

LUIGI FRANCOLI

# LUIGI FRANCOLI AMARO LIQUEUR

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## 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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SCAN >>

More About  
This Wine



## ATTRIBUTES

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

