



SIBONA

Antica Distilleria

SINGLE GRAPE GRAPPE

GRAPPA DI CHARDONNAY

APPELLATION: "Grappa Piemontese di Chardonnay"

RAW MATERIAL: Chardonnay 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: 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: Crystal clear

BOUQUET: Fine, open and characterised by floral scents.

PALATE: Elegant, engaging and persistent, with fruity flavours.

PAIRINGS: Dried fruit and milk chocolate

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

