



SIBONA

Antica Distilleria

RESERVE GRAPPE IN SPECIAL BARRELS

GRAPPA RISERVA IN BOTTI DA RUM

This special Grappa Riserva, already aged for two years in oak, is then aged for 24 months in barrels previously used to age the rums of some of the most prestigious distilleries.

We have experimented with the use of rum barrels with our Grappa, with exceptional results from a qualitative point of view. The rich, elaborate bouquet, with spicy notes, and the elegant, distinct flavour, with notes of coffee and vanilla, and with a persistent finish, closely resemble that of the rum previously contained in these barrels.

RAW MATERIAL: : Marc (mainly Dolcetto, Barbera and Nebbiolo), 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 rum 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.



Sensory profile:

COLOUR: Amber

BOUQUET: Rich, elaborate, with spices and tobacco notes.

PALATE: Elegant, classy, with coffee and vanilla notes. Persistent finish..

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).