



DISTILLERIA MARZADRO

Grappa Diciotto Lune

Marzadro was the brainchild of Sabina Marzadro and her brother, Attilio. She had an alembic still fabricated by a local coppersmith and installed it in the family home, welcoming local vintners to bring their pomace to be distilled. Attilio filled his Guzzi motorcycle's sidecar with bottles and went out to Rovereto, Trento, and beyond to sell them. Today Marzadro is one of Italy's leading craft spirits producers, operating out of a striking facility completed in 2004. The distillery's centerpiece is a battery of eight copper stills, which are arranged in a circle under a skylit dome. Over in the dramatic, vaulted bottaia (barrel room), rows of barrels hold grappas and other spirits in various stages of evolution.

COMPANY: Distilleria Marzadro

CREATORS: Sabrina and Attilio Marzadro

ESTABLISHED: 1949

REGION: ITALY • Trentino • Nogaredo

STYLE: A grappa stravecchia (extra aged). Distilled from the pomace of five different local grape varieties: Marzemino, Teroldego, Merlot, Moscato Bianco and Chardonnay. Aged for 18 months (diciotto lune) in a mixture of small barrels crafted from cherry, ash, oak, and robinia (black Locust) woods.

ESSENTIAL INGREDIENTS: Pomace of grapes Marzemino, Teroldego, Merlot, Moscato and Chardonnay

ABV: 41%

CLOSURE: Cork

TASTING IMPRESSIONS: Amber-colored, with wood-derived hints of caramel, vanilla and warm baking spices overlaying essential fruits and florals. Hints of red and black cherry from red grapes; bright florals from the white Moscato.



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