori e
profumi
di Amalfi



Via delle Cartiere 55/1
AMALFI (SA)
amalfilemontrading@gmail.com
www.amalfilemon.com
+39 089 873211



#WhereLemonsGrow



FROM
SEVEN
GENERATIONS



About us

*La Valle dei Mulini is the iconic brand that identifies the products of the historic **Aceto Family**, seven generations of PGI Amalfi Coast Lemon farmers.*

*Since **1825** we preserve this passion from father to son, keeping intact the craftsmanship processes handed down over time and using only Organic-certified lemons that we grow, harvest and select on our own.*

*From producer to consumer,
the authentic made in Amalfi..*

Our mission

According to the philosophy of **short supply chain** and **organic farming**, and the values of transparency, sustainability and tradition we try to safeguard the natural heritage and provide the world with **liqueurs, flavors and aromas of Amalfi**.

The brand name is a tribute to the area in which our family has been established for many years, the Valle dei Mulini (Mills Valley), the inner most part of that natural amphitheater that opens onto the sea of Amalfi.



Our story

The Aceto Family has been working in the field of lemon growing and its transformation for seven generations, and precisely since 1825, when the closest ancestor, Salvatore Aceto started his activity as a producer and merchant of the precious citrus fruit by purchasing a small piece of land. From here everything began...

Starting from 2012, the Aceto family has created the current company **AMALFI LEMON TRADING** s.r.l. The company keeps faith with its origins by remaining constantly active in the promotion and safeguarding of the territory and its main raw material, the Lemon, promoting various functional activities and proposing visits (educational & experience tour) in the company and in the cultivated areas, as well as having established a Museum of Peasant Civilization, Art and Crafts, located in rooms adjacent to the processing facility, full of tools representative of the history of the rural world and local craftsmanship.



Limoncello Amalfitano

The authentic Limoncello made following the traditional family recipe handed down from **7 generations.**

30% alcohol

NO COLORANTS- NO PRESERVATIVES - NO AROMAS

We use only **Organic-certified Amalfi Coast Lemons** that we grow on our own.





LIMO004 40 ml



LIMO01R 100 ml **LIMO01B**



LIMO01GD 100 ml



LIMO01GENNY 100 ml



LIMO02GENNY 200 ml



LIMO02C 200 ml



LIMO02GD 200 ml



LIMO02R 200 ml



LIMO05 500 ml



LIMO07 700 ml



LIMO05GENNY 500 ml



LIMO10TV 1000 ml



LIMO20 2000 ml



LIMO004CERAMICA 40 ml



LIMO01CERAMICA 100 ml



LIMO02CERAMICA 200 ml



LIMO02CERAMICAA 200 ml



LIMO05CERAMICA 500 ml





COD012

200 ml



COD014

200 ml



COD013

200 ml



COD05

200 ml



COD022

40 ml



COD06

200 ml



COD044 500 ml



COD015 500 ml



COD04 500 ml



COD01 500 ml



Mandarino

From the infusion of tangerines that have not reached the typical strong orange color, but also preserve some shades of green, we get a **traditional liqueur, scented and sweet.**

30% alcohol

Perfect to be used as a digestive, or mixed to make aromatic cocktails. It can be your “special little secret” to add in the making of cakes and tea biscuits..

NO COLORANTS - NO PRESERVATIVES - NO AROMAS



MAND01B 100 ml **MAND01R**



MAND02C 200 ml



MAND02R 200 ml



MAND05 500 ml



MAND07 700 ml



MAND20 2000 ml

Finocchietto

After a meticulous and careful harvest made by screening the woods close to our lemon groves, the **small seeds of wild fennel** are kept in infusion for no less than 30 days.

30% alcohol

The result is this typical **aromatic, fresh and elegant liqueur**.
The digestive par excellence.

NO COLORANTS – NO PRESERVATIVES – NO AROMAS





FINO01B

100 ml

FINO01R



FINO02C

200 ml



FINO02R

200 ml



FINO05

500 ml



FINO07

700 ml



FINO20

2000 ml

Alloro

With the fragrant leaves of laurel (bay leaf), that grows wild in the coastal areas of the Mediterranean, and known for its **stimulating and healing virtues**, we make a liqueur with an **intense aroma**, strong and unique

30% alcohol

NO COLORANTS -NO PRESERVATIVES - NO AROMAS





ALLO01R

100 ml

ALLO01B



ALLO02C

200 ml



ALLO02R

200 ml



ALLO05

500 ml



ALLO07

700 ml



ALLO20

2000 ml



Liquirì

Licorice is an herbaceous plant that grows spontaneously in the clayey grounds of southern Italy. Licorice has **beneficial digestive and anti-inflammatory gastric properties**; it is an excellent refreshing and emollient

25% alcohol

For this reason, we have created a handcrafted liqueur that repropose its properties with an **intense and sweet-and-sour taste**.

Excellent after a meal.



LIQUIRIO04 40 ml



LIQUIRIO1B 100 ml **LIQUIRIO1R**



LIQUIRIO1GD 100 ml



LIQUIRIO2GD 200 ml



LIQUIRIO2R 200 ml



LIQUIRIO5 500 ml



LIQUIRIO7 700 ml



LIQUIRIO20 2000 ml

Lemon Cream

With the addition of **cream and milk** our traditional Limoncello takes on a unique consistency, **creamy and warm**, an enriched flavor that mixes the freshness of the lemon and the deliciousness of the cream.

17% alcohol

A great digestive and try it also as an ingredient or topping of your cakes and ice cream. Good to give a boost to your break by mixing it with espresso.





CREM004 40 ml



CREM01B 100 ml **CREM01R**



CREM01GD 100 ml



CREM02GD 200 ml



CREM02R 200 ml



CREM05 500 ml



CREM07 700 ml



CREM20 2000 ml

Lemonciock

The deliciousness, the colour, the density, the fragrance, the pleasure of **chocolate**, all this in a traditional liqueur with exclusive organoleptic properties, enriched by the delicate **aftertaste of our Limoncello**.

17% alcohol

Try it also as a special ingredient in your dessert recipes, or as a topping on cakes or ice cream.

One of a kind.





LEMONCIOCK004 40 ml



LEMONCIOCK01B 100 ml **LEMONCIOCK01R**



LEMONCIOCK01GD 100 ml



LEMONCIOCK02GD 200 ml



LEMONCIOCK02R 200 ml



LEMONCIOCK05 500 ml



LEMONCIOCK07 700 ml

Meloncello

The Meloncello Amalfitano comes from the infusion of **Cantaloupe melon** with orange flesh. Our artisanal recipe gives this typical **creamy liqueur** a fresh and sweet aroma, a young and colourful personality.

17% alcohol

The fresh scent of the melon, the colour of the bright orange flesh and its creamy consistency, make it a “must” for dinners in the typical Amalfi summer.





MELONE004 40 ml



MELONE01B 100 ml **MELONE01R**



MELONE01GD 100 ml



MELONE02GD 200 ml



MELONE02R 200 ml



MELONE05 500 ml



MELONE07 700 ml



MELONE20 2000 ml

Fragoli

Fresh strawberries, cream, milk and alcohol.

A few simple and genuine ingredients mixed by our traditional recipe that proposes the **pungent sweetness** of strawberries in a **typical and light liqueur**, with an intense scent.

17% alcohol





FRAGOLI004 40 ml



FRAGOLI01B 100 ml FRAGOLI01R 100 ml



FRAGOLI01GD 100 ml



FRAGOLI02GD 200 ml



FRAGOLI02R 200 ml



FRAGOLI05 500 ml



FRAGOLI07 700 ml

Pistacchio

The characteristic taste of Pistachio blends with milk and cream to create a **unique creamy liqueur.**

The small iridescent green fruits are skilfully processed to obtain a **balanced but strong flavour.**
Try it as a topping.

17% alcohol





PISTACCHIO004 40 ml



PISTACCHIO01B 100 ml **PISTACCHIO01R**



PISTACCHIO01GD 100 ml



PISTACCHIO02GD 200 ml



PISTACCHIO02R 200 ml



PISTACCHIO05 500 ml



PISTACCHIO07 700 ml

Babà Amalfitani

The babà is a typical dessert of our traditions, an handmade **soft sponge cake** with a pleasant taste and a light sweet and slightly alcoholic hint.

Instead of offering it in its classic rum version, we have re-proposed two variant according to Amalfi tradition: our babà are **soaked in our Limoncello or in our Lemon Cream**





BABA280 280 gr



BABA485 485 gr



BABA870 870 gr



BABA280CR 280 gr



BABA485CR 485 gr



BABA870CR 870 gr

Organic Honey and Marmelades

According to our family tradition and our constant promotion and preservation of the territory of Amalfi, and its typical products, we also offer:
our **Organic Honey from Lemon flowers** from bees in our lemon groves during the lemons bloom and even our **genuine marmalades** using only natural fruit.





MALIM240 240 gr



MARA240 240 gr



MARMAND240 240 gr



MIELE250 250 gr



MIELE475 475 gr