

DISTILLERIE FRANCOLI

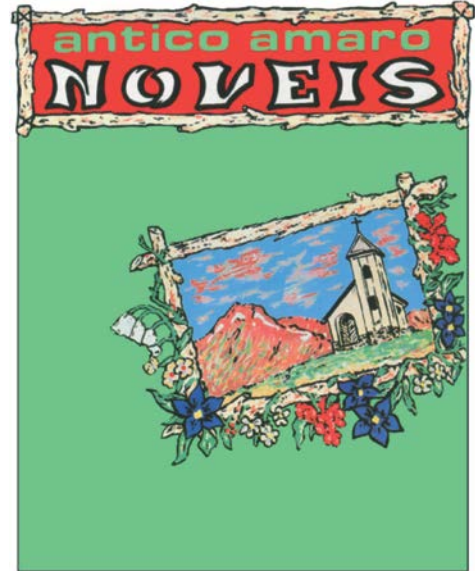
Long available only in Italy and small pockets in Europe, this delicious Amaro has finally made it to the United State for the first time ever. Made in Ghemme, Piedmont since the early 1960s, this bitter liqueur is made from an infusion of over a dozen botanicals including gentian root, wormwood, yarrow, nutmeg, anise, cinchona, rhubarb and more. Difford's Guide describes its taste as "perfectly balanced" and awarded it the rare distinction of FIVE STARS +.



The Francoli family have been distilling since 1875 when Louis William Francoli first fired up a rudimentary still in his home in Valtellina. His descendants went on to establish their distillery in Ghemme in 1951. Distillerie Francoli remains to this day a family-owned-and-operated business.

Over the decades the Francoli family have gained fame for the quality of their grappa and liqueurs, but what is less appreciated is the family's ethical approach to the environment. Francoli was certified a carbon neutral distillery in 2006, leading the fray of environmentally-conscious distilleries.

ANTICO AMARO NOVEIS



Spirit Style: amaro

Base Ingredients: neutral spirit made from molasses; infusion of yellow gentian, trumpet gentian, wormwood, musk yarrow, genepi and germander from Mount Noveis; additional infusions of cinchona, rhubarb, sweet and bitter orange, licorice and anise

Maturation: once blended, the amaro is aged for a short time in oak barrels before being bottled

Filtration: yes

% Alcohol: 24%

Format: 750ml bottle

Bts/Cs: 6

Country: Italy

Region: Piemonte