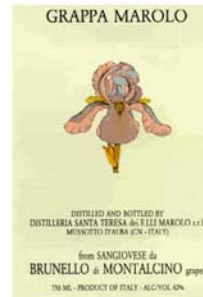


Marolo Grappa presentation

- 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)**

Sell-Sheet for the standard bottles

GRAPPA DI MAROLO ARTISAN GRAPPA FROM THE PIEDMONT REGION



750ml - \$

375ml - \$

50ml - \$



750ml - \$

375ml - \$

50ml - \$

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.

Grappa di Barolo

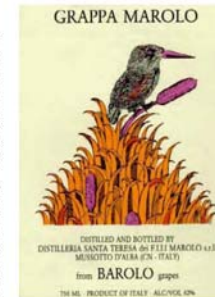
Maestro Grappaio Paolo Marolo creates this special blend from grappas distilled from selected fresh Nebbiolo grape pomace of the incomparable wine of Barolo. Aging the grappas 36 to 42 months in wood before blending (30% in 600-liter acacia barrels and 70% in 228-liter oak barriques) imparts a lovely straw color, a deeply ample aroma, and enormous full-flavored character balanced by velvety smoothness.

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!

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 and left to steep for 11 months in the grappa. A time-honored tradition of the Langhe hills -- the land of Barolo and Barbaresco -- is transported to a new realm of elegance.



750ml - \$

375ml - \$

50ml - \$



750ml - \$

375ml - \$

50ml - \$

Cases: 12 x 375ml - 6 x 750ml
12 x 50ml

**Sell-Sheet
for the
fancy
bottles**

GRAPPA DI MAROLO
ARTISAN BOTTTLINGS
INDIVIDUALLY HAND-BLOWN
- ALL BOTTLES ARE 375 ML -



Grappa di Barolo "Small Hole"
Maestro Grappaio 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.



Grappa & Camomile "Large Hole"
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 Piemonte 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.

Grappa di Barolo "Twist"
Maestro Grappaio 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.



Grappa & Camomile "Moon"
Marolo's meticulously hand-crafted Grappa & Camomile is a liqueur obtained from the infusion of camomile blossoms in the grappa of carefully selected Nebbiolo grapes. The camomile flowers are picked when fully mature, then dried in the shade, and left to steep for 11 months in the grappa. A time-honored tradition of the Langhe hills - the land of Barolo and Barbaresco - is transported to a new realm of elegance.

ALL BOTTLES:
\$

Grappa di Brunello "Still" - 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.



/375 ML
BOTTLES PER CASE:
BAROLO HOLE: 7 CAMOMILE HOLE: 5
BAROLO TWIST: 6 CAMOMILE MOON: 7
BRUNELLO STILL: 6

IMPORTED BY IBS, MANHASSET, NY

GRAPPA MAROLO



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



IMPORTED BY IBS, MANHASSET, NY

GRAPPA MAROLO



DISTILLED AND BOTTLED BY
DISTILLERIA SANTA TERESA dei F.LLI MAROLO s.r.l.
MUSOTTO D'ALBA (CN - ITALY)

from BAROLO grapes

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

Grappa di Barolo

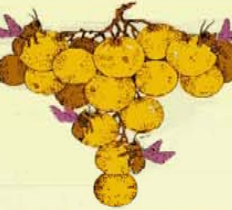
Maestro Grappaio Paolo Marolo creates this special blend from grappas distilled from selected fresh Nebbiolo grape pomace of the incomparable wine of Barolo. Aging the grappas 36 to 42 months in wood before blending (30% in 600-liter acacia barrels and 70% in 228-liter oak barriques) imparts a lovely straw color, a deeply ample aroma, and enormous full-flavored character balanced

by velvety smoothness.

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IMPORTED BY IBS, MANHASSET, NY



GRAPPA MAROLO

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

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IMPORTED BY IBS, MANHASSET, NY



MILLA

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A Premium Brands Selection
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Shelf talkers

IMPORTED BY IBS, MANHASSET, NY

GRAPPA MAROLO



Dopo

from
MOSCATO
grapes

DISTILLERIA 5 SANTA TERESA
ALBA

575 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.

A Premium Brands Selection
To learn more, visit www.paoloboselli.com



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



End Part 6