



SIBONA

Antica Distilleria

RESERVE GRAPPE IN SPECIAL BARRELS

GRAPPA RISERVA IN BOTTI DA SAUTERNES

This special Grappa Reserve had already aged in oak casks for a long period and then had a further passage in Sauternes barrels for some months. These barrels had been previously used to age the Sauternes of prestigious wineries. This particularly innovative method experimented on grappa by Sibona Distillery has proven to be exceptional as regards quality results.

Its exciting, with notes of ripe fruit, honey and acacia blossom bouquet and the rich, fresh and elegant flavour, with candied fruit and oak notes, recalls those of Sauternes.

RAW MATERIAL: Marc (mainly Moscato and Brachetto), 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 Sauternes 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: Exciting, with notes of ripe fruit, honey and acacia blossom.

PALATE: Rich, fresh and elegant flavour, with candied fruit and oak 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).