



SIBONA

Antica Distilleria

SINGLE GRAPE GRAPPE

GRAPPA DI DOLCETTO

APPELLATION: "Grappa Piemontese di Dolcetto"

RAW MATERIAL: Dolcetto 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.



Sensory profile:

COLOUR: Crystal clear

BOUQUET: Intense with great finesse and the characteristic fragrance of fresh marc. Evident varietal notes.

PALATE: Round and very smooth body, with outstanding elegance and harmony. Slightly sweet aftertaste.

PAIRINGS: Dried fruit and milk chocolate.

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