

R A B A R B A R O

# ZUCCA

## LIQUEUR

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Zucca is a bittersweet Italian amaro. Although 'Zucca' is the Italian word for squash / pumpkin, its base ingredient is rhubarb - hence the name Zucca Rabarbaro. The recipe includes zest, cardamom seeds and other curative herbs. After 10 days of rest, the drink is filtered and bottled.

Zucca has a delicate and pleasant bittersweet taste and is often mixed with soda water and ice. Rhubarb is beneficial to the liver and has been used in traditional Chinese medicine since its earliest days, and Zucca belongs to the long tradition of Italian liqueurs prescribed to aid digestion.

Zucca enjoys a certain amount of prominence as a featured drink at the Caffè Miani in Galleria Vittorio Emanuele at the Piazza del Duomo in Milan. The bar is locally known as the Zucca bar thanks to a large Zucca sign outside the building, and was also the site where Gaspare Campari first introduced his alcoholic infusion of herbs in the 1860s.



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