



TELLITALIA IMPORTS

How to taste and become an expert on grappa

Use the Marolo Tasting Placemat.

Have four “tulip” shaped glasses, one on each spot.

The sequence of tasting is: Brunello, Barolo, Moscato, Camomile.

It is crucial to familiarize yourself first with the AROMA and then the TASTE.

Be patient! First train your nose. Examine the aroma of each flavor, and treat them very gently until you are acquainted with each one.

Move the first glass close to your nose. Gently put your nose in the glass and catch the dryness, the “mineral” characteristic of BRUNELLO. Do NOT taste.

Move to the second glass, BAROLO, and the vanilla of the wood will be perceived immediately. Do NOT taste.

Now you have MOSCATO in front of you: so unique, so exotic, and so fruity. Do NOT taste.

CAMOMILE will be the last one. If you are familiar with chamomile tea, the recognition of this flavor will be very easy, otherwise you have to practice a little bit. Do NOT taste.

Next, you have to move with your nose for a second and possibly for a third round. “Jump” from one glass to the other and ask yourself, “Which one is this?” In a few minutes you WILL become an expert because you will recognize the aroma of each flavor instantly.

Now you are ready to sip, very gently, one flavor after the other in the tasting sequence listed above.

This time, do not move the grappa through your palate, just sip it with the tip of your tongue.

Being familiar with the aroma and the taste, get CONFIDENT and taste each grappa, putting a decent quantity in your mouth.

At this point you will recognize each flavor, even if they were moved around randomly.

Now, do not tell me that you are not an expert on GRAPPA!