

MAROLO

DISTILLERIA

Grappa di Barolo Brunate 2016



GRAPE VARIETY: Nebbiolo from Barolo Brunate MGA (Barolo and La Morra).

ALCOHOL CONTENT: 47 %

BOTTLE VOLUME: 70 cl.

AGING: «Absolute» respect for the raw material was observed: a slow and delicate discontinuous distillation in a bain-marie was followed by aging in French oak barrels used for the refinement of white wines. Why barrels for white wines? Because the essence of the woods becomes subtle, leaving Grappa di Barolo Brunate to fully express its personality, without concealing the primary aromas of the grapes just like how that particular year “molded” them.

SAMPLEE: 976 bottles, numbered and customizable.

TASTING NOTES: Hints of blackberries, violets and ripe red fruit blend perfectly with the balsamic and spicy notes given by the slow aging in wood. A soft and multifaceted grappa, with a playful and joyful soul that purely enhances the aromatic profile of one of the greatest Barolo crus. Extra-ordinary.

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