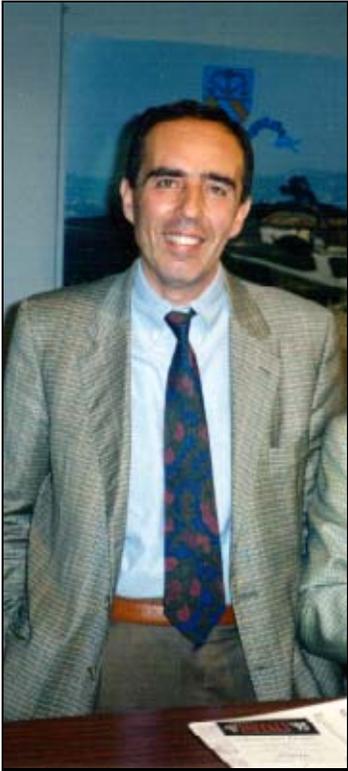


Paolo Marolo, Maestro Grappaiolo



Paolo Marolo is an inspired composer of grappa distillation, arranging harmonies of aroma and flavor through a sensitive balance of technique and passion. Using his nose his hands and his palate, he creates elegant variations on the theme of grappa, ensuring that each bottling – made of each year’s harvest from various renowned wine regions of Italy – is original and unique. The grappas of Paolo Marolo are essentially the fruit of his great passion for his work as a “Maestro Grappaiolo”.

Marolo’s first grappas were created in 1977 from the desire to transform a traditional, often rustic product into an ideal expression of the distiller’s art. From that time forth, he has striven to produce spirits from the pomace of noble grape varieties, each exalting the unique characteristics of its type. Marolo’s distillery is not automated, so he attentively monitors every phase of the distillation process, adapting his meticulous craftsmanship knowingly to the requirements of the pomace being used. The results bear witness to Paolo Marolo’s comprehension of the workings of nature and his own ability, allowing the grape personalities to find their fullest expression in the creation of these fine spirits.

Marolo’s Santa Teresa distillery works closely with the wineries in various regions to ensure that only the freshest pomace of softly pressed grapes is used. Three small discontinuous “Bain Marie” stills are employed, one for the white wine pomace, and the other for the red wine pomace. This method of production means that the Santa Teresa facility cannot distill large quantities of spirits, but it allows Marolo to capture optimally the diverse and well-defined characteristics of the excellent raw materials he uses.

Today the Santa Teresa distillery is testimony Paolo Marolo’s ability to create an artful fusion of traditional, artisan techniques and modern equipment. Marolo’s vision also involves giving his beautifully fashioned grappas the benefit of a marketing approach that anticipates a future of grappa production that will be both efficient and dynamic.

It was Marolo’s desire to reflect both the tradition and modernity of his grappas that led to the selection of the maestro Gianni Gallo as designer of his labels. Gallo’s exquisite images, which artfully complement the classic traditional shape of his bottles, have done their part to contribute to the illustrious history of the distillery.

What is grappa

"Grappa" is the name given Grappa is the name given by Italian law to the spirit obtained through the distillation of the pomace, or “marc” of pressed grapes (skins, seeds, small quantities of pulp, must, and wine). Soft pressed grapes are the source of the best pomace.

Single variety pressed grapes are the basic raw material used by the good “grappaioli”, or grappa makers.

Marolo distills only the pomace of quality grapes grown in vineyards recognized for their prestigious locations.

The pomace at the moment of distillation must retain optimally between 4-5 % alcohol (8-10 proof) for red grapes, and 2-4% for white grapes. This alcohol is generated by the fermentation of the marc in contact with the must. Depending on the type of fermentation, there will be marc more or less rich in alcoholic content.

Distillation methods

There are two distillation methods: the first, a **continuous distillation**, finds its application in the industrial production of grappa. Artisan distillers use the second, a **discontinuous distillation**. The most common system for **discontinuous distillation** of grappa is the “bain-marie” or “double boiler” distillation. By using a double-boiler there is a more gentle transfer of heat to the pomace, thus ensuring purer and fresher varietal characteristics in the resulting grappa.