



SIBONA

Antica Distilleria

VINTAGE RESERVE GRAPPE

GRAPPA DI BAROLO MILLESIMATA



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

ALCOHOL CONTENT: 44 % 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: Deep amber

BOUQUET: Intense, full and open, with outstanding personality. Evident notes of vanilla, forest fruits and toasted oak.

PALATE: Mature with an elaborate structure, deep and velvety. Excellent balance with harmonious woody notes. Lingering, persistent aftertaste with vanilla and tobacco.

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, feeling the unique and warm sensations it conveys.