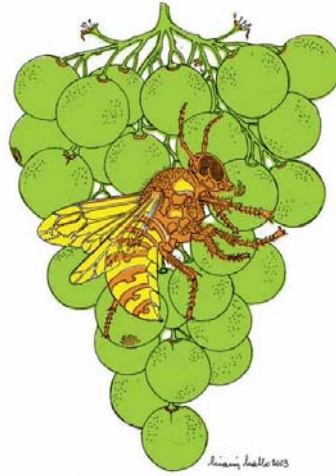


GRAPPA MAROLO



Dopo

from
MOSCATO
grapes

DISTILLERIA **5** SANTA TERESA
ALBA

375 ML - PRODUCT OF ITALY - ALC/VOL 42%

This grappa, made with MOSCATO grapes, is aged 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 my 5 year old grappa reflects in its taste the sweetness of the Moscato Passito di Pantelleria. (Pantelleria is the tiny volcanic island located in the middle of the Mediterranean Sea, between Sicily and Tunisia.)

Paolo Marolo