



# SIBONA

Antica Distilleria

SINGLE GRAPE GRAPPE

## GRAPPA DI ARNEIS

**APPELLATION:** "Grappa Piemontese di Arneis"

**RAW MATERIAL:** Arneis marc from the Langhe and Roero areas, 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:** special and elegant graduated Sibona bottle with notches down the side, to indicate the content, and a pouring spout.

**CAPACITY:** 50 cl. and 100 cl. (1 Litre).



### Sensory profile:

**COLOUR:** Crystal clear

**BOUQUET:** Fine, crisp and enveloping, with delicate herbaceous notes.

**PALATE:** Original, soave and beautifully rounded. Pleasant aftertaste of bitter almonds, delicate and persistent.

**PAIRINGS:** Dried fruit and milk chocolate.

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