

Corilu




CORILU
Quelli delle nocciole

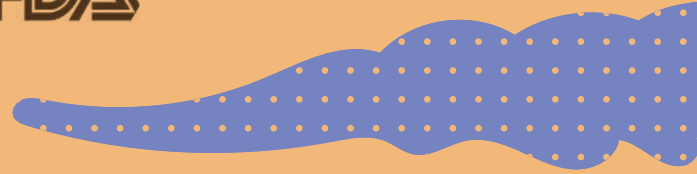


Who we are

The hazelnut people. Born in the 0.017% of the planet where the world's most prized hazelnut grows.

Since 1996, we have been working with Nocciola Piemonte IGP in the land that made it famous: Monferrato, a UNESCO World Heritage area and home of the Tonda Gentile Trilobata.

Hazelnut is the reason we exist. We select it, transform it and put it in the jar without adding what doesn't belong there. Genuine Piedmont is recognised at first taste — strictly by the spoonful.



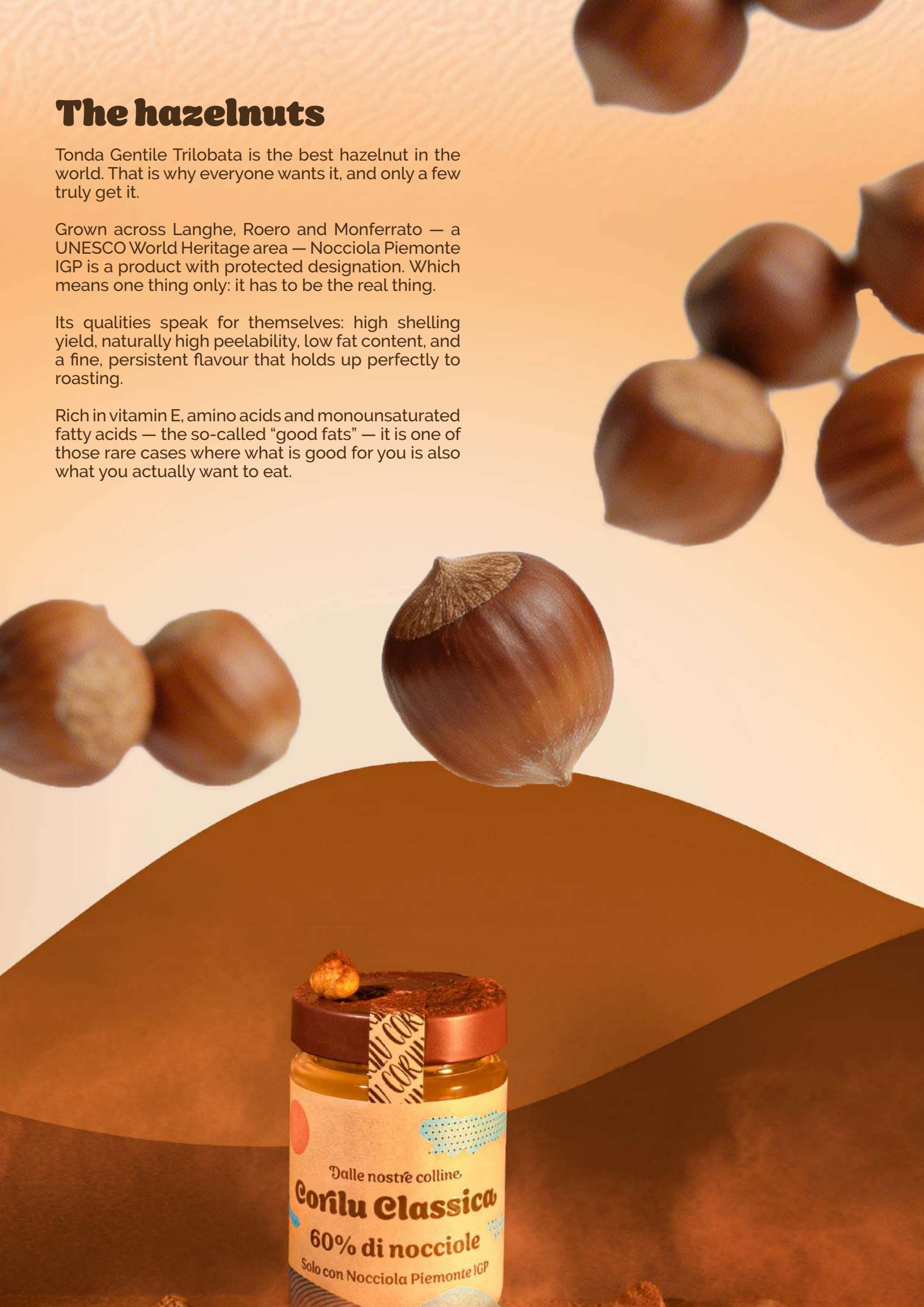
The hazelnuts

Tonda Gentile Trilobata is the best hazelnut in the world. That is why everyone wants it, and only a few truly get it.

Grown across Langhe, Roero and Monferrato — a UNESCO World Heritage area — Nocciola Piemonte IGP is a product with protected designation. Which means one thing only: it has to be the real thing.

Its qualities speak for themselves: high shelling yield, naturally high peelability, low fat content, and a fine, persistent flavour that holds up perfectly to roasting.

Rich in vitamin E, amino acids and monounsaturated fatty acids — the so-called "good fats" — it is one of those rare cases where what is good for you is also what you actually want to eat.





Creams



Dark Hazelnut Cream

Dark, intense, dairy-free. Always made with the most generous percentage of Nocciola Piemonte IGP. Dark is Corilu's standard-bearer. Loved by fans of artisanal creams and by anyone who is lactose intolerant. Let children taste it. They never lie.

Ingredients: Nocciola Piemonte IGP 60%, cocoa, cane sugar and sunflower lecithin.

100g **212g**
Box of 12 pieces Box of 6 pieces
Box of 32 pieces Box of 16 pieces

Classic Hazelnut Cream

No added fats. No shortcuts. Classic is the most direct way to understand Corilu: intense, clean, with hazelnut fully in charge of the flavour. One spoonful in coffee, a few more for a proper snack.

Ingredients: Nocciola Piemonte IGP 60%, cane sugar, milk powder and sunflower lecithin.

100g **212g**
Box of 12 pieces Box of 6 pieces
Box of 32 pieces Box of 16 pieces

Gianduia Hazelnut Cream

Hazelnut meets cocoa. But hazelnut is still in charge. 60% Nocciola Piemonte IGP, zero added fats and a gianduia note that adds depth without covering anything up. Two Piedmont excellences: a romantic love story with a bond everyone envies.

Ingredients: Nocciola Piemonte IGP 60%, cane sugar, milk powder, cocoa and sunflower lecithin.

100g **212g**
Box of 12 pieces Box of 6 pieces
Box of 32 pieces Box of 16 pieces



100% Nocciola Piemonte IGP

Nocciola Piemonte IGP in its pure creamy state. One ingredient. Nothing else.

A noble, nutritious, energy-rich paste, also excellent on its own, created for gelato makers and pastry chefs who know how to handle great raw ingredients.

Ingredients: 100% Nocciola Piemonte IGP.

Shelf life: 24 months
GLUTEN FREE
LACTOSE FREE

180g
1 kg
Box of 6 pieces
Box of 16 pieces

Hazelnut and Chilli Pesto

One Tonda Gentile, seven selected chillies from Mexico. An unexpected encounter. A gourmet result of rare versatility. Delicate, appetising, with a spicy note that gives even the most sensitive palate enough time to enjoy it. On pasta, on main courses, on bruschetta for aperitivo. A noble pesto. The kind you finish in silence.

Ingredients: Sunflower oil, onion, a mix of 7 premium Mexican chillies, garlic and whole sea salt; hazelnut — paste and granules — 46%.

185g

Box of 6 pieces
Box of 16 pieces

Shelf life: 18 months



Corilu Matcha

Monferrato, Piedmont. An intense hazelnut. An ancient, luminous green tea. Two worlds far apart in character, close in elegance, meet in an unexpected cream. Matcha brings its deep colour, a vegetal note, soft and slightly bitter.

Ingredients: Nocciola Piemonte IGP 60%, cane sugar, milk powder, Matcha tea powder 5%. Emulsifier: sunflower lecithin.

212g

Box of 6 pieces
Box of 16 pieces

Shelf life: 24 months





Roasted Nocciola Piemonte IGP

Light roasting. A precise choice. The right heat preserves the natural flavour, releases the aroma and does not correct anything the Tonda Gentile already has: a fine and persistent taste, a clean fragrance, a precise texture. Rich in vitamins, good fats and mineral salts. The aroma. The flavour. The certainty.

Ingredients: Nocciola Piemonte IGP.

Shelf life: 24 months

200g

Box of 9 pieces
Box of 28 pieces
Box of 44 pieces — pallet only

500g

Box of 16 pieces

1Kg

Box of 12 pieces

2,5Kg

Box of 5 pieces



Gianduiotti

The most recognisable chocolate of Piedmont. And the reason the daily chocolate dose exists. Nocciola Piemonte IGP, cocoa mass, cocoa butter. A shape that needs no introduction. Soft, full-bodied, Piedmontese by lineage. Available in both dark and milk chocolate.

Shelf life: 12 months

200g

Box of 12 pieces
Also available loose



Chocolate-Covered Nocciola Piemonte IGP

Roasted Nocciola Piemonte IGP. Two coating variants: dark chocolate and gianduia. Crunchy outside, precise inside. The problem — if we can call it that — is finding the right moment to stop.

100g

Box of 6 pieces
Box of 16 pieces
Also available
loose

Shelf life: 18 months





Chocolate bars

White, milk, dark. Always with whole, trilobate, hand-wrapped Nocciola Piemonte IGP. Three variants built around the simplest and most effective contrast there is. Hazelnut is the point. Chocolate frames it.

Shelf life: 18 months

100g

Display of 27 pieces

White chocolate and hazelnuts

Ingredients: Sugar, Nocciola Piemonte IGP 20%, cocoa butter, milk powder 20%, whey powder 4%, emulsifier: soy lecithin, vanilla extract.

Milk chocolate and hazelnuts

Ingredients: Cocoa mass 35% min., sugar, cocoa butter, Nocciola Piemonte IGP 20%, milk powder 19%, emulsifier: soy lecithin, vanilla extract.

Dark chocolate and hazelnuts

Ingredients: Cocoa mass 60% min., sugar, Nocciola Piemonte IGP 20%, cocoa butter, emulsifier: soy lecithin, natural vanilla extract.





Nocciola Piemonte IGP Hazelnut Cake

A cake made with the queen of hazelnuts. Light, soft, just moist enough — made with a high content of Nocciola Piemonte IGP.

The Piedmontese dessert in its most essential form: few elements, no compromise.

Ingredients: Nocciola Piemonte IGP 33%, pasteurised eggs, cane sugar, dairy butter, potato starch, cocoa powder, preservative: sorbic acid.

Shelf life: 4 months

250g



Tortina di Nocciole Piemonte IGP

Small. And very clear about what it is. A soft, compact single portion with 33% Nocciola Piemonte IGP. Perfect on its own, even better with a suggestion.

Ingredients: Nocciola Piemonte IGP 33%, eggs, cane sugar, butter, potato starch, cocoa, preservative: sorbic acid.

Shelf life: 4 months

45g



Gift boxes

Give a piece of Monferrato

Cream tasting trio

Three creams in one pack:
Classic Cream
Gianduia Cream
Dark Cream

Small

100g×3

Large

212g×3



Create your own box

Choose the colour and build your box with three jars and one bag of your choice.





MAMU®

Piccola Pasticceria
ALESSANDRIA

MAMU was born from Corilu as a project dedicated to premium fine pastry. It is a confectionery boutique specialised in local specialities. Appreciated for its selected ingredients, expert craftsmanship and a level of care that makes no exceptions. Contemporary sweets with traditional DNA. And the same principle as always: when the raw ingredient is authentic, you do not need to add much.



Duetto

Two companies from Monferrato. One gift box. One gianduja cream that is hard to put down. MAMU's artisanal baci di dama are paired with Corilu cream. The ritual is simple: fill them with the cream you love, close them, enjoy them. Two halves meet. And in the end, there is still that spoon to finish.



Parla Nén (Baci di dama)

In Piedmontese: "Don't talk." Taste it — we would add — then tell us what you think. Two hazelnut biscuits, Gianduja cream in the middle. Among the most famous and traditional biscuits of the region — available in classic or cocoa versions. Piedmont in one bite, without too many words.

95g
150g
220g



Crumiri

The Piedmontese biscuit with the most famous moustache in history. Dedicated to Vittorio Emanuele II, they owe their shape to the handlebar moustache of the Re Galantuomo. Corn flour, butter, fresh egg yolks. A classic that does not need updating — only to be made properly.

150g
200g



Torta Gagliardo

Compact, intense, almost like shortcrust pastry. An egg-free hazelnut cake with a full hazelnut and butter flavour that needs no explanation. Piedmontese by nature.

150g



Melighe

Wholegrain Piedmontese corn flour. Fresh Amalfi lemon zest. Long, ridged, precise shape. MAMU Melighe take tradition in a fresher, more contemporary direction — without betraying it.

150g

Professional Line

FOR THOSE WHO WORK WITH HAZELNUTS, NOT SHORTCUTS.

The Corilu professional line brings Nocciola Piemonte IGP, creams and pastes into formats designed for gelato, pastry and production. Selected raw material, precise processing, controlled results. Because when the base is right, the final product already starts ahead.





Shelled Nocciola Piemonte IGP

Manual selection. Whole, healthy, dry hazelnuts, with brown skin present. The raw ingredient in its most essential form.

Calibre: from 13 mm to 15 mm
Shelf life: 24 months

Bag format
25kg

Vacuum bag format
2,5kg
Box of 5 pieces



Standard Roasted Nocciola Piemonte IGP

Roasted and selected twice: before and after roasting. Whole, healthy, dry, with a medium presence of brown skin. Ready for processes where aroma and yield must remain consistent.

Calibre: from 13 mm to 15 mm
Shelf life: 24 months

Bag format
25kg

Vacuum bag format
2,5kg
Box of 5 pieces



Premium Roasted Nocciola Piemonte IGP

Roasted, hand-selected, free from brown skin. Clean, precise, ready for the most demanding processes. When the hazelnut has to look right, taste right and perform properly.

Calibre: from 13 mm to 15 mm
Shelf life: 24 months

Bag format
25kg

Vacuum bag format
2,5kg
Box of 5 pieces



Nocciola Piemonte IGP Granules

Light beige colour. Crunchy, intense, visually striking. Hazelnut in technical format: ready to decorate, finish and add structure.

Granulometry: 2-4 mm
Shelf life: 24 months

Vacuum bag format
2,5kg
Box of 5 pieces



Nocciola Piemonte IGP Flour

Light beige colour. Fine, stable, versatile. For doughs, creams and fillings where hazelnut needs to enter the product without losing its identity.

Granulometry: 0-2 mm
Shelf life: 24 months

Vacuum bag format
2,5kg
Box of 5 pieces





Classic Hazelnut Cream

Professional cream with Nocciola Piemonte IGP, with no added fats or oils. Intense, stable, clean. For processes where hazelnut flavour must be clear and recognisable.

Refining: between 20 µm and 30 µm
Shelf life: 24 months

Bucket format
5kg-20kg

Box format
5kg x 2



Gianduia Hazelnut Cream

Nocciola Piemonte IGP, cocoa and milk powder. Soft, precise, with a full and recognisable gianduia flavour. For those looking for yield, structure and a clear sensory profile.

Refining: between 20 µm and 30 µm
Shelf life: 24 months

Bucket format
5kg-20kg

Box format
5kg x 2



Dark Hazelnut Cream

Nocciola Piemonte IGP and cocoa, dairy-free. A more decisive version for processes that require depth, structure and character.

Refining: between 20 µm and 30 µm
Shelf life: 24 months

Bucket format
5kg-20kg

Box format
5kg x 2



Nocciola Piemonte IGP Light Hazelnut Paste

Refined Nocciola Piemonte IGP, roasted and hand-selected in two phases. Fluid, homogeneous, dense. Light beige colour, clean taste, delicate profile. For processes that require precision without covering.

Refining: between 20 µm and 30 µm
Shelf life: 24 months

Bucket format
5kg-20kg

Box format
5kg x 2



Nocciola Piemonte IGP Medium Hazelnut Paste

Pronounced roasting, hand-selected in two phases. Fluid, homogeneous, dense. Dark beige colour, deeper aroma, fuller flavour. For those looking for a hazelnut that won't stay in the background.

Refining: between 20 µm and 30 µm
Shelf life: 24 months

Bucket format
5kg-20kg

Box format
5kg x 2



Nocciola Piemonte IGP Dark Hazelnut Paste

More intense roasting, dark beige colour, decisive taste. The Dark version is designed for processes where hazelnut needs to bring character, depth and a marked aromatic note.

Refining: between 20 µm and 30 µm
Shelf life: 24 months

Bucket format
5kg-20kg

Box format
5kg x 2





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