

IMPORTED BY IBS, MANHASSET, NY

GRAPPA MAROLO



DISTILLED AND BOTTLED BY
DISTILLERIA SANTA TERESA dei F.LLI MAROLO s.r.l.
MUSSOTTO D'ALBA (CN - ITALY)

from SANGIOVESE da
BRUNELLO di MONTALCINO grapes
750 ML - PRODUCT OF ITALY - ALC/VOL 42%

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.

A Premium Brands Selection
To learn more, visit www.paoloboselli.com



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DISTILLERIA SANTA TERESA dei F.LLI MAROLO s.r.l.
MUSSOTTO D'ALBA (CN - ITALY)

from BAROLO grapes
750 ML - PRODUCT OF ITALY - ALC/VOL 42%

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.

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MUSSOTTO D'ALBA (CN - ITALY)

from MOSCATO grapes
750 ML - PRODUCT OF ITALY - ALC/VOL 42%

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!

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MILLA
GRAPPA & CAMOMILE
LIQUEUR



MAROLO
PRODUCT OF ITALY 35% ALC/VOL

MILLA

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, left to steep for 11 months in the grappa and filtered. A time-honored tradition of the Langhe hills - the land of Barolo and Barbaresco - is transported to a new realm of elegance.

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How to taste Grappa

Follow these steps, keeping in mind particularly to **use, first, your nose.** Second, **NEVER SWIRL the glass;** third, put **just a touch** of grappa on your tongue; fourth, **swallow it,** [do not swirl it in your mouth-palate]; **fifth, never spit,** (you do not want to offend your taste buds).

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GRAPPA MAROLO



Dopo

from
MOSCATO
grapes

DISTILLERIA 5 SANTA TERESA
ALBA
375 ML - PRODUCT OF ITALY - ALC/VOL 42%

DOPO "5" from Moscato

Paolo Marolo creates this grappa with MOSCATO grapes, then it is **aged for five years in French oak 60 gallon barrels.** It is a warm, smooth and velvety grappa that goes well **after ("dopo")** a meal of rich meat dishes. I created this grappa, inspired by the incredible steak houses I visited in America. It is a MAROLO signature to offer a fragrant aromatic MOSCATO grappa aged in wood. An interesting peculiarity: the barrels for aging this grappa come from a producer of Moscato Passito di Pantelleria who used them to age his wine and therefore this 5 year old grappa reflects in its taste the sweetness of the Moscato Passito di Pantelleria.

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