LUIGI FRANCOLI

LUIGI FRANCOLI AMARO LIQUEUR

ITALY • ITALY • EUROPE

SCAN >>
More About
This Wine



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.

ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 24
- Class: Liqueur