



SIBONA

Antica Distilleria

GRAPPE AND SPIRITS

GRAPPA RISERVA BAROLO 5 ANNI

Exceptional Grappa Riserva obtained by distilling marc from grapes suitable for producing Barolo. After spending some time in steel tanks, it rests for over five years in oak barrels and barriques. During this long period of ageing, it becomes smooth and complex, with unique and elegant scents. Fantastic meditation grappa.



RAW MATERIAL: Marc from Nebbiolo grapes used to make Barolo, 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: Over five years in oak barrels and barriques.

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: Virile, with marked intensity. With toasty and spicy notes and a clear and enveloping hint of oak.

PALATE: Rich, intense, inebriating and very refined. Scents of oak and tobacco. An open and enveloping aftertaste which lingers on the palate. Exceptional meditation grappa.

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).