

“The Spirit Journal”

March 1998

From Distilleria Santa Teresa dei F.LLI Marolo in Mussotto d'Alba, Italy come these three new-to-America charmers:



GRAPPA MAROLO
Grappa Barolo Grapes
42% Alcohol \$65.00/750 ml

Pretty flaxen/straw yellow tint, absolute purity; the nose starts with

a high voltage charge of mustiness immediately following the pour, then it settles down in the second pass into a serene, grapy, almost cheese-like scent that develops further with each nosing -- a seriously seductive bouquet that's on the mark from start to finish; in the mouth, this grappa offers multilayered tastes of grapes, honey, citrus, litchi, and honey wheat bread -- one of the more complex grappa flavor experiences I've come across in the past two years -- the midpalate is a flavor banquet of fruit and spirit; the finish is long, citrusy, deliciously tart, and amazingly elegant; a top drawer grappa that deserves a wide audience in the U.S.

Imported by International Wines & Spirits, Union, NJ

SJ Rating-★★★★★

GRAPPA MAROLO



GRAPPA MAROLO
Grappa Sangiovese da
Brunello di Montalcino
Grapes

42% Alcohol \$60.00/750 ml

Crystal clarity, ideal purity; the interesting bouquet is almost more fabric-like than grape-like and I say this not as a negative at all -- in fact, I find this atypical aroma attractive -- the second pass unveils a heady spiritiness that I favorably respond to -- beneath the alcohol, though, lies a potent grape must scent that's both fresh and alluring -- while not the most classical grappa nose, this bouquet keeps my attention riveted; on palate, this forward, assertive grappa thrusts comely flavors of licorice, sweet spirit, and ripe grapes onto the taste buds -- and they love it -- the midpalate

highlights serious licorice and aniseed; the aftertaste is very long, vegetal/herbal with a dash of sassy spice; very nicely made grappa with a wonderful element of genuine pizzazz.

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