Wijnfiche

Francoli - Grappa di Erbaluce - 41,5% GRAPPA —

Domain

Francoli

Originally started by Luigi Guglielmo in 1875, the distillery has been officially owned by the Francoli family in the Piedmont region of northern Italy for five generations. At Francoli, high-quality wine distillates are produced from Piedmont (Alba, Barolo, Moscato d'Asti), but also from other Italian regions, such as Veneto (Prosecco).

Vinification

Erbaluce is a rare white grape variety. After distillation and fermentation of the grape cake, or marc, the distillate matures for six months in stainless steel tanks.

Taste

In the nose a floral scent with some spiciness. Velvety soft in the mouth with some nuances of liquorice.

General information

Type: Apero & Digestif
Grape varieties: Erbaluce (100%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 10 °C

