



ALLIED WINE GROUP

MAROLO MILLA

The Original Chamomile Grappa

35% alc./vol.



PRODUCTION PROCESS

Marolo Destilleria was founded by Paolo Marolo in 1977. They purposed to make very meticulous and expertly crafted grappa--the traditional "peasant" brandy made from the skin and seeds of wine grapes after they've been pressed for wine production.

Milla liqueur begins as a grappa made from the Italian Nebbiolo red wine grape. It is then infused with chamomile petals and sweetened prior to bottling. The infusion is a classic maceration--or steeping like a tea bag in hot water--for a full 11 months prior to bottling. Milla was rebranded from the former Liquor of Grappa and Chamomile." They suggest drinking chilled.

SPIRIT DESCRIPTION

Milla is a liqueur made from the infusion of chamomile flowers in the grappa. The Chamomile flowers are picked when fully ripened then left to steep for eleven months in the grappa. This liqueur is obtained from a traditional and easy recipe, typical in the Langhe territory, the land of Barolo and Barbaresco.

Digestif, anyone? Or, rather, that should be digestivo, as the Italians would have it. This intriguingly chartreuse-green liqueur is made by infusing grappa - specifically distilled from Piedmontese nebbiolo grape pomace - with chamomile blossoms. There's considerable sweetness here, too, but the balance is spot-on. Think of peach-apricot syrup mixed with chamomile tea and punched up with the heady spice and bite of 35-per-cent alcohol. Score - 92. (Beppi Crosariol, theglobeandmail.com, Dec. 19, 2017)

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