



# SIBONA

*Antica Distilleria*

## LIQUEURS AND BITTERS

# AMARO SIBONA

This unique Amaro is made to a traditional Piedmontese recipe which uses a variety of aromatic plants and herbs like gentian, cinchona, rhubarb and others, infused slowly to develop the most exceptional characteristics.

**REGION:** Piedmont

**RECIPE:** A slowly infused selection of herbs, roots, aromatic plants and citrus fruits.

**AGEING:** long ageing in stainless steel tanks

**ALCOHOL CONTENT:** 28 % vol.

**BOTTLE:** special and elegant graduated Sibona bottle with notches down the side, to indicate the content, and a pouring spout.

**CAPACITY:** 50 cl – 100 cl (1 litre) – 150 cl. (Magnum) – 20 cl. (available exclusively in a 3-bottle assortment with other grape varieties).

### Sensory profile

**COLOUR:** Deep brown

**BOUQUET:** Intense, round and elegant, with scents of spices, herbs and citrus fruits.

**PALATE:** Unique, full and harmonious. Smooth and persistent finish.

**TASTING SUGGESTIONS:** Excellent alone or with ice and also with ice creams and desserts. An outstanding cocktail ingredient.

