

A stylized globe graphic composed of several curved, overlapping bands in shades of gray, creating a sense of motion and depth. It is positioned behind the word "GLOBO".

GLOBO

Beverage

Curators of Excellence

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LEGEND

	aperitifs & appetizers		red meats
	vegetables		aged cheeses
	pasta		end of meal & dessert
	fish		dry pastries
	white meats		mussels



GLOBO

Beverage

Curators of Excellence

At GLOBO BEVERAGE, we are dedicated to curating and distributing exceptional alcoholic beverages and refined gastronomic treasures that embody authenticity, craftsmanship, and taste.

Founded by Mike Wildemeersch, a Belgian connoisseur with over 27 years of experience in hospitality and international beer and beverage sales and distribution, and Alessio Rasera, as beer sommelier graduated from Doemens, Munich, and based in Veneto and heir to three generations of Italian renowned family import and distribution expertise, GLOBO BEVERAGE is the result of passion meeting heritage.

Our philosophy is simple: no hollow promises, no unnecessary costs — only honest partnerships, seamless logistics, and an unwavering commitment to quality.

We empower artisan producers by taking over the complexity and cost of export sales, ensuring their creations reach the world's most discerning clients and venues.

From boutique distilleries to hidden culinary gems, we hand-select products with soul and story — bringing them from their place of origin to your glass or table.

GLOBO BEVERAGE is more than a distributor or an agent — we are your gateway to a world of rare taste, pure quality, and timeless elegance.



11 GENERATIONS OF BELGIAN FAMILY BREWING TRADITION

LEROY BREWERIES, excellence of Belgium

For over four centuries, Leroy Breweries has been synonymous of tradition, craftsmanship and passion, which is reflected in its range of outstanding quality beers. The breweries survived the French Revolution and World War I. Today the tenth and eleventh generations of the Leroy Family are at the breweries' helm.

"We are able to fulfil the growing demand without having to compromise on quality, and without undermining our independence, by stepped and carefully thought-out investments. Leroy Breweries has been a family brewery for centuries. We have assembled a strong team around our range of reputable beers to adapt to a constantly changing beermarket."

Cheers TO OUR **BELGIAN TRADITION**





Poperings Hommelbier

Hommelbier from Poperinge was brewed for the first time in 1981, for the triennial Hops festival in the village. Hommel is local dialect for Hops, and was the inspiration for the name of this tribute to Poperinge's most famous export product. Since then, Poperinge's Hommelbier has earned quite a reputation for itself with beer fans around the world, for its unique style, brewed with 100% hops from Poperinge. This golden ale has a dense white head that invites you to lean in and discover the fragrance of green aromatic hops, yeast and mild fruity notes. A full and refreshing palate shifts to mild citrus, orange and grapefruit, in combination with the Hops. The sweet honeyed finish combines a slightly spicy flavor of cumin, ending with a nice kick of Hops.

7,5% alc/vol - IBU 32
Packaging: 24x 250ml / 24x 330ml / 12x 750ml
20l / 30l kegs one-way or returnable



Poperings Hommelbier Dry Hopped

An additional portion of hops is added during the maturing process to this version of the traditional Hommelbier from Poperinge. This process is also called dry hopping. Whereas adding hops during the brewing process adds aroma and bitterness, the addition of hops during the fermentation process infuses the ale with a real floral, hopped flavour. While our Hommel Dry Hopped is similar to the more traditional variety, the dry hopping adds a unique hop flavour, which you can only obtain with hops from Poperinge. The additional hint of green grass and spring flowers strikes a different balance between the various flavours of this beer, resulting in more pronounced bitterness.

7,5% alc/vol - IBU 47
Packaging: 24x 330ml
20l kegs one-way or returnable



Poperings Hommelbier Fresh Harvest Seasonal Limited Edition

Hommelbier is an homage to the hop growers of Poperinge. Once a year, these ties are strengthened even more, when we brew this beer using hops that were picked just two hours earlier. Hops are harvested just once a year in September, meaning this beer can only be brewed at this time of the year. After the fermentation and the maturing, the beer is ready for sampling in early November.

7,5% alc/vol - IBU 42
Packaging: 12x 330ml / 12x 750ml
20l kegs one-way or returnable



Poperings Hommelbier alcohol free

Specially brewed for those who still want to enjoy a full and rich flavor of the Poperingse hops, but need to avoid alcohol. Our Poperings Hommelbier alcohol free is brewed in it's original way and creates a softly sweeter after flavor than the original Hommelbier with alcohol.

0,2% alc/vol - IBU 20
Packaging: 24x 330ml
20l kegs one-way or returnable



Watou's Witbier - Blanche

Following the substantial demand for "wittekes" or white beer in the mid-Eighties, we decided to develop our own version of this beer style. Since then our Watou's Witbier has received several awards, among others in Australia, Canada and Italy. We use regional hops from Poperinge, as well as ungerminated wheat and several herbs for the specific identity of this cloudy beer. This thirst-quencher opens with aromatic notes of coriander, followed by the flavour of fresh citrus and mild orange, with hints of wheat. This is followed by spicy and herbal notes and fresh hops with a slightly sour body. The fruity finish of lemon and apricot lingers in the mouth because of the mild tingle of carbonation.

4,8% alc/vol - IBU 10
Packaging: 24x 250ml / 24x 330ml
20l / 30l kegs one-way or returnable



Watou Kriek

Watou Kriek is a wonderful cherry beer based on our delicious wheat beer "Watou Blanche". Easy drinkable with a low alcohol content, full flavoured with local juicy cherries. A beautiful taste quencher!

4,2% alc/vol - IBU #
Packaging: 24x 330ml
20l kegs one-way or returnable



Cuvée Watou

This ale is one of the most recent additions to our range. This premium thirst-quenching Belgian blond high-fermentation ale, with secondary fermentation in the bottle, is especially popular in summertime. It is the perfect refreshment while enjoying a sundrenched terrace on a hot summer's day. Cuvée Watou has a pleasant goldenblonde colour with a full, creamy head, which is enhanced even more by the tulip shape of the glass. The attack is characterised by mild, none too bitter fruit flavours, gradually edging towards a light citrus and orange finish. This beer is even more refreshing because of its gentle bubbles.

8% alc/vol - IBU 25
Packaging: 24x 330ml
20l / 30l kegs one-way or returnable



Cuvée Watou Rouge

Cuvée Watou Rouge has a blood-red colour that permeates into the creamy, foamy head. When tasting it, the sweet, fruity aroma is quite first of all, after which the taste of cherries and raspberries. The soft after-taste, which does not linger for too long, creates a feeling for more. In short: summer in a glass. of our customers. After a one-year research period, our brew master was satisfied with the fruit combination that he had put together. This typical Rouge can tempt both men and women and should be seen as a fruit beer with a savouring character.

8,5% alc/vol - IBU 10
Packaging: 24x 330ml
20l kegs one-way or returnable



Did you know

EST. 1572
Leroy
BREWRIES

As you of course know, we as brewers we have an important need on high level quality hops to brew daily the best beers to enjoy! Did you know that Leroy Breweries, since 1572, is brewing all its beers only with the local hops of Poperinge...?! This makes that all the beers of Leroy Breweries are not only 100% Belgian, but also 100% regional from West-Flanders! Talking about quality and authenticity!! Leroy Breweries makes only one unique exception on the famous SAS pils, as this type of pilsner needs of course the hops of the most renown region in the world for hops, being Czech Saaz hops!



Kapittel Pater

Kapittel Pater is a reddish brown "single" with a narrow creamy head. Like all the other Kapittel ales, this is a high fermentation beer, which matures in the bottle during secondary fermentation. We use dark malt varieties for this beer, to create an ale with notes of chocolate and caramel as well as hints of citrus.

6% alc/vol - IBU 10
Packaging: 24x 330ml
20l kegs one-way or returnable



Kapittel Blond

Kapittel Blond is a mild blond highfermentation beer with secondary fermentation in the bottle. It has a slightly sweet and sour attack, with a mildly fruity palate and hints of citrus and orange. The light finish, combined with the tingle of the carbonation, combines to create a balanced thirstquenching and refreshing ale.

6,2% alc/vol - IBU 23
Packaging: 24x 330ml / 12x 750ml
20l kegs one-way or returnable



750ml



Kapittel Dubbel

This dark brown high-fermentation beer, with secondary fermentation in the bottle, is the perfect step up to our stronger abbey beers such as a Kapittel Prior 9°. Caramel malt and dark fruit on the attack, followed by hints of raisins and herbs. The finish has a hint of spice, ending on a splash of hoppy bitterness.

7,5% alc/vol - IBU 10
Packaging: 24x 330ml
20l kegs one-way or returnable



Kapittel Quaddrupel Prior

Kapittel QuaddrupelPrior is a dark brown highfermentation ale with secondary fermentation in the bottle. It is considered the cream of the crop among the dark abbey beers because of its full flavor. When sampling it, you immediately notice the mild flavor of roasted malt, followed by complex notes of raisins, caramel and the fruity note of herbs.

9% alc/vol - IBU 10
Packaging: 24x 330ml / 12x 750ml
20l kegs one-way or returnable



Kapittel Tripel Abt

Kapittel Tripel Abt is an amber-coloured high-fermentation tripel beer, which undergoes secondary fermentation in the bottle. This tripel has a full and complex range of flavours. It has been described as full-bodied, slightly hoppy but not bitter, tending towards a slightly sweet flavour. The unpleasant taste of alcohol has been replaced by a warm mouthfeel

9% alc/vol - IBU 15
Packaging: 24x 330ml / 12x 750ml
20l kegs one-way or returnable



Kapittel Winter Ale Seasonal Limited Edition

Kapittel Winter is a romantic ale for the winter- and Christmas period, which is brewed and bottled every year in limited quantities. This mahoganycoloured abbey beer has a distinct aroma of dark Belgian chocolate. The palate has hints of cherry, dried berries and dark malt.

7,8% alc/vol - IBU 8
Packaging: 24x 330ml
20l kegs one-way or returnable
Yearly available from mid-August till end of stock.



Kapittel Herbstbock Seasonal Limited Edition

A unique new member in our wonderful Kapittel Abbey beer range, "Kapittel Herbstbock". A tasty dark 'bock' style beer, high fermented, specially brewed for those chilly and rainy autumn (herfst) days to come! Brewed with the finest hops of Poperinge, Belgium, the soft water from our own water wells, the refined Belgian roasted malts and a hint of autumn spices!

6,5% alc/vol - IBU 10
Packaging: 24x 330ml
20l kegs one-way or returnable
Yearly available from mid-August till end of stock.





Sas Premium Pils

Sas Pils is a locally brewed pils beer and a firm favourite with international beer fans, which is why you can find it around the world. Brussels, Rome, Paris, Amsterdam, London, New York... These are just a few of the world capitals where you can enjoy this beer. This beer is lovingly brewed, combining tradition with craftsmanship, bringing out its special character, which is a must for a proper pils beer. The carefully selected hops and malt infuse this beer with a full malty flavour, adding a refreshing aroma and a nicely balanced bitterness. But the real icing on the cake is the dense head.

5% alc/vol - IBU 16
Packaging: 24x 330ml
20l / 30l kegs one-way or returnable



Sas Pils 2.5

Despite its low alcohol content, this light lager has the taste of a full pint, making SAS 2.5 the ideal beer for who prefers it to be lighter. Just like our other beers, Ridder is brewed with an exquisite combination of bitter and aromatic hops. This thirst quencher has a slightly bitter taste that is crowned with a creamy head.

2,5% alc/vol - IBU 12
Packaging: 24x 250ml
20l kegs one-way or returnable



Leroy Premium Export Pils

Tekst.

5,3% alc/vol - IBU 17
Packaging: 24x 330ml
20l / 30l kegs one-way or returnable





Stout Leroy

This is our atypical take on an English stout. But our stout is more accessible than its British counterpart because of the sweeter flavour and the less pronounced caramel taste. A gorgeous ale, with its lovely dark colour, combined with the white head. The aroma leans towards caramel, which is offset by notes of roasted malt and sweet candy. Its sweetness is complemented by a gentle tingle and hints of fruit.

5% alc/vol - IBU 6
Packaging: 24x 330ml



Yperman - Spéciale Belge

This high fermentation beer was brewed as a tribute to the world-famous Dr Yperman, a fourteenth-century surgeon from Ypres. Since then, the famous medical centre of Ypres has also been named after him. This light-red amber pale ale has a thin creamy head. Yperman owes its slightly fruity aroma to the herbs used. The mildly sweet attack is offset by the maltiness and hints of caramel that come to the fore, followed by hints of mild hops and spicy malt. The finish retains its soft bitterness, but ends on a mild herbal note.

5,5% alc/vol - IBU 23
Packaging: 24x 250ml
20l / 30l kegs one-way or returnable



Bock Leroy - Bruin Leroy

These are our blond and brown table beers, with an alcohol content of 1.8 vol%. These beers are brewed according to an old traditional recipe and are appreciated by people of all ages because of their pure flavour.

1,8% alc/vol - IBU 8 (Bruin Leroy IBU 6)
Packaging: 24x 250ml / 24x 330ml / 12x 750ml



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***“Behind every great beer is a brewer
who decided water just wasn’t exciting enough.”***

EST. 1572
Leroy
BREWRIES



FALTER

PRIVATBRAUEREI

375 YEARS OF GERMAN BREWING TRADITION



FALTER BREWERY, excellence of Germany

THAT'S A PLEASURE - Constantly improving and doing what we know is right. This is our tradition. And it's a living, daily motivation for every employee: to maintain the values of our Falter beers (taste, purity, naturalness), to take responsibility, and to show determination when it comes to achieving success with the right things and the right partners.

So that we can bring joy to more and more people: with the pleasure of drinking our FALTER, doing the right thing, with commitment to people, to nature, to the joy of life, to the future.

The J.B. Falter Regen KG private brewery is a Lower Bavarian brewery that has been spreading the joy of drinking far beyond Regen for over 370 years with its award-winning beer specialties and high-quality beverages. Today, the Falter private brewery handcrafts 14 top- and bottom-fermented beers from select ingredients according to the Bavarian Purity Law, as well as 14 lemonades and non-alcoholic beverages. Our brand embodies centuries-old knowledge combined with the most modern brewing methods. Falter Brewery is a living passion that you can taste, see, smell, and feel.





Export Hell

Rooted in Bavarian tradition – brewed with the finest local ingredients and crafted with care. A beer that unites delicate aromas, full-bodied flavor, and spicy elegance.

5,3% alc/vol - IBU 20

Original gravity: 12,3

Packaging: 20x 330ml / 20x 500ml
20l / 30l one-way or returnable kegs



Pils

Our classic Bavarian Pils impresses with its clear, golden yellow colour and the fine, bitter hint of hops that ensures refreshing enjoyment. Brewed to perfection with an unmistakable character..

4,9% alc/vol - IBU 30

Original gravity: 11,8

Packaging: 20x 330ml
20l / 30l one-way or returnable kegs



Festbier

Lovingly brewed from an old family recipe – finely hopped, full-bodied, and smooth. Whether in tents, beer gardens, or among friends – our Festbier brings true joy to every glass. A beer with character – made for unforgettable moments..

5,9% alc/vol - IBU 19

Original gravity: 13,8

Packaging: 20x 500ml
20l / 30l one-way or returnable kegs



Privat Hell

Its bright golden color and finely spiced, well-balanced flavor make this beer a true Bavarian delight. Exceptionally smooth, sparkling, and refreshing – a harmonious Helles that wins over every beer lover..

4,9% alc/vol - IBU 17

Original gravity: 11,3

Packaging: 20x 500ml
20l / 30l one-way or returnable kegs



Lager

Excellent, soft brewing water, the finest hops and fine malt give this beer its special delicately spicy, slightly full-bodied character. Quality you can taste and enjoy!

4,7% alc/vol - IBU 17

Original gravity: 11,3

Packaging: 20x 330ml



Zitronenfalter (ZIFA)

Our naturally cloudy Zitronenfalter combines the best of both worlds: full-flavoured beer meets fruity, refreshing lemonade. Light, tasty and naturally refreshing, this Radler is the perfect companion for sunny afternoons, relaxed evenings outdoors, or whenever you just need a moment to unwind. Ice-cold – an unforgettable burst of freshness!

2,4% alc/vol - IBU 9

Original gravity: 5,5

Packaging: 20x 330ml / 20x 500ml



Weizen Dunkel

Experience the full-bodied taste of our dark wheat beer, brewed with the finest pure yeast for a particularly clear and harmonious aroma. Its malty profile gives this beer its distinctive depth and delivers a smooth, satisfying flavor that keeps you coming back for more. Perfect for those who appreciate a characterful wheat beer with a balanced malt note.

5,3% alc/vol - IBU 12

Original gravity: 12,5

Packaging: 20x 500ml



Radler

Radler – Refreshing and Smooth. Full-bodied, tasty beer meets sparkling lemon soda with sweeteners – the perfect combination for a light, refreshing taste experience. Less sugar. Full refreshment.

2,8% alc/vol

IBU 10

Original gravity: 6,2

Packaging: 20x 500ml



Regenator

Falter Regenator – the strong beer for the “fifth season.” Brewed extra strong with a rich malt body and a subtle touch of hops – perfect for cozy moments with good friends. A bold and smooth beer that delivers full flavor and outstanding drinkability..

7,3% alc/vol
IBU 23
Original gravity: 18,6
Packaging: 20x 330ml
20l / 30l one-way or returnable kegs



Weißbier

A wheat beer characterized by fruitiness, freshness, and elegance, with a well-rounded flavor, lively sparkle, and excellent drinkability – perfected with the finest pure yeast culture.

5,3% alc/vol
IBU 12
Original gravity: 12,8
Packaging: 20x 500ml
20l / 30l one-way or returnable kegs



Export Dunkel

Falter Export-Dunkel is a strong dark beer with a deep brown colour and a full-bodied malt aroma. Traditionally brewed, it offers a balanced malt depth, a hint of the finest aromatic hops and a pleasant, drinkable flavour – ideal for lovers of dark beers.

5,3% alc/vol
IBU 22
Original gravity: 12,5
Packaging: 20x 500ml
20l / 30l one-way or returnable kegs



Weihnachts-Doppelbock

For our “Christmas Doppelbock,” the brewmaster uses only the finest dark barley malt and the finest Hallertau aroma hops. These give the beer its authentic, hoppy, and malty bouquet. A festive Christmas treat for beer connoisseurs!

7,3% alc/vol
IBU ##
Original gravity: 18,6
Packaging: 20x 500ml

For more information or price offers contact **Globo Beverage International**
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Weihnachts-Festbier

With its golden yellow sheen and hearty malt aromas, this Christmas festival beer evokes genuine anticipation for the most contemplative time of the year. Extensive maturation makes it a true festival beer rarity!

5,9% alc/vol

IBU ##

Original gravity: 13,8

Packaging: 20x 500ml

“Brewing beer is like casting a spell with grains, water, hops, and yeast and the result is pure magic in a glass.”

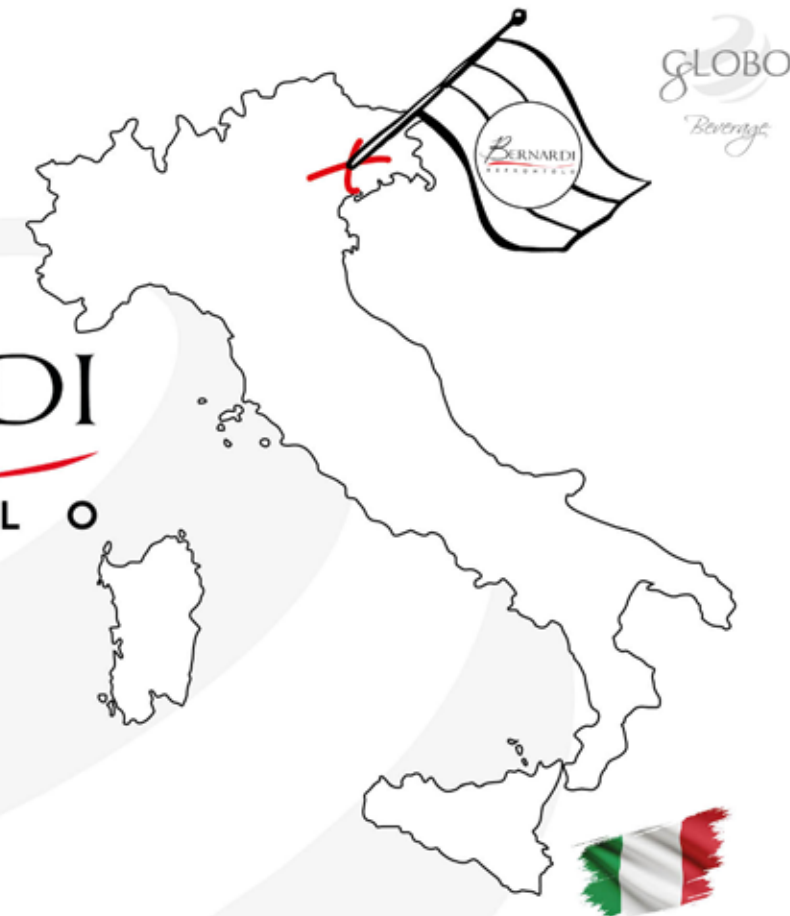
Did you know



For over 150 years, the citizens of Regen have celebrated the renowned Pichelstein Festival with guests from near and far. The festival celebrates the national dish of our forest homeland, “Pichelsteiner,” a stew made from pieces of beef, veal, and pork, with onions, vegetables, and potatoes, which has since become famous throughout Germany. It actually dates back to 1847, when, at a cozy gathering of officials, clergymen, and teachers on the Büchelstein (862 m) not far from Grattersdorf, a “festive meal” was offered that had never been enjoyed before. It was prepared by the Frattersdorf innkeeper, Mrs. Auguste Winkler, née Kiesling. The clever “Tafelwirtin” had “invented” an extraordinarily tasty mixed dish that could be transported from Grattersdorf to the nearby Büchelstein (Bichelstein). She cut three types of meat into small cubes, braised and stewed them with various vegetables, potato slices, and spices. This festive dish, called “Büchelsteiner Fleischgericht” (Büchelstein Meat Dish) after the local mountain, or simply “Büchelsteiner” or “Pichelsteiner,” has since become a household name. Today, it is known almost worldwide. There is no Pichelsteiner Fest possible without a great German Falter beer!



BERNARDI
REFRONTOLO



BERNARDI, excellence of Italy

History

Cantina Bernardi, nestled in the idyllic hills of Refrontolo, is the result of Mansueto Bernardi's stubborn determination, who founded it in 1960. His love for the land and wine has been passed on to his sons Pierluigi and Adriano, and now continues with grandchildren, the third generation of winemakers.

Passion guides every phase of production, from the manual selection and harvesting of the grapes, to vinification, to sparkling wine production in autoclave using the Martinotti-Charvat method, to aging in small barrels for the reds and precious dessert wines, all the way to the final bottling stage.

Territory

Refrontolo is a small gem renowned for its fine wines and captivating landmarks such as the charming Molinetto della Croda. This characteristic municipality is nestled among the 15 that make up the prestigious UNESCO site, "Le Colline del Processo di Conegliano e Valdobbiadene".

An enchanting territory where gentle hills, picturesque villages, and vineyard rows alternate with woodland areas. The harmonious synergy between man and nature has given rise to an invaluable legacy of history, culture and tradition, of which Cantina Bernardi is an emblem.



Valdobbiadene Prosecco Superiore DCG extra brut "Costa Dei Saez"

Production area **
Vine variety **
Wine making **
Sparkling process **
Grape harvest **

Residual sugar **
Alcohol *
Service temperature **
LT. 750ml



Valdobbiadene Prosecco Superiore DCG Brut "Mansueto"

Production area Refrontolo, in the middle of Conegliano Valdobbiadene zone
Vine variety Glera 100% SQNPI
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks

Sparkling process re-fermentation in autoclave at a temperature of 15° C
Grape harvest manual
Residual sugar 9 g/l
Alcohol 11,5% vol
Service temperature 6/8 °C
LT. 750ml



Valdobbiadene Prosecco Superiore DCG Extra dry "Terra De Rù"

Production area Refrontolo, in the middle of Conegliano Valdobbiadene zone
Vine variety Glera 100% SQNPI
Wine making oft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks

Sparkling process re-fermentation in autoclave at a temperature of 15° C
Grape harvest manual
Residual sugar 15 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml



Valdobbiadene Prosecco Superiore DCG Dry "Arnerè"

Production area Refrontolo, in the middle of Conegliano Valdobbiadene zone
Vine variety Glera 100% SQNPI
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks

Sparkling process re-fermentation in autoclave at a temperature of 15° C
Grape harvest manual
Residual sugar 22 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml





Prosecco DOC Spumante extra dry Biologico

Production area Alta Marca Trevigiana
Vine variety Glera 100% ORGANIC
Vine variety **
Wine making soft pressing of the grapes
and fermentation of the musts at low
temperatures in steel tanks
Sparkling process re-fermentation in
autoclave at a temperature of 15° C

Grape harvest september
Residual sugar 14 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml



Prosecco DOC Spumante Extra Dry

Production area Alta Marca Trevigiana
Vine variety Glera 100% SQNPI
Wine making soft pressing of the grapes
and fermentation of the musts at low
temperatures in steel tanks
Sparkling process re-fermentation in
autoclave at a temperature of 15° C

Grape harvest september
Residual sugar 15 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml



Prosecco DOC Spumante Brut

Production area Alta Marca Trevigiana
Vine variety Glera 100% SQNPI
Wine making soft pressing of the grapes
and fermentation of the musts at low
temperatures in steel tanks
Sparkling process re-fermentation in
autoclave at a temperature of 15° C

Grape harvest september
Residual sugar 9 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml



Prosecco DOC Rosé Spumante Brut

Production area Alta Marca Trevigiana
Vine variety Glera 85%, Pinot Nero 15%
Wine making soft pressing of the grapes
and fermentation of the musts at low
temperatures in steel tanks
Sparkling process re-fermentation in
autoclave at a temperature of 15° C

Grape harvest september
Residual sugar 8 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml





"Tondo De Luna" Spumante Brut Nature

Production area Alta Marca Trevigiana
Vine variety white grapes varieties
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks
Sparkling process re-fermentation in autoclave at a temperature of 15° C

Grape harvest september
Residual sugar 0 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml



Manzoni Bianco Spumante Extra Brut

Production area Alta Marca Trevigiana
Vine variety Manzoni Bianco 100%
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks
Sparkling process re-fermentation in autoclave at a temperature of 15° C for 6 months

Grape harvest september
Residual sugar 6 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml



"Fior de Cassia" Spumante Extra Dry

Production area Alta Marca Trevigiana
Vine variety white grapes varieties
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks
Sparkling process re-fermentation in autoclave at a temperature of 15° C

Grape harvest september
Residual sugar 15 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml



"Fior De Cassia" Spumante Brut

Production area Alta Marca Trevigiana
Vine variety white grapes varieties
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks
Sparkling process re-fermentation in autoclave at a temperature of 15° C

Grape harvest september
Residual sugar 9 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml





Prosecco DOC Frizzante

Production area Alta Marca Trevigiana
Vine variety Glera
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks
Sparkling process re-fermentation in autoclave at a temperature of 15° C

Grape harvest september
Residual sugar 11 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml



Valdobbiadene Prosecco D.O.C.G.

Production area **
Vine variety **
Wine making **
Sparkling process **
Grape harvest **
Residual sugar **
Alcohol *

Service temperature **
LT. 750ml



Manzoni Bianco

Production area Alta Marca Trevigiana
Vine variety Manzoni Bianco 100%
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks

Sparkling process **
Grape harvest september
Alcohol 12,5% vol.
Service temperature 10 °C
LT. 750ml



"Fior De Cassia" Bianco Frizzante

Production area Alta Marca Trevigiana
Vine variety white grapes varieties
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks
Sparkling process re-fermentation in autoclave at a temperature of 15° C

Grape harvest september
Residual sugar 11 g/l
Alcohol *
Service temperature 6/8 °C
LT. 750ml





Verdiso

Production area Alta Marca Trevigiana
Vine variety Verdiso 100%
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks



Grape harvest september
Alcohol **
Service temperature 10 °C
LT. 750ml



"Fior De Cassia" Tranquillo

Production area Alta Marca Trevigiana
Vine variety white grapes varieties
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks



Grape harvest september
Alcohol **
Service temperature 8 °C
LT. 750ml



Cabernet

Production area Veneto
Vine variety Cabernet franc and Cabernet Sauvignon
Wine making soft pressing of the grapes, fermentation of the musts with the red skins at low temperatures in steel tanks and finally draining off after a week



Grape harvest september
Alcohol 12,5% vol.
Service temperature 18 °C
LT. 750ml



Marzemino

Production area Veneto
Vine variety Marzemino 100%
Wine making soft pressing of the grapes, fermentation of the musts with the red skins at low temperatures in steel tanks and finally draining off after a week



Grape harvest september
Alcohol 12% vol
Service temperature 18 °C
LT. 750ml



Riva Del Roro

Production area Alta Marca Trevigiana
Vine variety **
Wine making soft pressing of the grapes, fermentation of the musts with the red skins at low temperatures in steel tanks and finally draining off after a week

Grape harvest red grapes varieties
Alcohol 13% vol
Service temperature 18-20 °
LT. 750ml



Colli Di Conegliano DOCG Refrontolo Passito

Production area Refrontolo, in the middle of Conegliano Valdobbiadene zone
Vine variety Marzemino 100%
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks

Grape harvest september
Alcohol 14% vol
Service temperature 14 °C
LT. 750ml



"Molin" Passito Bianco

Production area Refrontolo, in the middle of Conegliano Valdobbiadene zone
Vine variety white grapes varieties
Wine making soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks

Grape harvest september
Alcohol 14% vol
Service temperature 12 °C
LT. 750ml



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A wide-angle photograph of a vineyard on a hillside. The foreground and middle ground are filled with rows of grapevines supported by wooden stakes. The vines are green with some small red clusters visible. In the background, a dense forest of tall trees covers the top of the hill. The sky is bright blue with a few white clouds.

***“Wine is
bottled poetry”***

Robert Louis Stevenson



DISTILLERY F. DE NEGRI, excellence of Italy

For over eighty years; De Negri Distilleries of Vittorio Veneto has been offering its customers the finest products; all of which are distinguished by exceptional attention to detail. When making its famous grappa, the Distillery uses the healthiest, best quality marc; the marc is processed when still fresh and the time between picking and the start of the distillation process is kept to a minimum. De Negri's distillation methods are based on age-old craft traditions which are handed down the generations; its products are made using the discontinuous process with small copper boilers; unique for their ability to bring out the individual character of each liquor: "Graspa" or grappa, made traditionally in the North of Italy, has become famous throughout the country and beyond as an excellent way to round off a good meal and a natural digestive. De Negri Distilleries is proud to present the crème de la crème of its range; distilled products, grappa and liquors. Each with their own characteristics and unique qualities, De Negri's products share a reputation for exclusive quality.

BLENDED GRAPPAS



Grappa Sgnapa

50% alc/vol
LT. 700ml



Grappa Bianca

Silver Medal BEST IN CLASS to I.W.S.C "The International Wine and Spirit Competition" - London 2007.

40% alc/vol
LT. 500ml / 1000ml / 2000ml

SINGLE GRAPPAS



Grappa Mon. Prosecco

Created for grappa aficionados who appreciate its every last nuance, De Negri's, Grappa di Prosecco is distilled exclusively from the marc of ripe, healthy Prosecco grapes, harvested from the hills which stretch out between Conegliano and Valdobbiadene. Slow discontinuous distillation helps capture the exceptionally rich flavours of the original grape, famous for its fruity, flowery bouquet...

50% alc/vol
LT. 700ml



BARREL AGED GRAPPAS



Graspa Dei Amighi

Created by distilling master Mario especially for his own friends, Graspa dei Amighi has soon come to be appreciated for its purity and its warm, delicate and full flavour. The traditional batch distillation and the aging process in oak barrels give Graspa dei Amighi a rich, straw-like colour and an ethereal and harmonious flavour. Awarded (Gold Best in Class) to the "International Wine and Spirit Competition" - London.

42% alc/vol
LT. 700ml



Grappa Di Prosecco INV.

A lengthy period of ageing in oak barrels adds the finishing touch to the grappa's unusually full, rounded taste. Prosecco grappa aged in oak barrels for a period sufficient to give it a particular smoothness without depriving it of its primary characteristics.

42% alc/vol
LT. 700ml

BARREL AGED GRAPPAS



Grappa Barrique

Through the staves of the wooden barrels there is a continuous osmotic transfer of oxygen between the air and the distilled liquid: you can almost say that the grappa is breathing. This results in a certain loss of quantity but all of the sharp qualities are softened. The tannins of the high quality wood combine and blend with the aromas of the grappa giving it a new tone which is persuasive and distinct. Tasting Results (R. Padoan, tasting judge, National Association of Grappa Tasters). We find here a grappa of excellent quality, of class, almost for connoisseurs. I would say because it does not overwhelm the senses neither visibly (with a strong color) nor the sense of smell but it is correctly dominated by elegance; its delicateness is its strong point. The result is a grappa which is smooth and decisive at the same time with a perfect blend of all the characteristics: visible, olfactory, taste and finish.

42% alc/vol
LT. 700ml

INFUSED GRAPPAS

INFUSED GRAPPAS



Grappa Allu Ruta

Obtained by direct maceration in the bottle, this grappa is the result of an entirely artisanal process. The rue leaves, hand-picked in the summer in Calalzo, on the slopes of the Dolomites, just before flowering, are infused into our internationally award-winning grappa, made from a blend of red and white grape pomace. The result is a grappa with a bold character, with elegant herbaceous and balsamic notes.

40% alc/vol
LT. 700ml



Grappa Alla Genziana

Obtained by direct maceration in the bottle, this grappa is the result of an entirely artisanal process. Gentian roots are infused into our internationally award-winning grappa, made from a blend of red and white grape pomace. With its distinctive, distinctively bitter flavor, typical of the plant, it stands out for its recognized digestive properties.

40% alc/vol
LT. 700ml



Grappa Al Ginepro

Obtained through direct maceration in the bottle, this grappa embodies an entirely artisanal process. Juniper berries are infused into our internationally award-winning grappa, made from a blend of red and white grape pomace. With an aromatic and persistent flavor, it offers intense and enveloping sensations on the palate.

40% alc/vol
LT. 700ml



Grappa Alle Erbe Alpine

This product was created from the infusion of a blend of carefully selected Alpine herbs in our best grappa. The result is an excellent digestive liqueur with a slightly bitter taste and a scent of woods, with a liquorice and juniper. Excellent with coffee too. It derives from the happy infusion of a careful selection of Alpine herbs in the best grappa, resulting in a bitter taste with a forest scent.

40% alc/vol
LT. 500ml

LIQUEURS & BITTERS - GRAPPA BASE



Barancia

Liqueurs made by infusing mountain pine or cumin cones in grappa. They are delicately sweetened. Cumin is a flowering plant in the family Apicease, native from the east Mediterranean to East India. Its seeds, in ground form, are used in the cuisines of many different cultures.

40% alc/vol
LT. 700ml



Mirtillo

The healthy properties of blueberry join forces with Grappa, a typical Italian product known for its purity and warmth. The result: an unmistakable spirits, full of history and authenticity. The appropriate alcoholic grade (only 30%) makes it suitable for any all occasions. Serve chilled.

40% alc/vol
LT. 700ml



Graspamaro

Graspamaro is the ideal union of grappa and herbs. The De Negri distillery wished to create a new product that would marry its already famous grappa to the aromas of exotic and alpine herbs, such as agaric, aloe, angelica root, swertia chyrayta, jatrorrhiza columba, juniper, gentian, cinchona-bark, and quassa.

40% alc/vol
LT. 700ml



Cumino

Liqueurs made by infusing mountain pine or cumin cones in grappa. They are delicately sweetened. Cumin is a flowering plant in the family Apicease, native from the east Mediterranean to East India. Its seeds, in ground form, are used in the cuisines of many different cultures.

40% alc/vol
LT. 700ml

LIQUEURS & BITTERS - GRAPPA BASE



Prugna

IT ALL STARTED WITH ...

Liqueur made of grappa with 25% Italian acacia honey without sugar or additives. Honey from Gardin Beekeepers of Vicenza. Light amber in color, extremely fine and intense in aroma, and with a slight scent of acacia flowers which results in an elegant, floral, and balanced flavor. An ancient recipe, developed by our company's founder in the distant 1930s. Silver medal at the 1987 Ljubljana Gospodarsko Razstavisce. This spirit's exclusive formula was developed in the Thirties by the company's founder himself, and has remained unchanged to this day: only natural ingredients (some of which are still a secret!!) The "Prugna De Negri" owes its success to its unmistakable plum flavour, thanks to a juice content of over 15% and the grappa.

40% alc/vol
LT. 500ml / LT. 1000ml



Grappa E Miele D'Acacia

40% alc/vol
LT. 700ml

LIQUERS < 21°



Ovocrema

Egg-based energy liqueurs, mainly consumed on ski slopes and as a garnish for ice cream sundaes.

16% alc/vol
LT. 1000ml



Nocciolo

16% alc/vol
LT. 1000ml



Cioccovo

16% alc/vol
LT. 1000ml



Noce-Ovo

16% alc/vol
LT. 1000ml

LIQUERS < 21°



Menta Verde

20% alc/vol
LT. 1000ml



LIQUERS 21° - 50°



Mierizia

Liquorice "Amarelli" (9% dry extract, from Calabria), Acacia honey (25% of the beekeeper Gardin, from Vicenza). The typical intensity of the Amarelli liquorice stands out, fine and penetrating, harmonized by soft notes of acacia honey that soften its impact. Of a slightly dense consistency, the attack is sweet and round thanks to honey.

25% alc/vol - LT. 500ml



Fragolina Di Bosco

Its main ingredient is the richly scented, delicious wild strawberry. This spirits reminds us of Eighteenth-century rosolios, sipped in cosy sitting-rooms, where Italy's unification was being made. Served chilled.

25% alc/vol
LT. 700ml



Limoncello

This liqueur enhances the aromas and flavors of the magical Mediterranean lands, and is made with Taormina lemons. An excellent after-dinner drink, it's best served chilled. From the lemon comes Limoncello, the spirit of magic Mediterranean lands, born from tradition and recipes. An excellent after-dinner drink, served chilled.

30% alc/vol - LT. 700ml



Anice

48% alc/vol
LT. 1000ml

LIQUERS 21° - 50°



Creola

Hydroalcoholic solution and aromas reminiscent of Rhum from the Caribbean. With its warm notes reminiscent of Rum, Creola is the ideal liqueur to enrich cakes, sweet baked creams with an enveloping and aromatic touch.

40% alc/vol
LT. 1000ml



Punch Mandarin

Warm and enveloping drink, the Mandarin punch is a classic of the Dolomite huts, perfect after a skiing or a walk in the snowy woods.

35% alc/vol
LT. 1000ml



Punch Arancio

Hydroalcoholic solution and orange flavors, sweetened with cane sugar. Warm and enveloping drink, the orange punch is a classic of the Dolomite huts, perfect after skiing or a walk through the snowy woods.

35% alc/vol
LT. 1000ml



Punch Jamaica

35% alc/vol
LT. 1000ml

LIQUERS 21° - 50°



Sambuca Cafe

40% alc/vol
LT. 1000ml



Sambuca Al Cafe

40% alc/vol
LT. 1000ml



What is Grappa? Grappa is the spirit produced from grape marc (i.e. from the skins of the grapes after they have been separated from the must or the wine) possibly with a percentage of wine lees.

Raw materials must be obtained from grapes produced and processed in Italy, distilled in plants located in Italy and complying with well-defined requirements, as set forth by the regulations in force. (I.N.G.)

ICE CREAM & PASTRY LIQUERS



Crema Cafe

27% alc/vol
LT. 1000ml



Amaretto

28% alc/vol
LT. 1000ml



Cherry

28% alc/vol
LT. 1000ml



Curacao Blue

28% alc/vol
LT. 1000ml

ICE CREAM & PASTRY LIQUERS



Curacao Rosso

28% alc/vol
LT. 1000ml



Maraschino

28% alc/vol
LT. 1000ml




Mandarin

Warm and enveloping drink, the Mandarin punch is a classic of the Dolomite huts, perfect after a skiing or a walk in the snowy woods. The intense scent of citrus blends with spicy notes and an alcoholic touch that warms the heart and hands. Each sip recalls the embrace of wood, the crackling of fire, the slowness of winter and the pleasure of a sincere break between the peaks. A mountain ritual that tastes of warmth, conviviality and endless views.

28% alc/vol
LT. 1000ml

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A photograph of a terraced vineyard on a hillside. The vineyard is divided into several levels by stone walls. The vines are green and appear to be in bloom. In the foreground, there are some white flowers and green grass. The background shows more hills and a cloudy sky.

**“Age and
glasses of wine
should never
be counted”**



SCUPPOZ

ABRUZZO



SCUPPOZ, excellence of Italy

Scuppoz is an ancient word born in Valle Castellana in Abruzzo, used to indicate the "chipping of glasses" meat invitation to toast and celebrate. Over time this dialect word, fallen into disuse, has begun to indicate our products and our family.

The artisan project "Scuppoz" starts at the end of the 70s from an idea of Benito Cicconi, passionate about herbs and infusions. The company was then officially founded in 1982 in Valle Castellana, Frazione Colle, from a small warehouse of a few square meters, with a laboratory and an adjoining sales point.

The baton then passes to his son who, following the trend of the sector, begins to produce Genziana, a typical liqueur from Abruzzo.

The first product born from this company is the famous Amaro Scuppoz. Many have been the liqueurs and infusions experimented that have followed. The evolution over time has been constant from the products to the packaging, the philosophy behind this company has always remained the same: produce with love and passion and pass on the history with the unique Scuppoz style.

Scuppoz is a brand with a strong identity, a company handed down from father to son, which has made this word a symbol of craftsmanship and tradition of a region with a thousand facets: Abruzzo.

We are continuing our cultivation of gentian at 2000 meters above sea level, with plants derived from native seeds of the Majella, Monti della Laga and Gran Sasso.



Gin Agrumatico

The Agrumatico Scuppoz is a Gin that releases scents and sensations that project you directly into a world that smells of grapefruit, hibiscus flowers, anise and lemon, leaving a sensation of harmony, freshness and purity in the mouth.

41% alc/vol
LT. 200ml / LT. 700ml



Gin Scorretto

This is not a "wrong gin"; we called it "wrong" for having combined the floral note with the citrus one, making it unique. An international recipe with a local touch 40% alc/vol
LT. 200ml / LT. 700ml



Gin Bottanico

Incorrectly, botanicals meet and tell their story in this Gin, where the unique and citrusy note of mandarin blends with spices and herbs. The result is a deep sensory involvement, with a persistent flavor and aroma.

43% alc/vol
LT. 200ml / LT. 700ml



Latonica

This refined artisanal tonic water, created specifically to enhance Scuppoz cocktails, offers a surprising balance of flavors and a lively freshness. With its light effervescence and distinct botanical notes, Scuppoz Mixology Tonic Water transforms every drink into an unforgettable experience.

LT. 200ml



Amaro Scuppoz

The story of transhumance, when shepherds collected mountain herbs to make their infusions during the long months in solitude. A bitter with a strong herbaceous flavor that tells the story of genuine life without artifice, like our company.

30% alc/vol
LT. 200ml / LT. 700ml



Amaro Del Fondatore

A special edition of our famous amaro. A revisitation on the occasion of the fortieth anniversary of Scuppoz. A blend of herbs infused in aged brandy, in honor of Benito Cicconi: the founder.

35% alc/vol
LT. 500ml



Genziana Amabile

Gentian root liqueur, typical of the Abruzzo culture, amber solution very pleasant to the taste, to be consumed fresh or iced after meals.

30% alc/vol
LT. 500ml / LT 1000ml/ LT. 1500ml



Genziana Secca

Liqueur with a markedly bitter aftertaste, with a strong hint of gentian root, excellent after meals, to be consumed fresh.

30% alc/vol
LT. 500ml / LT 1000ml/ LT. 1500ml



Lemonsi

Refreshing and juicy liqueur. Produced from selected lemon peels. Excellent after meals and for all occasions

30% alc/vol
LT. 500ml / LT 1000ml/ LT. 1500ml



Liquirizia

Dense infusion with a sweet and delicate licorice aroma, recommended for all occasions, should be drunk cold or iced

25% alc/vol
LT. 500ml / LT. 1500ml



Genziana Delle Pecore

Genziana delle Pecore is a bitter with gentian roots, white wine base, trebbiano, composed of a blend of three. Roots cut by hand, coming from three different. Genziana delle pecora is a traditional digestive. Behind this bitter there is a very particular story: in the past, shepherds noticed that the sheep after eating went to lick the gentian roots to digest better

23% alc/vol
LT. 200ml / LT. 500ml / LT 1000ml



Senzaniente Genziana

Genziana senza niente is the most authentic version of this amaro. It is born from a collaboration with the Marina Palusci company. It is a slow cold infusion of an unfiltered wine and without the addition of chemicals, with saffron pistils and gentian witness inside

19% alc/vol
LT. 700ml



DiWine

DiWine: LA DIVINA. Gentian liqueur with rare and prized roots, infused in wine, characterized by slow and patient processing, totally artisanal, which aims to maintain the product in purity.

23% alc/vol
LT. 200ml / LT. 700ml



Ratafià

Ratafià Scuppoz is a blend based on red wine, Montepulciano, with black cherries. The body of the wine gives a right balance of flavors with the typical black cherries. Ratafià is a perfect liqueur to drink during meals to accompany the dessert. "Ut rata fiat" was the blood pact at the end of negotiations: "let the act be ratified"

20% alc/vol
LT. 200ml / LT. 500ml / LT. 1000ml



Anice Stellato

It is a liqueur that has its roots in the tradition of Central Italy and the Mediterranean. For this blend, the most prized star anise is selected together with green anise seeds and wild fennel. Delicious smooth, in popular and convivial culture this drink is used to "correct" and sweeten coffee. Diluted with water and ice to refresh the palate.

40% alc/vol
LT. 200ml / LT. 700ml



Vermood

The real trend of liquor. Our ancestors used to add a touch of herbaceousness to wine. Resuming the original recipe, a herbaceous, fruity and spicy drink is born, with a prevalence of absinthe.

17% alc/vol
LT. 200ml / LT. 700ml



Limoncello

The Adriatic Coast smells of citrus. Fragrant, colorful, with an intense and unmistakable flavor, authentic and untreated. And so, without losing even a nuance of taste and color, our artisanal version is born, unfiltered, fatty and full of essential oils of the most famous liqueur in the world: limoncello! Sour, bitter, acidic, acrid; in the mouth it reminds of the bite of a lemon peel.

33% alc/vol
LT. 200ml / LT. 700ml



Aurange

The Aurange Scuppoz represents the history of our Abruzzo. Our land produces a triplesec called "AURUM", a symbol of gold. In the delicious Scuppoz drink, orange, blood orange and mandarin, blend together and tell an unforgettable citrus in the mouth.

40% alc/vol
LT. 200ml / LT. 700ml



Amaretto

Amaretto is a liqueur made from herbs and bitter almonds, it is aromatic and represents the impressive history of one of the most popular international liqueurs abroad. Its taste fascinates all palates. To be enjoyed alone or in good company.

28% alc/vol
LT. 200ml / LT. 700ml



BOX 5x 200ml

Wooden box for 5 bottles 0.2
Carved and painted front



Better

The best thing we could do. A mixology classic revisited from our perspective. A blend of spicy herbs and gentian. The bitter taste of the 592 line, a bitter but better!

25% alc/vol
LT. 200ml / LT. 700ml



Box Singola

Wooden box for bottles LT. 500ml / LT. 700ml LT. 1000ml
Carved and painted front



BOX DOPPIA

Wooden box for 2 bottles 500ml
Carved and painted front



WOOD-BOX MIXOLOGY

Reinforced wooden box with 3 compartments for mixology
LT. 700ml

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SCUPPOZ

ABRUZZO

GLOBO BEVERAGE proudly presents another exclusive partner, the Italian distillery Scuppoz.

From “I don’t love the mountains” to crafting Abruzzo’s spirit.

Scuppoz Distillery is more than liqueurs — it’s a story of courage, vision, and roots.

What began with a protected plant thought impossible to grow here, became a 20-year journey of passion, persistence, and tradition. Against bureaucracy, doubts, and the odds, the gentian now blooms in the Monti della Laga — nurtured by determination, love for the land, and respect for its heritage.

From these mountains, we bottle not just flavour, but the soul of Abruzzo.

For more info contact GLOBO BEVERAGE!



***“Wine a little,
laugh a lot”***



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