



Frangelico
LIQUEUR

<http://frangelico.com/>

Frangelico Liqueur

Frangelico is produced in Italy and has an ABV of 24% and as you can see by the bottle, has a history of produce by the Italian monks nearly 300 years ago.

Frangelico

Piedmont, Italy

Composition

Tonda Gentile hazelnuts combined with coffee, cocoa and vanilla distillate and extracts.

Tasting Characteristics

Frangelico tantalizes the senses with a rich hazelnut flavor that comes from the Tonda Gentile hazelnuts of southern Piedmont. They are bigger, plumper and more uniform, perfect for toasting and without a bitter taste, giving Frangelico its surprising golden sweetness.

Harmony

For sheer sophistication, pour it over ice or for a twist, pour it over ice with a squeeze of fresh lime for the most tantalizing experience. To make it even more refreshing, mix Frangelico with soda, or chill it and enjoy as a shot. The possibilities are many, the flavour is just one.

Appearance

Clear pale gold.

Palate & Nose

Rich texture. Pronounced but delicate hazelnut flavor with hints of vanilla and dark chocolate. Smooth, long finish with fragrant back-note. Intense hazelnut aromas.

History

According to the legend, its origins date back more than 300 years to the presence of Christian monks living in the hills of the Piedmont region of northern Italy. Their skills in fine food and drinks included the art of distilling, especially the use of the wild hazelnuts and other precious ingredients to create liquor recipes such as the one on which Frangelico is based today. Its name is also part of the same local legend - an abbreviation of Fra' Angelico, a hermit monk believed to have inhabited the magnificent Piedmont hills during the 18th century.

Best served on ice.

Distribution in Cambodia

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