



Francoli Grappa di Riesling “Barrique Aged”



Ingredient: Riesling Pomace

Alcohol %: 42

Distillation Tank: Copper

Ageing: Refined for 8 months in inert containers and aged 12 months in barrique

Tasting Notes: Golden yellow and transparent, on the nose its balanced with iris, sage, elderberries, and honey. On the palate it is smooth and balanced within its own structure. Apricot, lemon, dried fruits, and a bright earthiness. Because of the tobacco notes, it is the perfect grappa to pair with a cigar. It finishes with length and heat.

Fun Fact: Luigi Francoli Grappa is made at the first zero impact distillery. The heat sources used in the distillation process are obtained from combustion plant fuels that provide a neutral budget of carbon dioxide. Any carbon dioxide emissions due to the company’s business activities are compensated by reforestation. The carbon dioxide absorbed by the growing trees makes up for the amount emitted by the company.

Food Pairing: Because of the tobacco notes, it is the perfect grappa to pair with a cigar. It finishes with length and heat.

Accolades



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