

CAMPANIA

ISCHIA SAPORI

Bruno Savastano, the founder of Ischia Sapori

Fast Facts

Growing surface:
17 acres (7 hectares)

Owner:
The Savastano Family

Established:
1960s

Location:
Island of Ischia

Region:
Campania



THE HISTORY

The Savastano family first set up shop 135 years ago, and in fact, the recipe for Rucolino, their signature amaro made from arugula, citrus, herbs and other unique ingredients is centuries old.

Bruno Savastano, the founder of Ischia Sapori, was born and raised in Naples in 1940. He followed in his father's footsteps, working in his family's prominent legal offices before realizing bureaucracy was not for him.

At this turning point in his life, he moved permanently to Ischia where he opened a restaurant and winery in the middle of the Sixties. The experience allowed him to express his passion for culinary arts and culture, as the two are linked. Bruno began developing unique products that soon became sought-after worldwide.

In keeping with current times, the winery was modernized in the 1970s and 1980s, Marco Savastano took it one step forward founding Ischia Sapori, the island's first and only producer to bottle the incredible flavors, colors, and aromas of Ischia's bounty in the form of all-natural liqueurs.

THE LOCATION

Ischia Sapori sits on the island of Ischia, situated just off the coast of Naples near Capri. Often called the "green island" for its lush, mountainous landscape and Green Tuff of Ischia (light green volcanic rock), the island is what remains of an extinct volcano. Ischia also enjoys the surrounding deep blue sea, a mild climate, full of glorious sunshine, and

is particularly fertile, full of oak, Cyprus, almond, citrus, and olive trees as well as wine grapes. Without a doubt, it is the perfect place to make leafy liqueurs.

The ingredients for Ischia Sapori's Amro grow on the island of Ischia at the Villa Spadara estate, in the sunny, well-ventilated microclimate between Lacco Ameno and Forio d'Ischia. All production takes place on the property as well.



"RUCOLINO" AMARO ALLA RUCOLA: Made from two types of arugula, or rucola, that grows on the Ischia island and the Pontine archipelago. The first type, riccia, is characterized by narrow leaves and vivacious, piquant flavors with decidedly bitterish undertones while the second is called vellutata, with broad leaves and softer, smoother flavors. The leaves along with citrus peel, herbs, and roots 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. The liqueur ages for 40 days in the stainless steel tanks before bottling. Amber, with dark orange hues, the liqueur recalls notes of citrus fruit, cedar, and subtle caramel. Lively on the palate and with a pleasingly bitter aftertaste.