



EXTRAORDINARY ITALIAN SPIRITS

Marolo

GRAPPA

First distilling grappa in 1977, Paolo Marolo is the inspired, celebrated conductor of the Marolo orchestra, precisely balancing technique and passion to artfully arrange harmonies of scent and flavor. These are elegant and original, excitingly unique variations on the theme of grappa, fruits of a great love for Italy and its grapes, soils, and climates.

Paolo has transformed a casual, rustic liquor into a modern, sophisticated, always exciting incarnation of the distiller's art. In his un-automated distillery, Paolo is attentive to every phase of the distillation process. Meticulous craftsmanship adapts to the characters of the pomaces, and the results bear witness to Paolo's understanding



of nature and his skillfulness in meaningfully revealing the personalities of the grapes and the soils from which they spring.

Historically, the grappa trade sought quantity over quality and the resulting spirits were quite typically coarse and common. Paolo had quite a different vision of Grappa, seeking to fuse classical and modern techniques and equipment. The estate's two small discontinuous *bain marie* stills place severe limits on production, naturally maintaining estate focus on quality. Ultimately, through long and careful aging in barrels of acacia and oak, these grappa develop the aromatic elegance and palate precision reminiscent of the color and clarity of a precious gem.

MILLA *Camomile-infused grappa*

grappa infused with ripe Camomile flowers, steeped for 11 months; a traditional liqueur in the Langhe (famed home of Barolo and Barbaresco); deliriously perfumed, fullish weight – fantastically flavorful stuff! 35%

Grappa di **GEWÜRZTRAMINER**

Grappa di **MOSCATO**

transparent; distinctive, delightfully rich nose; intense yet smooth and ripe on the palate – 42%

Grappa di **MOSCATO "DOPO"** aged 5 years in French oak

Grappa di **BRUNELLO DI MONTALCINO**

Grappa di **AMARONE**

Grappa di **BAROLO**

Grappa di **BAROLO 12 YEARS**

smooth palate of fruit, dried and candied-fruit, and spices; raisin and prune with jam and citrus, pronounced oak, and pepper, liquorice, tobacco, and clove; aged 12 years in small Taransaud oak barrels, 50% new (gasp!)

Grappa di **BAROLO COLLECTION** one of each: 9yr, 12yr, 15yr, and 20yr (4 x 200ml)

BAROLO CHINATO *vino aromatizzato*

from an old family recipe: Barolo infused with herbs and rinds including cinchona, rhubarb, gentian, coriander, cinnamon, and cloves; extended aging in small oak barrels brings vibrant harmony and pronounced elegance



Thank you for your time and for your interest in Connoisseur wines.