

Marolo Grappa presentation

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- 2) **From the vineyards to the distillery – (from#1 – to # 15)**
- 3) **The Marolo GRAPPAS – (from#1 – to #30)**
- 4) **How to taste grappa, Grappa Marolo – (from#1 – to #10)**
- 5) **Ways to serve Grappa Marolo – (from#1 – to #12)**
- 6) **Merchandising tools – (from#1 – to #6)**
- 7) **How grappa is made – (from#1- to #24)**

4) 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 palate]; **fifth, never spit**, (you do not want to offend your taste buds).

How to Taste Grappa

- ***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, Moscato “Dopo,” ***MILLA.***
- **3-**It is crucial to familiarize yourself with the AROMA and the TASTE.

GRAPPA MAROLO FLIGHT



Perhaps the most “traditional” of the five, due to its ethereal and aromatic qualities, as well as a little more bite.



Aged in French oak barrels for 36-42 months. Very complex, with spicy notes of anise and subtle vanilla.



This most closely reflects the varietal characteristics of the grapes from which is made. Rich tropical fruit notes.



MILLA is a liqueur made from camomile blossoms steeped into grappa made from nebbiolo grapes.

Grappa MAROLO

From Brunello to Barolo, to Moscato, to DOPO and at the end,

MILLA!



Made with Moscato grape, is aged 5 years in oak barrels. “DOPO” Italian for “after” (after a meal) has a warm, smooth, velvety and sweet taste.

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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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GRAPPA MAROLO



DISTILLED AND BOTTLED BY
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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GRAPPA MAROLO

DISTILLED AND BOTTLED BY
DISTILLERIA SANTA TERESA dei F.LLI MAROLO s.r.l.
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

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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How to Taste Grappa

- **4-**Be patient and begin by training your nose, moving the first glass close to your nostrils.

Put your nose gently in the glass and catch the dryness, the “mineral” and “flowery” (iris flower) 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.

How to Taste Grappa

- **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.

How to Taste Grappa

- **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.

How to Taste Grappa

- **9-**Now you are ready to taste one flavor after the other in the same sequence. Gently sip it [**just a touch of grappa on your lips**], do not swirl it around your palate as you do with wines, **just swallow it.**
- Not only will you avoid offending your taste buds, but you will also 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.

End Part 4