

... the drink code.



...the drink code.

"...I decided to create Milla to protect the originality and the uniqueness of my recipe and to satisfy my customers who are consuming it in a ever more widespread and enthusiastic way!"

Paolo Marolo



...the agenda.

- · The distillery.
- · The product.
- · The cocktails.
- · The packaging.
- The press.



MILL

...the distillery.

Marolo's is a small distillery located in Alba, the famous wine town in Piedmont. It produce by one of the lowest and more traditional methods, employing discontinuous distillation in bain-marie.

One of the charateristics of this method, is that it gives to the consumer a genuine and qualitative selected product. Marolo's grappa is obtained from fresh and carefully chosen **pomace** of pressed grapes, distilled during the harvest time.



...the product.

Milla is a "liqueur" made from the infusion of Camomille in the grappa.

The Camomille flowers are picked when fully ripened, dried in the shade, strained and 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.



...the cocktails.

The unmistakable taste of Milla gave the cue to the creation of incredible cocktails. We selected the most catching, new and appreciated from our "fans"!







M I L L A®









M I L LA®









M I L L A®





...the packaging.

- The sizes available are:
 750, 375 & 50ml.
- The large bottles are sold in individual boxes.
- The minis are sold in sleeves of 12 minis each.



...the press.

"Liqueur of the Year...A Major Liqueur Discovery!"- F. Paul Pacult's Spirit

Journal

 Marolo's meticulously hand-crafted Grappa & Camomile is a liqueur obtained from the infusion of camomile blossoms in grappa made from fresh and carefully selected Piemontese Nebbiolo grapes.



...the press.

"Liqueur of the Year...A Major Liqueur Discovery!" - F. Paul Pacult's Spirit Journal.

 F.PaulPacultgaveMarolo'sGrappa& Camomile a five-star rating and found it "warm, inviting, and totally luscious...one of the best liqueur experiences I've had the past year or two...a major liqueur discovery!"



...thank you for the attention.