



SIBONA

Antica Distilleria

VINTAGE RESERVE GRAPPE

DISTILLATO "ARMONIA DI LANGA" MILLESIMATO

Elegant and refined wooden case.

The bottles are numbered and bear the indication of the year of bottling.



APPELLATION: Distillato d'uva

RAW MATERIAL: Mainly Moscato grapes

DISTILLING: Exclusively in-house, in copper stills in a bain-marie, employing all the expertise of our oenologists and master distillers.

AGEING: Long ageing in stainless steel tanks

FURTHER AGEING: Very long ageing in oak casks, initially medium-sized and then small.

ALCOHOL CONTENT: 40 % vol.

BOTTLE: Special and precious Decanter bottle with Sibona logo embossed on the glass.

CASE: Elegant and refined wooden case. The bottles are numbered and bear the indication of the year of bottling. (Information provided on an elegant parchment inside the case).

CAPACITY: 70 cl.

Sensory profile:

COLOUR: Amber

BOUQUET: Fine, elegant, open. Floral scents of ripe fruit and honey.

PALATE: Smooth, velvety, fine and aromatic with floral and fruity notes. Persistent finish with oaky notes.

PAIRINGS: Dried fruit, walnuts, almonds, sweets and chocolate (especially dark chocolate with a high percentage of cocoa). Also delicious with mature cheeses.

TASTING SUGGESTIONS: enjoy at a temperature of around 18°C, in a classic tulip glass or balloon glass with or without a stem (like those used to serve cognac). Exceptional grappa for meditation, to be enjoyed slowly, sip by sip, savouring the unique and warm sensations it conveys.