

Grappa Marolo

&

***M*ILLA**

Piedmont



Piedmont



Alba

Grappa, the Italian Spirit, by definition. It is made through the distillation of **POMACE** (pressed grapes with skins, seeds, some pulp, a touch of must & wine. No stems.) That one of Marolo dispels any negative connotations because it is **soft, & gentle** at the palate. While some of them are dry, others are aromatic, in any case all the good grappas carry on the identity of the variety with which they are made.

Definition of Grappa



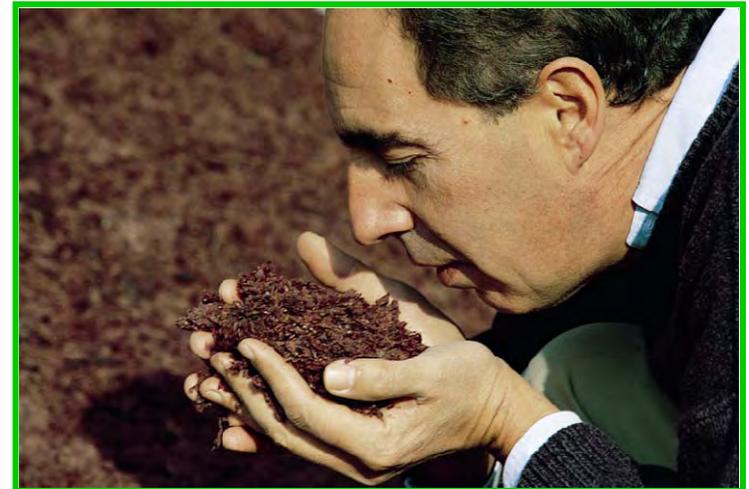
How to taste Grappa



How to taste Grappa

Follow these steps, keeping in mind particularly to **use, first, your nose**. Second **NEVER SWIRL the glass**. (you do not want the alcohol disturbing your sense of smell.) **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.)

How pomace does look like





The sizes available are:

750, 375 & 50ml

The large bottles are sold in individual boxes.

The minis are sold in sleeves of 12 minis each.



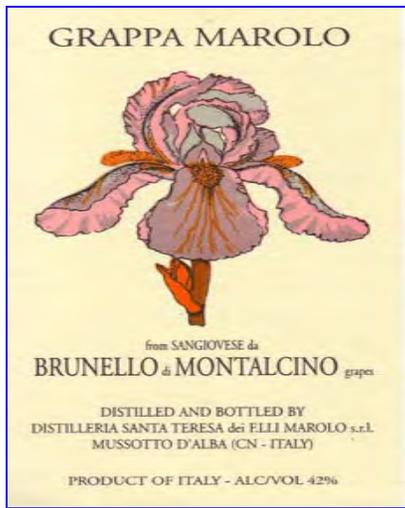
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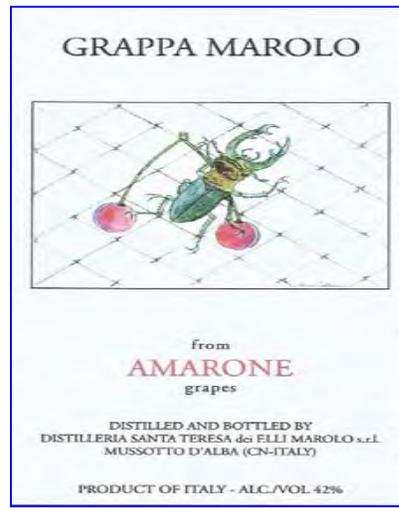
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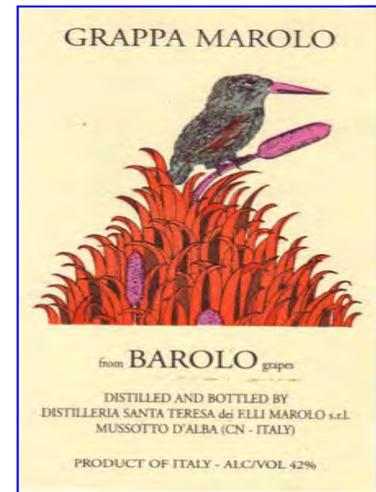
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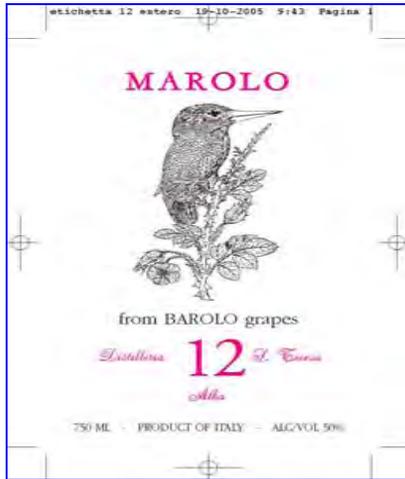
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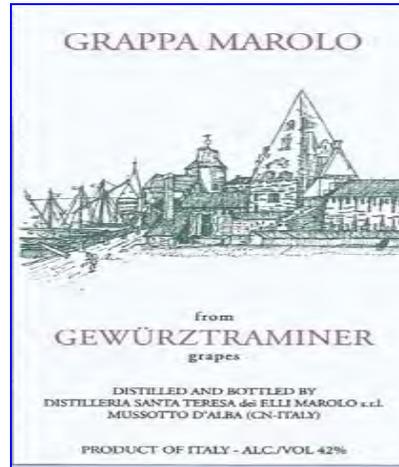
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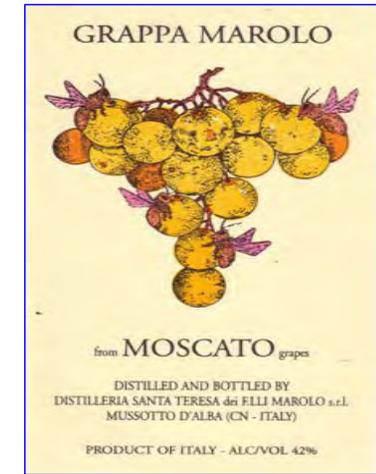
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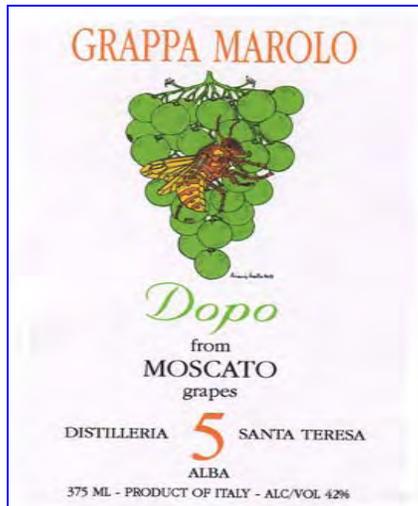
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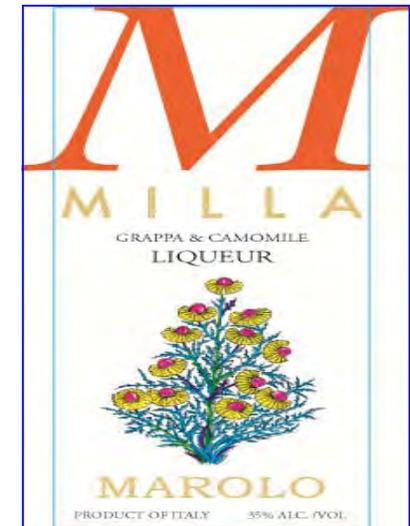
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8



9



MAROLO GRAPPA FLIGHT

1-Brunello From Sangiovese grapes grown in Montalcino (Tuscany). Flowery - the iris flower featured on the label is symbolic. Probably the purest, the most quintessential "grappa" of this collection. Peach, apple, alfalfa are the words that can offer a sense of its aroma and flavor, as well as a touch of minerality. The Gotha of the Brunello producers supply their pomace to Marolo.

4-Barolo 12 years old - A grappa with great complexity, aged primarily in barriques used to age Marsala from Sicily. The tones begin with a sweet chocolate, evolving into dryer ones like those of cocoa or even coffee. From touches of honey and vanilla to those of leather and cinnamon. Proud to stand up with any aged spirit of any type or any country, while maintaining its unique identity.

7-"DOPO" Moscato grappa aged 5 years in wood used to age passito wines from the Pantelleria island (south of Sicily). Aromas of great elegance and flavors of tropical fruits, peach, candy, raisins together with hints of apricot and figs. A pleasant collection of pastry perfumes and flavors that are reminiscent of the famous "panettone" cake from Milano. Ideal when matched with seasoned cheeses. "Dopo" means "after" a meal.

2-Amarone - This 3 year-old-aged grappa matures in 60 gallon barriques used to age Amarone wine. It has fruity cherry notes along with those of almonds, hazelnuts and on the finish mint and anise. Balsamic and herbal flavors are also perceptible. Well known producers supply the pomace. **Tedeschi, Venturini, Dal Forno, Fasoli, Fornaser, etc.**

5-Gewürztraminer - From Gewürztraminer grapes grown in Alto Adige. It has an intense fruity aroma reminiscent of Williams pear, elderflower, lychee and rose. The fresh identity of the grape variety jumps very "joyfully" in this grappa. It can also be enjoyed icy cold. Colterenzio & Cantina di Termeno supply the pomace

8-Barolo Chinato The base is a several years old Barolo wine and therefore very mellow. It is enriched with an hydro-alcoholic infusion (2.2%) of herbs, roots, barks and natural spices with the addition of 15% sugar. It is aged 2 years in 60 gallon barriques. Maestro Paolo Marolo uses about 40 different ingredients, but the main botanical component is the chincona bark, known as quinine. Great as a "digestivo" and as an accompaniment to chocolate desserts (and ice cream). It is also an appealing aperitif.

3-Barolo - Aged for 3½ years in French oak barriques (60 gallons) used to age the Sicilian Marsala wine. This grappa has subtle tones of vanilla and cocoa. The color comes from the wood, since spirits are initially clear. The barrique gives a new dimension that is clearly felt in the palate: incredible softness, gentleness. Some of the best Barolo producers supply the pomace for all the aged Barolo grappas of Marolo.

6-Moscato A vibrant aroma with pronounced flowery and fruity impressions: orange, rose, sage and coriander. Made with Moscato grapes of the Piedmontese areas of Langhe and Asti, this extraordinary fragrant grappa can be appreciated straight from the freezer or on vanilla ice cream.

9-MILLA - An old family recipe, reinvented by the grandmother of Paolo Marolo, Lodovina. It shows clearly the fresh aroma of chamomile tea with honey sweetness. The recipe is very simple and very difficult at the same time because it takes a master to balance the ingredients of this unique incomparable liqueur, the ORIGINAL chamomile liqueur. Based on grappa from Nebbiolo grapes in which the chamomile flowers are left to macerate for 11 months and adding sugar.

The Grappa **MAROLO FLIGHT**

How to taste Grappa:

Follow these steps, keeping in mind particularly to:

First: **use your nose.**

Second: **never swirl the glass.**

Third: **place just a touch of grappa on your tongue.**

Fourth: **swallow it** (do not swirl it in your mouth-palate like you do for wine!)

Fifth: **never spit** (you do not want to offend your taste buds).

The 9-12-15-20 year aged Barolo

- For the first 2 years, they are aged in Italian oak casks of 20-30 hl.
- From the end of the second year until the end of the twelfth year, the aging takes place in various 60 gal. oak barriques used to age marsala (80%), and to age Piedmontese chardonnay & arneis (20%).
- From the thirteenth year until the twentieth, Marolo uses, beside oak barriques, casks of 380 liters of acacia for periods of 3-8 years.
- The aging process goes through periodical – every 2-3 years – rackings from one barrel to the other.

The kingfisher tale: the evolution of the aged Barolo grappas of Marolo

- From the herbaceous, floral, spicy, natural aromas of **“white” Nebbiolo**.
- To secondary, tertiary aromas acquired by aging in wood.
- Experience taught that there were some defined steps in the evolution: 9-12-15-20 years; **not defined casually**.
- **Two families** were born: one with the 9 & 12 years, fresher, younger, fruitier and the other, 15-20 years, dryer, more mature and richer.
- At 9 years, aging in marsala & white wine French oak barriques, reaches a **level of completeness**: round, soft, sweet perceptions, blond-yellow tobacco, white-milk-sweet chocolate, leather belt, sweet hazelnuts. It goes well with a “Toscano” cigar.
- At 12 years, you will taste a grappa with more toasted flavors; well pronounced vanilla; sweet-chocolate; toasted hazelnuts. It goes well with a Havana cigar. **The top of the “gentle” Marolo Barolo aged grappas**.
- At 15 years, after 3 years of aging in the rich of tannins **acacia wood**, this grappa is more mature; it has more evident dryness; **showing tar** (goudron), dark-chocolate, almond aromas & flavors.
- At 20 years, at this stage there is a **fullness** well perceived. Cocoa beans, toasted almonds, licorice, tar & also “wet-leather-saddle” are the dominant aromas and/or flavors.
- In 2014 Marolo has an inventory of about 300,000 liters of aged grappa.

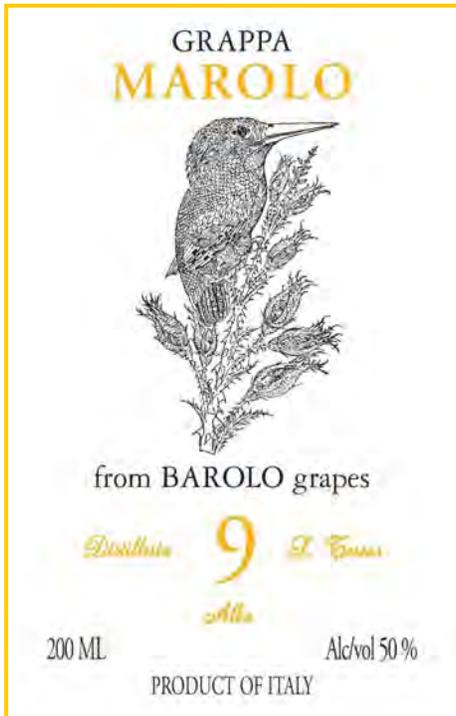


BAROLO
12 years old
750 ml



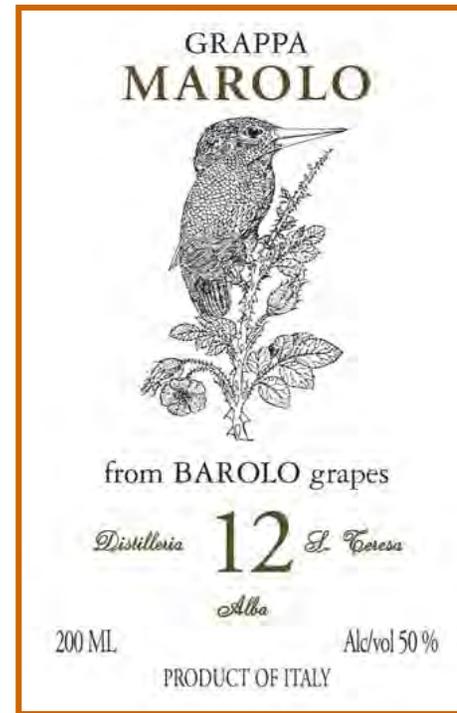
**This unit is called
“For Four.”
There are 4 bottles of
200ml in each box.
One bottle each of the 9,
12, 15 and 20 year old
BAROLO**

1



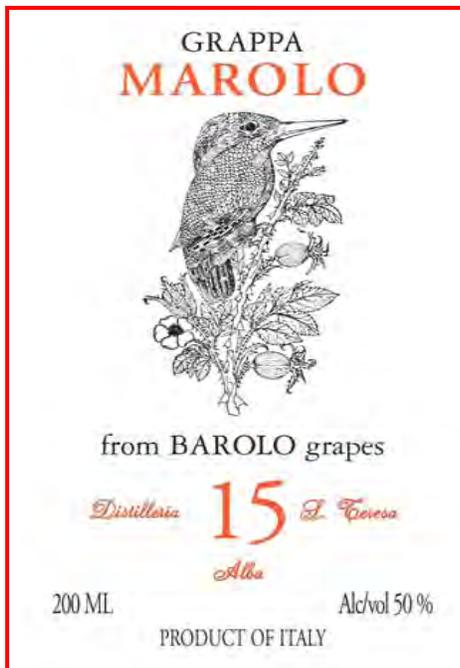
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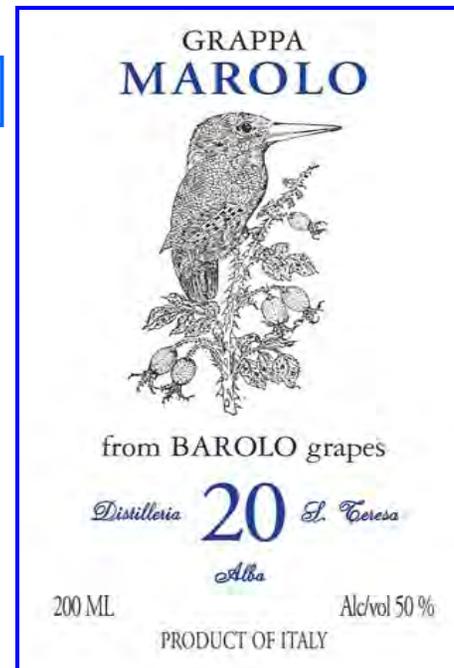
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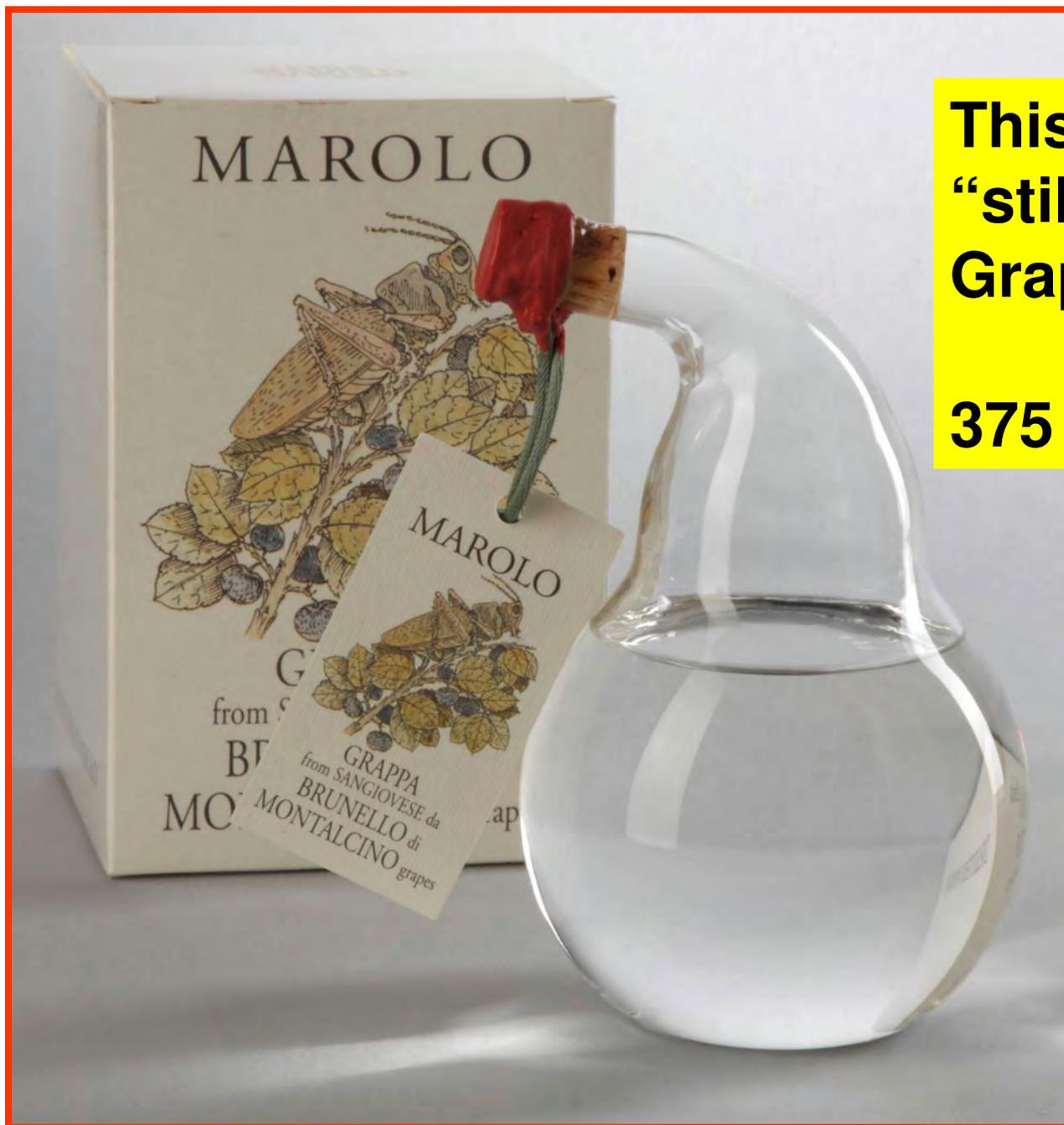


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4



At 20 years, at this stage there is a fullness well perceived. Cocoa beans, toasted almonds, licorice, tar & also “wet-leather-saddle” are the dominant aromas and/or flavors.



**This unit is called
“still” and it is
Grappa Brunello**

375 ml

Small Hole: 375ml of Barolo
Large Hole: 375ml of **MILLA**



MAROLO GRAPPA – FANCY & AGED GRAPPAS

Twist: 375ml of Barolo

Moon: 375ml of **MILLA**



This unit is called "For Four"
4 bottles of 200ml each
9, 12, 15 & 20 year old BAROLO



1) - How to enjoy Grappa

- Brunello & Moscato:
- ...room temperature in order to appreciate the delicacy of the flavors.
- ...**freezer** temperature and served in “frosted” liqueur glasses to please the “summer consumers.”

2) - How to Enjoy GRAPPA

Any grappa combines very well with chocolate.

Chocolate candies, like the famous Marolo Cuneesi, with chocolate cakes and with pastry or cakes made with cream and - or whipped cream.

The aged Grappas are excellent complements to chocolate soufflé & to seasoned cheeses.

It is a typical after dinner drink,
instead of dessert wines or cognacs.

3) - How to Enjoy GRAPPA

- "A spiked coffee"

Typical tradition of the alpine populations. Adding a splash (a few drops) of grappa in your espresso to add "flavor and warmth."

- "Raset" = rinsing

It is the dripping of a touch of grappa in your empty espresso cup just after you finished drinking your coffee. The grappa dilutes the sugar at the bottom of the cup and its taste blends with the left over of the coffee.

How to enjoy **M****ILLA**

- It can be served: at “**fresh**” temperature and we strongly recommend to enjoy it on **the rocks in a tumbler or from the freezer;**
- with a splash of freshly squeezed **lemon juice or**
- **MILLA** “affogata” in your favorite ice cream and finally
- in your favorite cocktail.

MILLA COCKTAILS

Dim the Lights

1oz Marolo **MILLA**
1oz Koval Rose Hip liqueur
1oz Germain-Robin brandy
dash Fee Bros. aromatic bitters

by **Alan Walter** at LOA – International House Hotel
New Orleans, LA 70130 – (221 Camp St.) - 2012

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MILLA Freschissima

2oz Marolo **MILLA**
2 bar spoons foaming sugar
1/2oz frsh lemon juice
prosecco
Shake Milla, foaming sugar and lemon juice with ice, strain into a white wine glass ,
top with prosecco.
Garnish with expressed lemon peel.

by **Kehlen Selph** at Coppa Osteria
Houston, TX 77005 – (5210 Morningside Dr.) - 2013

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MILLA Mule

2oz. **MILLA**
1oz. Lime
1/2 bar spoon honey
Stir honey and other ingredients until honey is dissolved. Add ice, shake and strain
into Collins glass. Add fresh ice and top with Fever Tree ginger beer. Garnish w 1/2
lime wedge on skewer.

by **Brian Elder** at Vino Vino
Austin, TX 78751 – (4119 Guadalupe Street) - 2013

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The Concept

1.75oz. Marolo **MILLA**
1oz. fresh lemon juice
.75 oz. clover honey
4 fresh cranberries
2 pieces of candied ginger
Add a small scoop of ice. Shake and use dirty ice in rocks glass.
Cranberries and ginger act as garnish.

by **Kerry Quaile** at **Vera Pizzeria**
Buffalo, NY 14222 - (220 Lexington Ave.) - 2013

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MILLA Deeds

1.5oz. Bulleit Rye
.5oz. Marolo **MILLA**
.5oz. Lemon juice
.5oz. Honey Syrup 2:1
Top with DC Brau Citizen Beer.
Garnish with orange peel & thyme.

by **Josh Sullivan** at **Dooby's**
Baltimore, MD 21201 - (802 N. Charles St.) - 2014
www.postprohibition.com

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Champagne Blossom

1 sugar cube
2 dashes of orange bitters
3/4oz. Marolo **MILLA**
Topped off with champagne & orange twist

by **Laura Royer with Heather Buesing**
at **Champagne Bar & at Rose Club**
Plaza Hotel
New York, NY 10019 - (768 5th Avenue) - 2014

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Camomilla

1oz. Plymouth London Dry Gin

1oz. Marolo **M**illa Chamomile Grappa Liqueur

1/2oz. fresh squeezed Meyer lemon juice

1/4oz. fresh squeezed lemon juice

1/4oz. honey syrup (3:1 ratio)

3 dashes Dr. Adam Elmegirab's Dandelion and Burdock b

1. Combine ingredients in a shaker tin and shake vigorously with ice for 10 seconds.
2. Double strain (with a hawthorne and a fine mesh strainer) into a chilled coupe glass.
3. Garnish with three small chamomile tea flowers.

by **Shelley Lindgren** at **A16 & A16 Rockridge**
San Francisco, CA 94123 (2355 Chestnut St.) &
Oakland, CA 94618 (5356 College Ave.) - 2014

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Tea Time

2 oz - Don Q Rum

.75 oz - MILLA

.75 oz - Fresh Lemon Juice

.75 oz - Simple Syrup & Honey

Topped with Prosecco (Bele Casel of course) -

by **Jerry Galante & Brianne Carden** at **Rustic House**
Chicago, IL 60614 (1967 N. Halsted Street)
<http://www.rustichousechicago.com/>

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Boo Boo Shoo-Ee

courtesy of la Petite Grocery

1½ oz - Sazerac Rye

½ oz - MILLA Chamomile Grappa/Liqueur

½ oz - Dolin Blanc

½ oz - St. Germain

½ oz - 6 drops Bittermens Boston Bittahs

Stir, strain neat into rocks glass. Use orange peel to rim and zest over glass & discard peel. Enjoy.

by **Mia Freiberger Devillier** at **La Petite Grocery**
New Orleans, LA 70115 (4238 Magazine Street)
<http://www.lapetitegrocery.com/>

Paolo Boselli – Nov.23, 2014

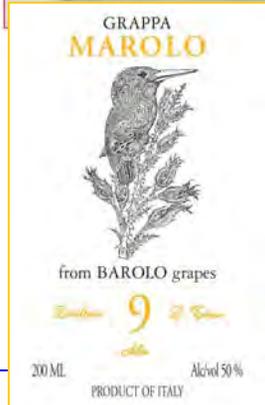
milla - cocktails - 112314

“imperfect, but good...”

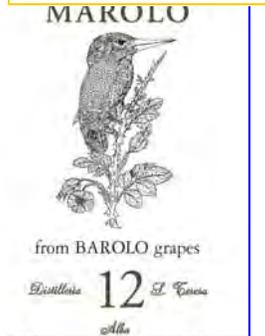
- The goal of any “grappaiolo” is to **obtain** an **“imperfect” product, but “imperfect to the point of being good!”** Therefore, a good grappa is always born with an alcohol content that varies from 136 to 154 proof (from 68% alc. by vol. to 77%).



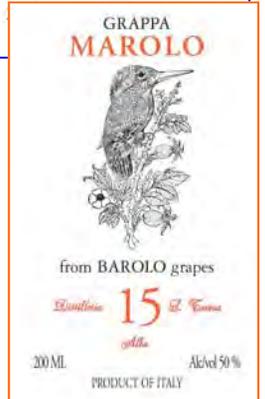
Only the 12 year old is available in the 750ml size.



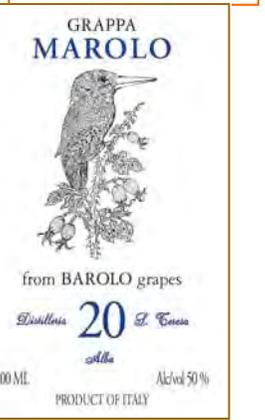
"The kingfisher tale"
The evolution of the aging of Grappa Barolo by Marolo
 Experience taught that there were some defined steps in the *evolution*: 9-12-15-20 years; not defined casually. Two families were born: one with the 9 & 12 years, fresher, younger, fruitier and the other, 15-20 years, dryer, more mature and richer.



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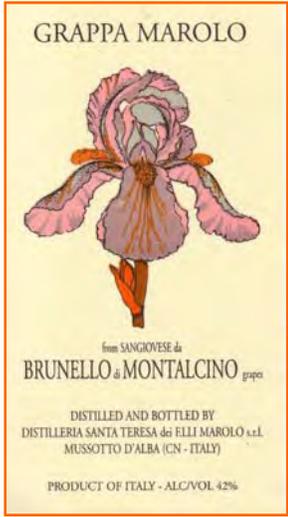
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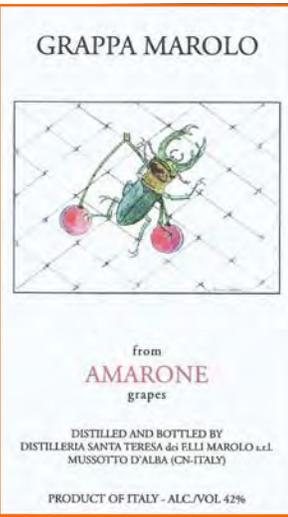
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MAROLO GRAPPAS

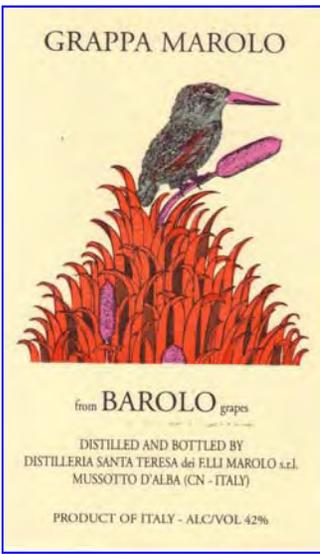
IMPORTED BY: IBS, MANHASSET, NY
 CONTACTS: 718-263-4094 - PremiumB@gmail.com
 Facebook: MILLA MAROLO GRAPPA



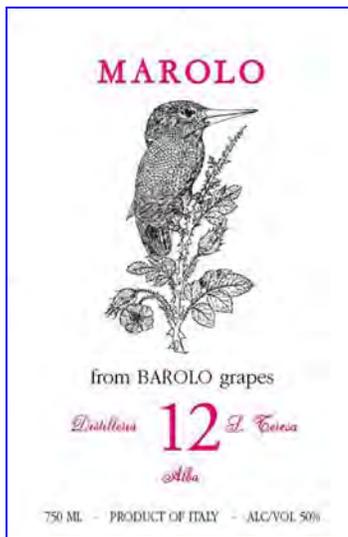
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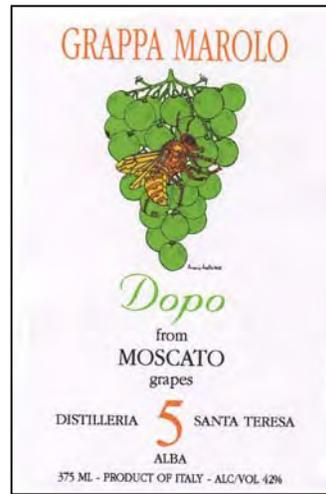
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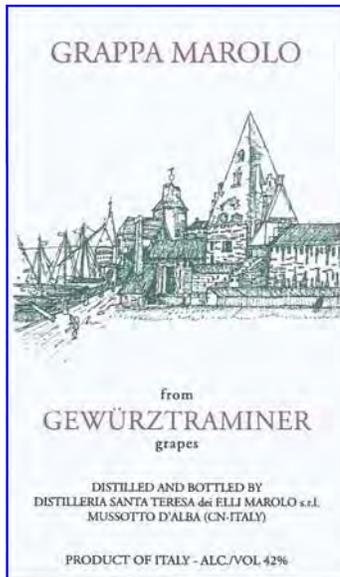
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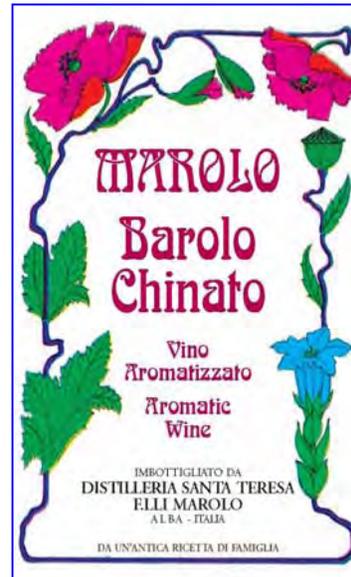
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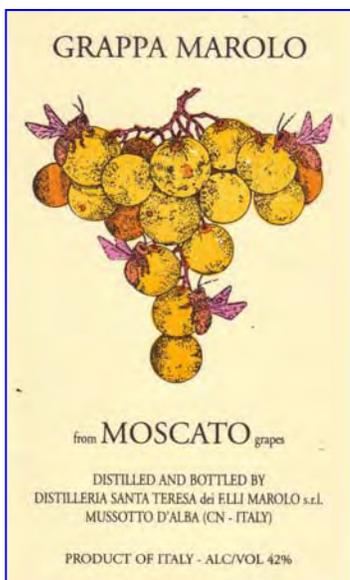
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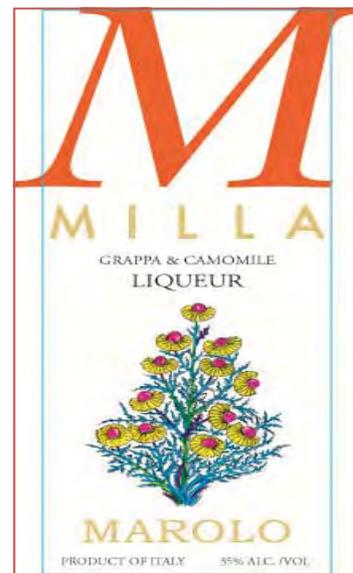
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The MILLA "POST-CARD"

MILLA by **MAROLO**
THE ORIGINAL
grappa & chamomile liqueur



MILLA by **MAROLO**
THE ORIGINAL
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How to enjoy MILLA

- * It can be served at "fresh" temperature and we strongly recommend to enjoy it on the rocks in a tumbler or from the freezer;
- * with a splash of freshly squeezed lemon juice or
- * **MILLA** "affogata" in your favorite ice cream and finally it mixes very well in cocktails.

Contacts: 718.263.4094 • PremiumB@gmail.com
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Shelf Talkers - #1

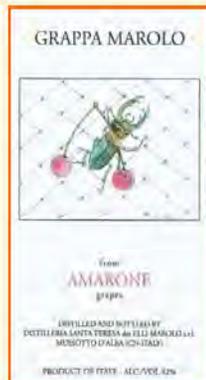


MAROLO Grappa di Brunello the “purest”

From Sangiovese
grapes grown in
Montalcino
(Tuscany).

Its aromas include peach & apple and
as well as a touch of minerality.
Enjoy straight, frozen, or as a splash in
your espresso!

Contacts: 718.263.4094 • PremiumB@gmail.com
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MAROLO Grappa di Amarone the “classic”

Aged for three years
in the same barriques
used for the
Amarone wine.

Fruity notes of cherry almonds and
hazelnuts with a hint of mint and anise
at the end.

Contacts: 718.263.4094 • PremiumB@gmail.com
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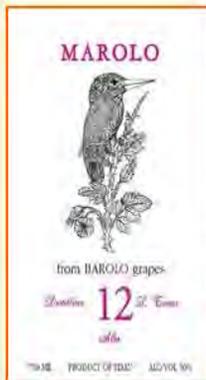
MAROLO Grappa di Barolo the “signature”

Made with Nebbiolo
grapes from Barolo.
It ages for 36-42 months
in French oak barriques
used for Marsala wine.

Incredible softness, gentleness and well
rounded. Subtle tones of vanilla and cocoa.
A perfect accompaniment for chocolate
desserts or just straight.

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Shelf Talkers - #2



MAROLO Grappa di Barolo 12 years old “the aged one”

A grappa with great complexity. Aged in oak barriques used for Marsala wine.

The flavors include sweet chocolate, evolving into cocoa or even coffee...with finishing touches of honey, vanilla, leather and cinnamon. Enjoy in a snifter with a splash of water.

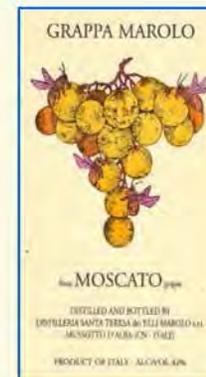
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MAROLO Grappa di Gewürztraminer the “joyful”

An intense fruity aroma reminiscent of Williams pear, elderflower, ly hee and rose. The identity of the varietal jumps very “joyfully” Enjoy it straight or icy cold.

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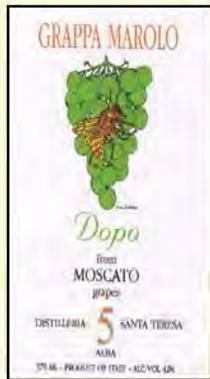


MAROLO Grappa di Moscato the “floral”

A vibrant aroma with pronounced flowery and fruity impressions: orange, rose, sage and coriander. Ek raordinary fragrant grappa can be appreciated straight, from the freezer or on vanilla ice cream.

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Shelf Talkers - #3

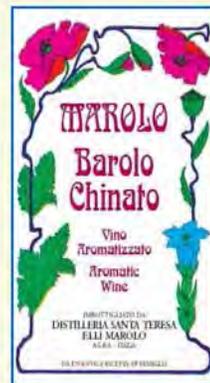


MAROLO Grappa di Moscato “Dopo” the “tropical”

“DOPO” Italian for
“AFTER” (after a meal)
Aged 5 years in barrels
for the Passito wine from
the island of Pantelleria,

south of Sicily. Elegant “tropical” aroma and
flavors of peach, candy, raisins together with
hints of apricot and figs. A pleasant collection
of pastry perfumes and flavors reminiscent the
famous “panettone” cake from Milano. Ideal
with seasoned cheeses.

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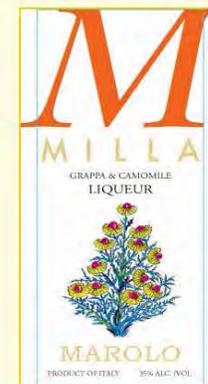


MAROLO Barolo Chinato

A several years old
Barolo wine enriched
with an infusion of
herbs, roots, barks
and natural spices.

The main botanical
ingredient is the chincona bark, known
as quinine (china in Italian) Great as a
digestive or an aperitif, goes well with
chocolate desserts and ice cream.

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MILLA the “original” Grappa & Camomile Italian liqueur

Fresh aroma of
camomile flowers
left to macerate for

11 months in grappa of Nebbiolo
grapes, with a honey sweetness.

Enjoy it straight, on the rocks or with
a touch of squeezed lemon juice.

SIMPLY DELICIOUS!!

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