



# SIBONA

Antica Distilleria

RESERVE GRAPPE IN SPECIAL BARRELS

## GRAPPA RISERVA IN BOTTI DA TENNESSEE WHISKEY

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

We have experimented with the use of Tennessee Whiskey barrels, with our Grappa, with exceptional results from a qualitative point of view.

The intense scent, with hints of malt, and the complex, refined flavour with its persistent aftertaste, closely resemble those of the Tennessee Whiskey previously contained in these barrels.

**RAW MATERIAL:** 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 Tennessee Whiskey 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:** harmonious and intense, with malt notes and vanilla and liquorice hints.

**PALATE:** Refined, complex, with a persistent aftertaste of vanilla and orange.

**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).