



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Rucolino

Ischia Saporì, located on the island of Ischia, is the island's first and only producer to bottle the amazing flavors, colors and aromas of Ischia's bounty in the form of all-natural liqueurs. The ingredients for their delicious libations are grown at the Villa Spadara estate, in the sunny, well-ventilated area between Lacco Ameno and Forio d'Ischia. All production takes place here as well. A secret, ancient recipe. It is a hydro-alcoholic infusion of citrus, fruit, herbs and mostly arugula. The ingredients are infused in alcohol where they macerate for 40 days. The liquid is then filtered and mixed with water and sugar in stainless steel tanks with a motorized mixer. It is then bottled.

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**Spirit exported to:** USA

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## Distillery & Aging

Category: Amaro

Still type: Amaro

Vintage: Non-Vintage

Aging Containers:	Stainless steel
Closure:	Plastic Cap
Alcohol:	30% vol.

## Tasting Notes and Food Pairings

Tasting Notes:	Amber, with deep orange hues. Recalls citrus fruit and subtle caramel. Lively and soft at the same time, caresses the palate and leaves a pleasingly bitter aftertaste
Serving Temperature:	10-12°C

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