



Marolo “Milla” Grappa di Camomilla

Milla is a liqueur made from the infusion of Camomile flowers in the grappa. The Camomile 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.

ABV 35%

Tasting Notes:

Milla is the new Marolo brand that replaced the "Liquor of Grappa and Chamomile", completely renewed thanks to the precious work of famous international designers. During the previous years the imitations attempts have been a lot; that's why Marolo created Milla, to protect the originality of the recipe and to go towards the taste of the young clients who are enthusiastically appreciating and consuming more and more this product. Milla is wonderful to be drunk chilly or frozen.



Available in 375ml / 750ml



Dim the Lights

1 oz Marolo MILLA Camomile Grappa Liqueur
1 oz Koval Rose Hip liqueur
1 oz Germain-Robin brandy
dash Fee Bros. aromatic bitters

by **Alan Walter** at LOA – International House Hotel
New Orleans, LA 70130 – (221 Camp St.) – 2012

MILLA Mule

2 oz. Marolo MILLA Camomile Grappa Liqueur
1 oz. Lime
½ bar spoon honey

Stir honey and other ingredients until honey is dissolved. Add ice, shake and strain into Collins glass. Add fresh ice and top with Fever Tree ginger beer. Garnish w 1/2 lime wedge on skewer.

by **Brian Elder** at Vino Vino
Austin, TX 78751 – (4119 Guadalupe Street) - 2013

Accolades

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