



SIBONA

Antica Distilleria

SINGLE GRAPE GRAPPE

GRAPPA DI BAROLO

APPELLATION: "Grappa Piemontese"

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

FURTHER AGEING: in oak barrels

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

Sensory profile:

COLOUR: Pale amber

BOUQUET: Intense with smooth spicy notes.

PALATE: Mature, deep and velvety. Excellent balance with harmonious woody notes. Lingering and persistent aftertaste.

PAIRINGS: Dried fruit, walnuts, almonds, sweets and chocolate. 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).

