



SIBONA

Antica Distilleria

RESERVE GRAPPE IN SPECIAL BARRELS

GRAPPA RISERVA IN BOTTI DA MADEIRA

This special Grappa Riserva di Moscato, already aged for two years in oak, is then aged for 24 months in barrels from the island of Madeira, previously used to age the Madeira of the most prestigious wineries. We have experimented with the use of Madeira barrels, previously used to age whisky, with our Grappa, with exceptional results from a qualitative point of view. The engaging and fruity scent and the rich, refined flavour with its floral aftertaste, closely resemble those of the Madeira previously contained in these barrels.

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: initially for two years in medium capacity oak barrels and then in Madeira barrels for an additional two years (for a total of four 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 – 150 cl (Magnum) – 20 cl. (available exclusively in a 3-bottle assortment with other grape varieties).



Sensory profile:

COLOUR: Amber

BOUQUET: Engaging, fruity with scents of peach, jam and orange zest.

PALATE: Rich and refined, with a floral, fruity aftertaste characterised by oaky notes.

PAIRINGS: Dried fruit, walnuts, almonds, sweets and chocolate. 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).