



SIBONA

Antica Distilleria

SINGLE GRAPE GRAPPE

GRAPPA DI BARBARESCO

APPELLATION: "Grappa Piemontese di Barbaresco"

RAW MATERIAL: Marc from Nebbiolo grapes used to make Barbaresco, 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.



Sensory profile:

COLOUR: Crystal clear

BOUQUET: Intense and engaging, with evident varietal notes.

PALATE: Mature, complex, velvety and elegant. Long and progressive finish.

PAIRINGS: Dried fruit and milk chocolate

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