

LUIGI FRANCOLI LUIGI FRANCOLI FERNET LIQUEUR

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TECHNICAL DETAILS

The Estate

Established in 1875, family-owned Luigi Francoli Distillery and in 2006 the distillery incorporated green technology. They have been producing Fernet for over 50 years.

Wine Making

The herbal liqueur is produced through the maceration of aromatic plants for 30 days in an alcoholic solution (water and alcohol) 70% vol and then left to infuse for 40 days in stainless steel tanks.

Food Suggestions

Great in mixed cocktails before dinner. Complements chocolate and chocolate desserts after dinner.

TASTING NOTES

Extremely dry on the palate with notes of gentian, mace, galangal, caramel, and turmeric. Finishes earthy, aromatic, with notes of orange and saffron.

Infused with a blend of over 20 botanicals.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- ABV%: 40
- Class: Liqueur

REVIEWS

Tastings.com | 93

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

