



SIBONA

Antica Distilleria

GRAPPE AND SPIRITS

GRAPPA RISERVA "LA SPEZIATA"

Aged in barriques which convey elegant spicy notes. A precious Grappa Riserva aged in barriques assembled with selected woods and capable of offering pleasant and elegant spicy notes. Born from our great passion for the art of ageing grappa, always experimenting with new types of cask in order to elegantly convey unique and valuable characteristics to the distillate. The rich, elegant bouquet, with scents of cinnamon and nutmeg, and the smooth, enveloping taste, characterised by notes of cloves and ginger, which lingers persistently on the palate, make this Reserve a real grappa for meditation, capable of conveying unique and engaging emotions.

RAW MATERIAL: Piedmontese 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: initially for one year and 6 months in medium capacity oak barrels and then in special barriques that give spicy notes for over 3 years (for a total of five years in wood).

ALCOHOL CONTENT: 44 % vol.

BOTTLE: special and elegant graduated Sibona bottle with notches down the side, to indicate the content, and a pouring spout.

CASE: Elegant cylindrical case with upper closure.

CAPACITY: 50 cl.



Sensory profile:

COLOUR: Amber.

BOUQUET: Rich and elegant, with scents of cinnamon and nutmeg.

PALATE: Smooth, enveloping with a lingering persistence and notes of cloves and ginger.

PAIRINGS: Dried fruit, walnuts, almonds, sweets and chocolate (especially dark chocolate with a high percentage of cocoa). Also delicious with mature cheeses. The perfect companion for a cigar.

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).