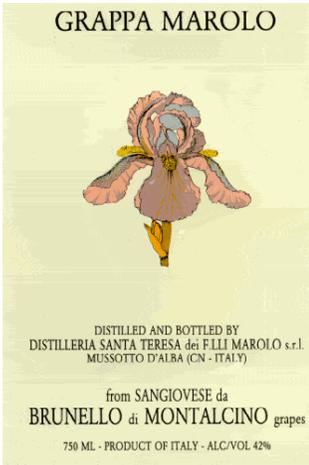


GRAPPA DI MAROLO

ARTISAN GRAPPA

FROM THE PIEDMONT REGION



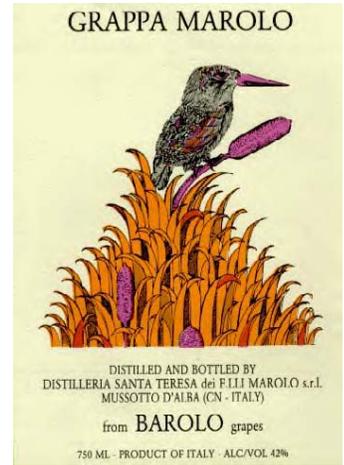
750ml - \$

375ml - \$

50ml - \$

Grappa di Brunello
Marolo fashions a fabulously refined grappa from selected Sangiovese pomace of Brunello di Montalcino. The pomace is transported to the distillery -- from vineyards that produce some of Italy's greatest and longest-lived red wines -- immediately after crushing, to preserve optimum freshness. The exquisite rich flavors of the Sangiovese grape come through with vividness, roundness and elegance.

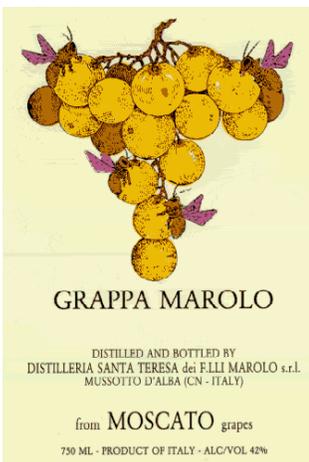
Grappa di Barolo
Maestro Grappaiolo Paolo Marolo creates this special blend from grappas distilled from selected fresh Nebbiolo grape pomace of the incomparable wine of Barolo. Aging the grappas 36 to 42 months in wood before blending (30% in 600-liter acacia barrels and 70% in 228-liter oak barriques) imparts a lovely straw color, a deeply ample aroma, and enormous full-flavored character balanced by velvety smoothness.



750ml - \$

375ml - \$

50ml - \$



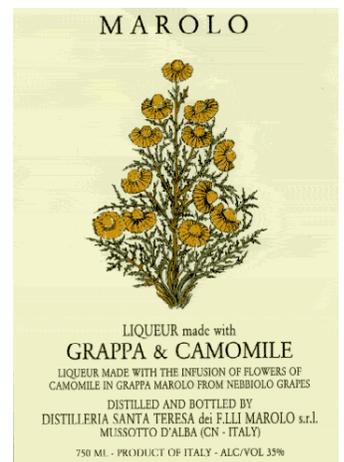
750ml - \$

375ml - \$

50ml - \$

Grappa di Moscato
Paolo Marolo creates this distinctive grappa from the fresh pomace of Piedmontese Moscato grapes fermented immediately after crushing. The distillation process retains the richness of the aromas and the freshness of the grapes, producing a grappa with fragrance, an array of full flavors on the palate, and a soft and persistent finish. For a special treat, it is served in a frosted glass, straight from the freezer. Marolo elevates the grappa genre to new heights of refinement!

Grappa & Camomile -
Marolo's meticulously hand-crafted **Grappa & Camomile** is a liqueur obtained from the infusion of camomile blossoms in grappa made from fresh and carefully selected Piedmontese Nebbiolo grapes. The camomile flowers are picked when fully mature, then dried in the shade and left to steep for 11 months in the grappa. A time-honored tradition of the Langhe hills -- the land of Barolo and Barbaresco -- is transported to a new realm of elegance.



750ml - \$

375ml - \$

50ml - \$

Cases: 12 x 375ml - 6 x 750ml
12 x 50ml