



MAROLO GRAPPA DI GEWÜRZTRAMINER

SKU: BRGMG

Paolo Marolo's first grappas were produced in 1977 from his desire to transform a traditional, often rustic product into an excellent example of the distiller's art. From that time on, he has consistently worked with the pomace of noble grape varieties to make spirits that exalt the special qualities of each variety.

Produced using the aromatic white wine grape Gewurztraminer (pronounced 'guh-vurts-trah-mee-ner'). Gewurz means 'spicy' in German. This grappa is clear, intense and distinctively aromatic with a pleasant aroma of rose, lychee, poire william, black-currant and elder flowers.

Tasting Notes: From Gewürtztraminer grapes grown in Alto Adige, its intense fruity aroma is reminiscent of Williams pear, elderflower and rose. Noticeable recognition of the grape variety on the palate with a little spiciness.

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