



SIBONA

Antica Distilleria

BLENDED GRAPPE

GRAPPA CLASSICA SIBONA

APPELLATION: "Grappa Piemontese"

RAW MATERIAL: Piedmontese marc from grapes picked fresh during the harvest and selected by Sibona.

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

AGEING: long ageing in stainless steel tanks.

ALCOHOL CONTENT: 40 % vol.

BOTTLE: Bordeaux bottle

CAPACITY: 100 cl (1 Litre)



Sensory profile:

COLOUR: Crystal clear

BOUQUET: Intense, decisive and clean.

PALATE: Dry and intense. A clean and persistent aftertaste.

PAIRINGS: Dried fruit and milk chocolate

TASTING SUGGESTIONS: enjoy at a temperature between 9 and 12°C, in a tulip glass.