



CHRISTMAS

2025



The flavour of a gift that warms the heart.

Once again, Levoni celebrates Christmas with an exclusive collection of gift boxes created to surprise, delight, and inspire. Our 2025 collection is an invitation to embark on a journey through the gastronomic treasures of our land, carefully curated to deliver an experience of authentic and memorable taste.

The new gift boxes bring together Levoni's best-loved specialties, accompanied by products selected specifically for the occasion: premium deli meats, genuine ingredients, and true flavours that tell a story of tradition, passion, and artisanal mastery.

Each gift is designed to be shared, to create moments of joy with family or friends, and to bridge the distance with those far away. Because at Christmas, more than ever, food has the power to bring us closer.

With Levoni, home is never far away.

Discover out Christmas 2025 gift boxes: heartfelt to give, unforgettable to receive.

LEVONI DELI MEATS - 100% Italian meats - Gluten and lactose free

Precooked cotechino Gently steamed to release its unmistakable, enveloping aroma, this rich, aromatic blend is prepared with freshly ground spices that enhance the full, rounded flavour of the meat. A timeless holiday classic, ready to enjoy in just minutes.

Salame Vecchia Osteria ® A celebration of tradition and authentic taste, this salami reveals delicate hints of garlic and spices, with a flavor that is full-bodied, rounded, and rich in character. Encased in natural casing and hand-tied with string, it is a true tribute to the finest Italian charcuterie craftsmanship. Perfect for sharing, unforgettable as a gift.

Truffle salami An exquisite harmony of artisanal mastery and the unmistakable allure of summer truffle. Truffle flakes enrich the medium-grained blend, giving the salami an elegant, intense profile. A gourmet specialty, perfect for special occasions.

Salame del Po With its traditional sweet, rounded flavour, this salami delights the palate with warm notes of pepper and cloves, carefully grounded with wine. Stuffed in natural casing and hand-tied with string, it embodies the true authenticity of the Po Valley tradition.

Salame Amabile Delicate and harmonious, this salami reveals elegant notes of pepper and paprika. Its finely ground texture creates a soft, velvety mouthfeel that lingers on the palate. A refined specialty, perfect for every occasion.

Ducato Magnum salami Delicate and sweet in flavour, with aromatic notes, this hand-tied salami is encased in 1.5 metres of natural casing. Packaged on an elegant wooden board to make slicing and sharing effortless.

Abruzzese Magnum salami A salami for true connoisseurs: aged meats come together in a fragrant bouquet of whole peppercorns, delivering a full, rounded flavour. Hand-tied and encased in 1.5 metres of natural casing, it packaged in on an elegant wooden board to make slicing and sharing easier.

LEVONI LA BOTTEGA RANGE

Traditional panettone - Levoni La Bottega Naturally leavened with sourdough starter, this panettone has the classic low dome shape and a golden, fragrant crust. Its soft, delicate crumb is enriched with sultanas and candied citrus peel. A timeless Christmas classic that embodies both tradition and indulgence.

Grana Padano PDO, aged 20 months - Levoni La Bottega Made from milk sourced from farms in the province of Mantua, within the meadows of the Mincio Valley. A 20-month maturation imparts a bold yet perfectly balanced flavour, with a crumbly texture and a richness of aromas that reveal its distinctive character.

OTHER SPECIALTIES SELECTED BY US

Torta caramello e noci Pecan An artisanal delight that bursts with flavour. Its crumbly texture meets the irresistible pairing of salted caramel and crunchy pecans, creating a symphony of taste and aroma. Pecans are naturally rich in potassium, iron, phosphorous, calcium, and many other vitamins.

Crema di zucca A cream made with pumpkin pulp, flavoured with sage and rosemary. Its gentle, aromatic taste makes it perfect for spreading on gourmet sandwiches, topping creative pinsa recipes, or pairing with our sausages, cured guanciale in strips, or speck in sticks. Versatile in the kitchen, it can be used to enrich second courses or to complement a platter of mixed cheeses and cured meats. A refined, flavourful ingredient for every occasion.

Petali di cipolle in olio Delicate onion petals in olive oil, with a soft, well-balanced flavour, ideal for enhancing any dish. Perfect alongside cured meats for a flavourful aperitif, or as a tasty side to roasted pork shank, roasted pork spareribs, cotechino, or zampone. A refined touch for every occasion.

Pomodori Passi Juicy, flavourful slices of sun-dried tomatoes enriched with a blend of aromatic herbs. With their intense, authentic taste, they are perfect for enjoying with our cured meats as an aperitif, as a topping on pinsa or piadine, or in a rich, colourful salad. Versatile and irresistible, they bring all the flavour of the Mediterranean to the table.

Taralli Molfettesi all'Olio extravergine d'Oliva Golden and crisp, made with extra virgin olive oil and white wine; hand-twisted and oven-baked according to tradition.

Pâté di carciofi e funghi porcini An exquisite specialty that combines the intense aroma of porcini mushrooms with the delicate flavour of artichokes. Perfect on crostini or as an elegant pairing with aged, cured meats such as speck, cured ham, coppa, or matured pork loin. It is also delicious as a pinsa topping or piadina filler, alongside cooked ham or mortadella.

Pasta di Gragnano Elicoidali Pasta made from Italian durum wheat semolina, slowly dried at low temperature. Produced in Gragnano.

Olio Extra Vergine d'Oliva - Cantine Ricchi Produced in the hillside areas of the province of Mantua, near Lake Garda. The location, altitude, and calcareous soil of these lands are particularly well-suited to olive cultivation. This delicate oil offers a fragrant flavour with a light artichoke aftertaste and a fruity aroma reminiscent of fresh, healthy olives and violet blossoms. Its colour is golden yellow with green reflections.

Riccioli di radicchio A product with a delicate, unmistakable flavour. Crunchy and tempting, these radicchio curls add a touch of originality both to the palate and to the presentation of any dish. Perfect for enriching cheese and charcuterie boards at aperitif time, they are also ideal as a topping for gourmet sandwiches, pinsa, piadine, or cold and warm salads. Versatile and surprising in every recipe.





Merry Christmas small

- 1 Salame Vecchia Osteria® 800g
- 1 Salame tartufo sv 250g
- 1 Torta caramello e noci Pecan 350g
- 1 Olio Extravergine di Oliva - Cantine Ricchi - 0,75l
- 1 Pomodori passi 314ml
- 1 Riccioli di radicchio 212ml





Merry Christmas medium

- 1 Salame Vecchia Osteria® 800g
- 1 Salame tartufo sv 250g
- 1 Panettone Tradizionale - Levoni la Bottega - 1kg
- 1 Torta caramello e noci Pecan 350g
- 1 Grana Padano DOP 20 Mesi - Levoni la Bottega - 300g
- 1 Olio Extravergine di Oliva - Cantine Ricchi - 0,75l
- 1 Petali di cipolle in olio 314ml





Merry Christmas large

- 1 Salame del Po 800g
- 1 Salame Amabile sv 250g
- 1 Salame tartufo sv 250g
- 1 Cotechino 500g
- 1 Panettone Tradizionale - Levoni la Bottega - 1kg
- 1 Petali di cipolle in olio 314ml
- 1 Pomodori passi 314ml
- 1 Crema di zucca 212ml
- 1 Pâtè di carciofi e funghi porcini 212ml
- 1 Pasta di Gragnano Elicoidali 500g
- 1 Taralli all'Olio Extravergine di Oliva 350g
- 1 Olio Extravergine di Oliva - Cantine Ricchi - 0,75l





Magnum

- 1 Salame Il Ducato Magnum 1,5 metri 2,5kg - Ref. **623**
- 1 Salame Abruzzese Magnum 1,5 metri 2,5kg - Ref. **1787**





- *The packs contain only the listed products.*

Some products are vacuum-packed to ensure longer shelf life.

The company reserves the right at any time to substitute non-available products with others of equal value.

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