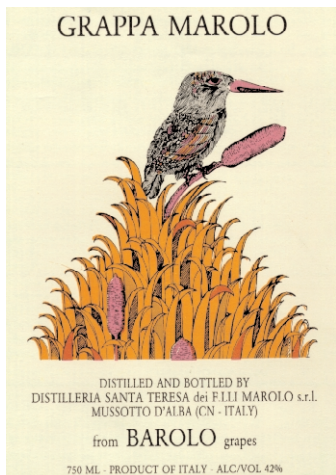


**MAROLO**

**Grappa di Barolo**

*“Amazingly Elegant – A Top Drawer Grappa”*



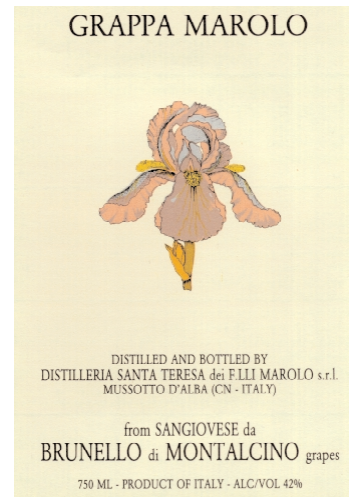
Maestro Grappaiolo Paolo Marolo creates this special blend from grappas distilled from selected fresh Nebbiolo grape pomace of the incomparable wine of Barolo. Aging the grappas 36 to 42 months in wood before blending (30% in 600-liter acacia barrels and 70% in 228-liter oak barriques) imparts a lovely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

F. Paul Pacult, in his *Spirit Journal*, finds in Marolo’s Grappa di Barolo **“...a seriously seductive bouquet that’s on the mark from start to finish...this grappa offers multilayered tastes...one of the more complex grappa flavor experiences I’ve come across in the past two years...a flavor banquet of fruit and spirit; the finish is...amazingly elegant; a top drawer grappa that deserves a wide audience.**”

**Grappa di Brunello**

*“Ideal Purity....Fresh and Alluring”*

*- F. Paul Pacult’s Spirit Journal*



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.

F. Paul Pacult writes glowingly about Marolo’s Brunello grappa in *Spirit Journal*: **“Crystal clarity, ideal purity...a scent that’s both fresh and alluring...this bouquet keeps my attention riveted....comely flavors...the aftertaste is very long...with a dash of sassy spice...very nicely made grappa with a wonderful element of genuine pizzazz.”**