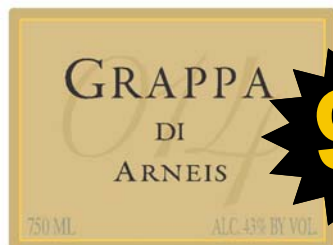


MOLETTTO GRAPPA



95
POINTS

Grappa di Arneis

Clear. Beautiful floral grape blossoms, dried apricot, saddle soap, and suede aromas with a rich, silky, fruity sweet medium-full body and a long, golden raisin chutney, delicate Asian spice, nutmeg, lilac water, beeswax, and cola nut finish. A sensationally vibrant and flavorful grappa.

Beverage Testing Institute/Tastings.com



92
POINTS

Grappa di Barbera

Clear. Dried pear, prune and pepper aromas. A round, silky entry leads to a fruity medium body of dried fruit, sweet cream and peppery spice flavors. Finishes with crisp, warming and balanced, lingering pear and crème Anglaise fade. A superb and complex choice to conclude a hearty Mediterranean meal.

Beverage Testing Institute/Tastings.com



92
POINTS

Grappa di Moscato

Clear color. Bright aromas and flavors of raisin bread, figs, and dusty nuts with a lively, off-dry medium-to-full body and a delightful, long finish with elements of peppery spices, anise, mint, and potpourri. A delicious and vibrant grappa for all occasions.

Beverage Testing Institute/Tastings.com



94
POINTS

Grappa di Nebbiolo da Barolo

Pale golden color. Suede, toasted Brazil nuts and fragrant baked plum and pear aromas with a mélange of stone fruit, autumn fruit and golden raisin flavors with a delightful acacia honey and heather accents reminiscent of lowland Scotch. Finishes with fruit and spice fade and a dash of white pepper. A superb aged grappa for after the big meal.

Beverage Testing Institute/Tastings.com



MOLETTO GRAPPA



96
POINTS

Moletto Distillato D'Uva—Medium body, packed dense mouth feel. Pleasant sweetness. Soft warmth. Beautiful floral flavors with apples and nectarines. Wonderfully balanced with a slow warm finish and cool mintiness.

BEST BUY—Wine Enthusiast

Moletto Distillato D'Uva is made by gently pressing Prosecco and Riesling grapes, which have been fermented at controlled room temperatures and, then, distilled in a vacuum in order to preserve the soft, full bodied and intense aromas.

It has a velvet bouquet, a rich and agreeable scent of ripe fruit, and is deliciously well-balanced. This exceptional product is not technically a grappa, because it is made from freshly fermented wine and not from pomace. This process makes a very pleasant, aromatic, floral and enjoyable after dinner drink.