

Grappa Luigi Francoli Ottantotto barriques

Ottantotto, Eighty eight, the number of years that have passed since the family started distilling in Ghemme. Ottantotto, the number of barriques Luigi Francoli was buying, at once, in 1988. The barriques have been used to refine grappa ever since, a practice that reflects the philosophy of Distillerie Francoli. Using old barriques only ensures that the fragrance and taste of the Grappa are sublimated.

- *Grape Variety:* Nebbiolo from the most famous wine-growing areas of Piemonte.
- *Year of distillation:* 2011
- *Ageing:* 3 years, from november 2011 to november 2014, in thick-staved oak barrels
- *Refining* from november 2014 to july 2017, in used Limousin oak barriques, for a balanced and harmonious finish.
- *Alcohol content:* 42,5% in volume

Organoleptic Profile:

- *Colour:* amber, with intense golden reflexions.
- *Aroma:* candid fruit with a pleasant hint of raisin.
- *Taste:* the alcohol flavour cannot conceal the soft distinctions of the long maturation period. The vanilla nuances from the wood, along with a touch of tea and candied fruit, immediately become noticeable. At the end, a hint of pepper emerges. Good persistence.

