

MAROLO

Grappa di Moscato

“Nothing Short of Divine”



Paolo Marolo creates this distinctive grappa from the fresh pomace of Piemontese 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 an intense and vivacious fragrance, a broad 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!

F. Paul Pacult, in his *Spirit Journal*, perceives in Marolo’s Moscato Grappa “the unique fragrant thumbprint of orangey/flowery moscato....a graceful, subtle bouquet of **elegance and harmony**...the orange-kissed flavor of the midpalate is **nothing short of divine**; the aftertaste is serene, polite, firm, spirty, and intensely fruity; **a real gem of a grappa.**”

Grappa & Camomile

“Liqueur of the Year...A Major Liqueur Discovery!”

- F. Paul Pacult’s Spirit Journal

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 Piemontese Nebbiolo grapes. The camomile flowers are picked when fully mature, then dried in the shade, strained, 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.

F. Paul Pacult gave Marolo’s Grappa & Camomile a **five-star rating** and found it “warm, inviting, and **totally luscious**...one of the best liqueur experiences I’ve had the past year or two...**a major liqueur discovery!**” Hailed as **Liqueur of the Year** (1998) in Pacult’s *Spirit Journal*.

