



SIBONA

Antica Distilleria

RESERVE GRAPPE IN SPECIAL BARRELS

GRAPPA RISERVA IN BOTTI DA PORTO

This special Grappa Riserva di Nebbiolo, already aged for a long period (about 2 years) in oak wood, is then aged for over 24 months in barrels purchased in Portugal and previously used to elevate the “vintage port” of some of the most prestigious wineries. We have experimented with the use of Port barrels, previously used to age whisky, with our Grappa, with exceptional results from a qualitative point of view. The delicate and particular scent and the rich, refined flavour with its fruity aftertaste, closely resemble those of the Port previously contained in these barrels.

RAW MATERIAL: Nebbiolo 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 Port 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. and 150 cl. (Magnum) – 20 cl. (available exclusively in a 3-bottle assortment with other grape varieties)



Sensory profile

COLOUR: Amber.

BOUQUET: Delicate and particular, with vanilla notes

PALATE: Unique, full and elegant, with an aftertaste of ripe forest fruits and lingering persistency.

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).