



SCUPPOZ LIQUORI AMARETTO 592

Campovalano, Abruzzo (TE)

As with many of the producers in The Italian Spirits Company portfolio, it is not accurate to describe Scuppoz as a distillery. This is one part laboratory and one part atelier, helmed by mad scientist Adriano Cicconi, who runs the company founded by his father, Benito, in 1982. “Scuppoz” is a word from local dialect, now mostly forgotten, which describes the clinking of glasses during a toast; it is now the name of the family’s historic trattoria in the Valle Castellana as well as their craft spirits laboratorio just outside Teramo.

The mission at Scuppoz is to “make the craftsmanship and high quality products of our Abruzzo region known throughout the world.” Their charismatic messenger in this endeavor is Anna Iannetti, Adriano Cicconi’s wife. Anna is a constant presence at food and wine events across Italy and beyond, and she’s been similarly tireless in forging partnerships with elite-tier restaurants and cocktail bars.

From homemade concoctions served in the family trattoria to bespoke bottlings on the beverage carts and backbars of Michelin-starred restaurants: Scuppoz represents the ultimate in artisanal spirits production.

Style

Distillate of toasted almonds sweetened with cane sugar. Colored with caramelized sugar.

Key Ingredients

Bitter Almonds

ABV

28%

Tasting Notes

A very well-calibrated balance of nutty bitterness and caramel sweetness characterizes this bright, refreshing liqueur.

Producer Website

www.scuppoz.it

