



FRANCOLI U.S.A.



GRAPPI CHOCOLATE LIQUEUR

Chocolate liqueur is produced in various Italian regions, but Piedmont is where the old cafés in Turin still propose their personal versions of this deep, rich liqueur. In cocktails it adds sweetness, depth and complexity. Chocolate plays particularly well with the rich brown sugar notes of aged rum.

REGION: Piedmont, Italy

PRODUCER: Grappi

ALCOHOL: 17%

SPIRIT MAKING:

Distillation Tank: Copper

Aging Tank: Stainless Steel

Length of Aging Before Bottling: 6 Months

This product contains no dairy and does not need to be refrigerated after opening.



Produced in a distillery using green, environmentally friendly technology and was recognized with Zero Impact® award

TASTING NOTES:

Rich chocolate fragrance, with alcoholic scent of Grappa. Full bodied, fondant, persistent aftertaste.

FOOD PAIRINGS:

Drizzle over ice cream for a rich chocolatey taste, or pour inside coffee.

