



SIBONA

Antica Distilleria

RESERVE GRAPPE IN SPECIAL BARRELS

GRAPPA RISERVA IN BOTTI DA SHERRY

This special Grappa Riserva di Barbera, already aged for a long period (about 2 years) in oak wood, is then aged for over 24 months in barrels purchased in Spain and previously used to elevate the "Sherry" of some of the most prestigious wineries.

We have experimented with the use of Sherry barrels, with our Grappa, with exceptional results from a qualitative point of view. The delicate and particular scent and the rich, refined flavour with its sweet aftertaste, closely resemble those of the Sherry previously contained in these barrels.

RAW MATERIAL: Barbera 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 Sherry 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: Delicate and particular, with nut and hazelnut notes.

PALATE: Unique, full and elegant, with a sweet aftertaste of dried fruits and cocoa.

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).