



The name RUCOLINO comes from *rucola* or arugula, *Eruca sativa*, the leaves of which are employed to make this unique liqueur – the first of its kind and a registered trade mark.

**PRODUCTION ZONE:** The Ischia island and the Pontine archipelago

**VARIETIES EMPLOYED:** These are two; one is called *riccia*, characterized by narrow leaves and very lively, piquant flavor with decidedly bitterish undertones (hence Rucolino’s status as an “amaro” liqueur – “bitters” in English, which you may find defined as “an alcoholic preparation flavored with botanical matter such that the end result is characterized by a bitter or bittersweet flavor”). The other is called *vellutata*, with wide leaves and softer, smoother flavor. Also in the secret recipe is the zest of several noble citrus fruits grown on the Villa Spadara estate, in the sunny, well ventilated microclimate between Lacco Ameno and Forio d’Ischia.

**PRODUCTION METHOD:** The recipe is secret and very ancient; at the macerating stage, arugula leaves need to be treated very, very delicately and added to an infusion of citrus peel, herbs and roots.

**COLOR:** Amber, with deep orange hues

**NOSE:** Recalls citrus fruit and subtle caramel

**PALATE:** Lively and soft at the same time, caresses the palate and leaves a pleasingly bitter aftertaste

**ALCOHOL CONT.:** 30% by vol.

**SERVING TEMPERATURE:** 10-12° C (50-53.6° F)

**WAYS TO ENJOY IT:** As happy conclusion to any meal; excellent added to Neapolitan-style coffee in what Italians call *caffè corretto*; in cocktails or as a digestif