Wijnfiche

Luigi Francoli - Grappa Oro di Barolo Riserva - 42,5% - 70cl
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

This grappa is the result of a refined distillation of Nebbiolo grapes. Master distiller Signor Ruggero De Paoli requires this grappa to be aged in wood for at least 3 years before it can be bottled

Taste

Intense golden, almost amber grappa. Intense nose with lush aromas of vanilla, tobacco, tea leaves, black pepper, eucalyptus, sultana and candied fruit. The grappa's richness is also reflected on the palate thanks to the warm notes of a long ageing period in wooden barrels. Extraordinary finish with a pleasant 'peppery' note.

General information

Type: Apero & Digestif
Storage (years): > 10

