

GRAPPA MAROLO FLIGHT

1



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

2



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

3



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

Grappa

MAROLO

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

MILLA!

5



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

4



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.