



FRANCOLI U.S.A.

LUIGI FRANCOLI AMARO



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.

REGION: Piedmont

PRODUCER: Francoli S.P.A.

VARIETAL: Infusion of Alpine Herbs.

The main infused herbs are Alpine Mint, Sage, Cascarilla, Gentiana. Wormwood and Genepy flowers.

ALCOHOL: 24%



2021 San Francisco World Spirits Competition

Gold Medal

DISTILLATION INFORMATION:

Distillation Tank: Copper

Aging Tank: Stainless Steel

Length of Aging Before Bottling: 6 Months

TASTING NOTES:

Flavors of licorice and citrus combined with chocolate, vanilla and bitter orange flavors.



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

FOOD PAIRINGS:

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

