

MAROLO

DISTILLERIA

Liquor of Grappa and Camomile "Foro"



ALCOHOL: 35% vol.

SIZE: 37.5cl.

AGING: oak barriques.

DESCRIPTION: this grappa is based on an old family recipe, used by Signora Lodovina, and perfected by her grandson, Paolo Marolo. It clearly exudes the fresh aroma of Camomile tea with honeyed sweetness. The recipe is both very simple and very difficult, because it takes a master to balance the ingredients of this unique liqueur, the ORIGINAL Camomile liqueur. It is based on grappa from Nebbiolo grapes in which the Camomile flowers are left to macerate for 11 months, with the addition of sugar.

PACKAGING: the hand blown-glass bottle is sold individually in an elegant cardboard box.

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dei Fratelli Marolo s.r.l.

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