





ACCADEMIA ITALIANA DELLA CUCINA

FONDATA DA ORIO VERGANI NEL 1953 • ISTITUZIONE CULTURALE DELLA REPUBBLICA ITALIANA

LA DELEGAZIONE DI PESCARA ATERNUM ASSEGNA IL
PREMIO “MASSIMO ALBERINI” 2025

a

SANTO SPIRITO
Pescara

per l'eccellente produzione di liquori artigianali

Il Delegato
[Signature]

Il Presidente
[Signature]



Filippo Cossentino



Santo Spirito is a family-run company where the passion for liqueur making has been passed down from generation to generation. Our greatest strength lies in combining the father's experience with the innovation brought by the next generation. For us, making liqueurs is not simply a job, but the result of a careful balance between respect for tradition, the pursuit of quality, the value of experience and, last but not least, a deep passion for what we do.

Our production process takes longer than other traditional techniques, giving each liqueur its distinctive taste and aroma.

The same care is devoted to the selection of raw materials, with particular attention to quality, freshness and origin. For each liqueur, we select the finest ingredients available: Sorrento IGP lemons, wild gentian roots harvested at altitudes above 1,600 metres, certified DOC wines, pure liquorice and more.

As a company with a strong artisanal and traditional vocation, we oversee every stage in the preparation of each bottle, ensuring a carefully crafted result down to the smallest detail.





LIQUORIZIA

Lyquorizia by Santo Spirito is an artisanal liqueur made with pure liquorice, distinguished by its intense and unmistakable character. Rich, full-bodied and enveloping, it delights the palate with a deep, persistent flavour and the distinctive aroma of liquorice. Its smooth, velvety texture and perfect balance of sweetness and intensity make it ideal to enjoy after a meal.







GENZIANA ELISIR

Ancient Abruzzese traditions give life to this liqueur, created from the harmonious combination of Trebbiano DOC wine and gentian root, which grows wild at altitudes above 1,600 metres. The distinctive bitterness of gentian root blends beautifully with the smooth, well-balanced character of Trebbiano DOC wine and its pleasantly fruity finish. Any natural sediment is a sign of the product's authenticity.







LEMONCELLO

This liqueur is obtained by macerating Sorrento IGP lemon peels in alcohol. Its authentic, intense and refreshing aroma evokes the emotions, charm and flavours of its land of origin.

Lemoncello by Santo Spirito has a distinctive aroma and a well-balanced taste, making it perfect to enjoy on its own or paired with a variety of culinary creations.







FRAGOLINO

Fragolino by Santo Spirito is a delicious liqueur obtained by infusing strawberries in Cerasuolo d'Abruzzo DOC wine. This process is carried out by hand. Thanks to the sweetness of the strawberries, this unique liqueur is perfect as an after-dinner digestif and ideal as an accompaniment to desserts or ice cream.







RATAFIA

SOUR CHERRY LIQUEUR

Ratafia by Santo Spirito is a refined liqueur steeped in tradition, with a smooth and pleasantly sweet taste. Its intense ruby-red colour, enhanced by subtle violet hues, and its distinctive aroma create a rich sensory experience, where tartness and sweetness come together in perfect balance.







AMARO D'ABRUZZO

Amaro d'Abruzzo is a complex liqueur obtained from the combination of multiple aromas. On the nose, it reveals intensity and a variety of fragrances. Its initially sweet taste combines with citrus and aromatic notes, offering a complete sensory experience.







SAMBUCA

Sambuca by Santo Spirito is inspired by the Carthusian herbal tradition. The aroma of white elderflower, combined with anise distillate, creates a harmonious aromatic bouquet. It can be enjoyed on its own or used to flavour coffee; traditionally, it is served con la Mosca, with a roasted coffee bean that enhances its aromatic character.







AURANTIUM

The recipe for Aurantium has ancient origins. Ovid tells the story of this liqueur, a citrus nectar that he gave to Giulia, daughter of Emperor Augustus, in an attempt to win her love. Their love was not destined to succeed, as Augustus opposed it and sent Ovid into exile on the Black Sea. Ovid himself was born in the area of Sulmona, and his origins are deeply rooted in Abruzzo, further enhancing the legendary heritage of Abruzzese tradition.







NOCINO

Nocino by Santo Spirito is an intense liqueur with a warm, spicy aroma. Its slightly bitter yet sweet flavour makes it versatile, whether enjoyed on its own or used as an ingredient in cocktails and desserts.







GRAPPA BARRIQUE

Grappa obtained by distillation in stills using both continuous and discontinuous methods. After one year of maturation, the grappa undergoes further ageing in French oak barriques.







CREMA DI MELONE

A velvety cream base blends with the flavour of melon, creating a sweet and refreshing liqueur cream. Ideal enjoyed on its own or as a topping for desserts and ice cream.

CREMA DI PISTACCHIO

The pistachios used in our recipe are carefully selected. Fragrant and delicious, this liqueur is ideal to enjoy after a meal or as a dessert, and is perfect for garnishing desserts and ice cream.

CIOCCOLATO E RUM

The intense, bold character of rum meets the smoothness and sweetness of chocolate, creating an explosion of contrasting flavours.







MARACUJA

Perfect served chilled over ice. Also ideal for creating imaginative cocktails.



POMPELMO ROSA

Perfect served chilled over ice with a slice of grapefruit. Also ideal for creating imaginative cocktails.







LONDON DRY GIN

LIMITED EDITION





BOTANICAL GIN

LIMITED EDITION

FORMATO:
0,50L



SPECIAL

FORMATO:
0,50L



TONDA

FORMATO:
1L



LITRO



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