## **LUIGI FRANCOLI**

# LUIGI FRANCOLI AMARO LIQUEUR

ITALY · ITALY · EUROPE

#### **TECHNICAL DETAILS**

#### The Estate

Established in 1875, family-owned Luigi Francoli Distillery has been producing Amaro in Ghemme since 1951. In 2006, the distillery incorporated green technology and processes that have no impact on the environment.

#### Wine Making

The herbal liqueur is produced through the maceration of aromatic plants for 25 days in an alcoholic solution (water and alcohol) 70% vol and then infused for 40 days in stainless steel tanks.

### **Food Suggestions**

Pairs well with appetizers and complements after-dinner deserts. Also completes Amaro cocktails.

## **TASTING NOTES**

Flavors of licorice and citrus combined with chocolate, vanilla and bitter orange flavors. A nice balance that completes Amaro cocktails.

Alpine Infusion blend.
This wine contains allergens, sulfites.
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#### **ATTRIBUTES**

• Available Size: 750mL (6 pc)

ABV%: 24Class: Liqueur

