



SIBONA

Antica Distilleria

SINGLE GRAPE GRAPPE

GRAPPA DI NEBBIOLO

APPELLATION: "Grappa Piemontese di Nebbiolo"

RAW MATERIAL: Nebbiolo marc from the Langhe and Roero areas, 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)



Sensory profile:

COLOUR: Crystal clear

BOUQUET: Open, from floral to fruity notes.

PALATE: Harmonious, full and imposing, and very intense. Persistent aftertaste.

PAIRINGS: Dried fruit and milk chocolate.

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