

Marolo Grappa presentation

- 1) **General info about Marolo distillery – (from#1 - to#9)**
- 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)**

How to Enjoy GRAPPA

1- "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."

2- "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 GRAPPA

3- It combines well with ...

Any grappa combines very well with chocolates (the famous Marolo Cuneesi), chocolate cakes and with pastry/cakes made with cream and/or whipped cream.

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

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

Service temperature

- 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.”

Serving temperature

- MILLA:
- can be served at “fresh” temperature and we strongly recommend to enjoy it on the rocks or from the freezer.

MILLA®

by MAROLO

...the cocktails.



MILLA®

by MAROLO

...the cocktails.



MILLA®

by MAROLO

...the cocktails.



MILLA®

by MAROLO

...the cocktails.



MILLA®

by MAROLO

...the cocktails.



MILLA®

by MAROLO

...the cocktails.



End Part 5