

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 grape from which it is made. Rich tropical fruit notes.

GRAPPA MAROLO

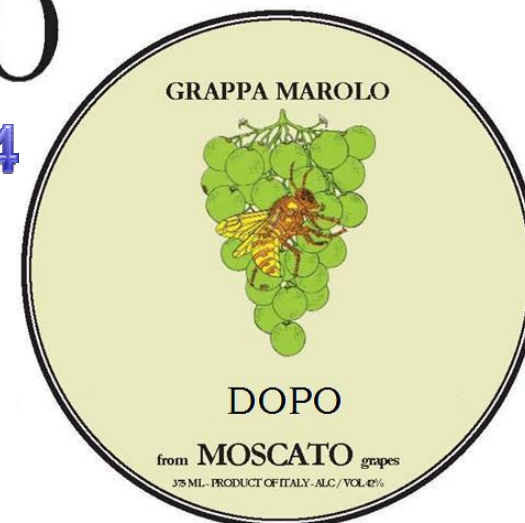
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Grappa & Camomile is a liqueur made from camomile blossoms steeped in grappa made from nebbiolo grapes.

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

4



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