

MAROLO

DISTILLERIA

Grappa Solera di Barolo



VARIETY: Nebbiolo da Barolo.

ALCOHOL CONTENT: 42 % in volume.

VOLUME: 50 cl.

AGING: the oldest part of Solera is aged for at least 7 years in second passage barriques used for Piedmontese Chardonnay. The choice of white wine barrels is “neutral”, to guarantee the Nebbiolo marcs their full varietal expression.

TASTING: deep amber color, the nose has an aromatic range with the prevalence of fruity notes where the pleasantly balsamic character of Nebbiolo grapes used for Barolo is always perceptible. In the mouth, complex and very delicate nuances of dried and canned fruit, plum and raisins. The woody notes of aging in barrique is never too forward, hinting nuances of cocoa and bitter chocolate.

PACKAGING: decanter bottle with glass stopper packed in elegant wooden cases with a sliding compartment.

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