



FRANCOLI U.S.A.



CHAMOMILE GRAPPI

Chamomile Grappa is made of chamomile blossoms that are grown in the foothill of the Piedmont alps. The blossoms are picked when fully ripe, sun dried, and infused with grappa and sweetened with honey from the valley. The chamomile is one of the most renowned medicinal herbs.

REGION: Piedmont

PRODUCER: Grappi

VARIETAL: Moscato d'Asti Grappa

ALCOHOL: 35%

DISTILLATION INFORMATION:

Distillation Tank: Copper

Aging Tank: Stainless Steel

Length of Aging Before Bottling: Over 14 months

TASTING NOTES:

Chamomile Grappa has an intense floral nose with hints of honey, lavender, citrus, and green tea.



Produced in a distillery using green, environmentally friendly technology and was recognized with Zero Impact® award

FOOD PAIRINGS:

It has digestive and calming qualities and blends well with vodka for martinis before or after dinner.

