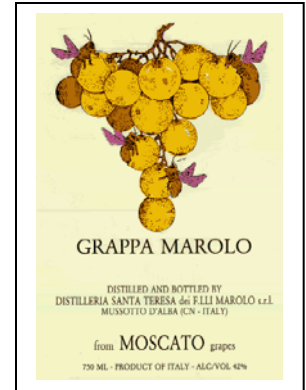


How to Taste Grappa and Become a Grappa Expert

Use the Marolo Tasting Placemat.

1. Get five “tulip” shaped glasses and place them on the placemat.
2. The sequence of flavors is: Brunello, Barolo, Moscato, “DOPO” and **MILLA**.
3. It is crucial to familiarize yourself with the AROMA and the TASTE.
4. Be patient and begin by training your nose, moving the first glass close to your nostril. Put your nose on the edges of the glass and catch the dryness, the “mineral” characteristics of BRUNELLO. Do **NOT swirl the glass** so that you will not be “offended” by the alcohol.
5. Do NOT taste the grappa yet. Keep examining the aroma. Again treat each type very gently and take time to get acquainted with each aroma.
6. Move to the second glass, BAROLO, and the vanilla of the wood will become apparent immediately. You have to continue to train your nose and to appreciate the aromatic properties of each scent. Now you have MOSCATO in front of you: so unique, so exotic, so fruity. **Moscato “Dopo”** will show its intense complexity: fruity, “sweet,” rich.
7. **MILLA** will be the next one. If you are familiar with camomile tea, the recognition of this flavor will be very easy, otherwise you will have to practice a little bit.
8. Now you have to move with your nose for a second and possibly third round. “Jump” now from one glass to the other and ask yourself, “What is this?” You WILL become an expert in a few minutes because you will instantly recognize each aroma and each flavor.
9. Now you are ready to taste each flavor, pausing in between, in the same sequence. Gently sip it, **do not swirl it around your palate** as you do with wines, **just swallow it**. Not only you will avoid to offend your taste buds, but, on the opposite, you will appreciate the smoothness and purity of the bouquet-aroma and flavor of these grappas through a retro-nasal perception. If it is a good grappa, that taste should last at least thirty seconds.
10. Now that you are familiar with the aroma and the taste, get CONFIDENT and taste each grappa, putting a decent quantity in your mouth.



By this point, you will certainly recognize each flavor, even if you randomly move around the five grappas, in a similar fashion to those who move the “tablets” on the corner of crowded streets.

Now, do not tell me that you are not a GRAPPA expert!

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