

MAROLO

DISTILLERIA

Grappa Solera di Moscato



VARIETY: Moscato bianco.

ALCOHOL CONTENT: 42 % in volume.

VOLUME: 50 cl.

AGING: the oldest part of Solera is aged for at least 6 years in second passage barriques that have already been used for Piedmontese Moscato Passito.

TASTING: golden color, the nose has aromas of white flowers and yellow pulp fruit.
In the mouth, sensations of apricot, candied citrus and light notes of pear, complemented by nuances of rose and elderberry, with dried fruit and almond finish.

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

DISTILLERIA SANTA TERESA
dei Fratelli Marolo s.r.l.

Corso Canale 105/1
10051 ALBA (CN) Italy
Tel. 0173/33144

P.iva 01905820047
www.marolo.com