

Piperna dello Scapriccio – Original Ischian Herbal Bitter - 100cl



Piperna dello Scapriccio is the authentic Ischian herbal bitter, crafted from the famous Piperna herb, the aromatic plant used in the traditional coniglio all'ischitana. A unique liqueur with natural digestive properties, produced exclusively on the island of Ischia. - Bottle of 100cl

Rating: Not Rated Yet

Price

24,00 €

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Manufacturer [Scapriccio Bistrot](#)

Description

Piperna dello Scapriccio is one of the most iconic *traditional liqueurs from the island of Ischia*. This artisanal bitter is made from the renowned **Piperna herb**, a fragrant wild plant that grows abundantly on the volcanic slopes of Ischia.

Historically used in local cuisine—especially in the famous *Ischian-style rabbit*—Piperna offers an unmistakable aroma and a bold herbal flavour. In this liqueur, its essence is enhanced through a slow infusion process that balances sweetness, freshness, and aromatic intensity.

The preparation of Piperna requires a meticulous and complex method, impossible to replicate at home. The original recipe is carefully guarded by the producing family, making this bitter a truly **authentic and exclusive Ischian specialty**.

Ingredients

- Piperna (Ischian aromatic herb)
- Alcohol
- Sugar
- Water
- ...and a **secret ingredient** that defines its unique flavour

Features & Benefits

- Traditional herbal bitter from the island of Ischia
- Made with locally harvested aromatic herbs
- Natural digestive liqueur
- Ideal after meals or for aromatic cocktails
- Authentic “Scapriccio” production

Serving Suggestions

Serve chilled or over ice. Perfect after traditional Ischian dishes—especially *coniglio all'ischitana*. Excellent for flavouring desserts or enhancing cocktails.

Reviews

There are yet no reviews for this product.