



# SIBONA

*Antica Distilleria*

SINGLE GRAPE GRAPPE

## GRAPPA DI MOSCATO

**APPELLATION:** "Grappa Piemontese di Moscato"

**RAW MATERIAL:** Moscato 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.

**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 straw

**BOUQUET:** Engaging and intense with the characteristic scent of freshly picked Moscato.

**PALATE:** Smooth, and deep, with unmistakably rich fruity flavours. Delicately sweet 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).

