



SCUPPOZ LIQUORI RATAFIÀ

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

Classic Abruzzese mixture of sour cherries soaked in Montepulciano wine, lightly sweetened and fortified.

Key Ingredients

Sour Cherries, Montepulciano d'Abruzzo wine.

ABV

20%

Tasting Notes

Opulent, inky, concentrated, and vinous, slightly reminiscent of Amarone wine but with a more intense black/red cherry component. Serve cool to mitigate elevated sweetness.

Producer Website

www.scuppoz.it

