

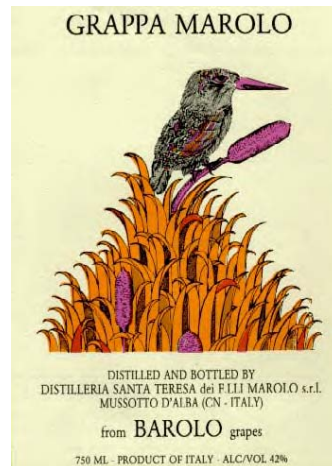
GRAPPA



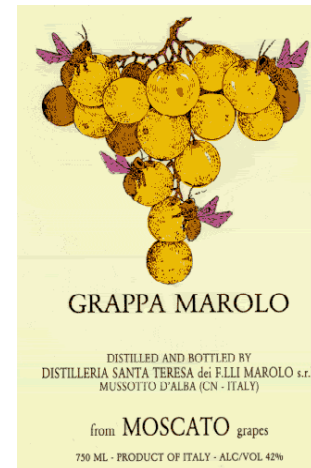
MAROLO



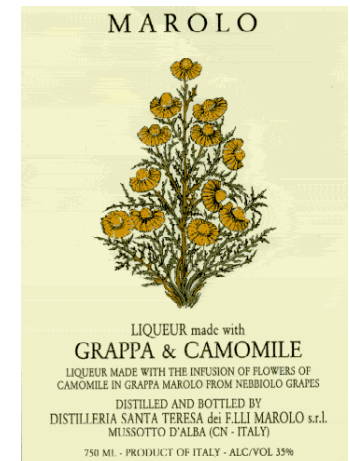
Made with *Vinaccia* from Ciacci Piccolomini, Salvioni, Val di Suga and Lisini. Perhaps the most “traditional” of the four, due to its ethereal and aromatic qualities, as well as a little more bite.



Aged in 600-liter acacia and 228-liter French oak barrels for 36-42 months, giving it a slight hue. Very, with spicy notes of anise and subtle vanilla. Just *some* of the *vinaccia* suppliers are: Bruno Giacosa, Aldo Conterno, Luciano Sandrone and Cordero di Montezemolo.



Easily the smoothest so far, but curiously, also the richest. This most closely reflects the varietal characteristics of the grape from which it is made. Rich tropical fruit notes and a slightly unctuous texture.



Marolo’s hand-crafted **Grappa & Camomile** is a liqueur made from chamomile blossoms steeped in grappa made from nebbiolo grapes. The chamomile is picked when fully mature, dried in the shade and left to steep for 11 months in the grappa.