



# SIBONA

Antica Distilleria

"TUTTOGRADO" RESERVE RANGE

## GRAPPA RISERVA "TUTTOGRADO" DI BARBERA

Barrel sample

**APPELLATION:** "Grappa Piemontese"

**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:** 18 months in medium-capacity Slavonian oak barrels followed by four years in small Allier oak casks.

**ALCOHOL CONTENT:** 54,5 % vol.

**BOTTLE:** special and elegant graduated Sibona bottle with notches down the side, to indicate the content, and a pouring spout.

**CAPACITY:** 50 cl.



**Sensory profile:**

**COLOUR:** Brilliant amber.

**BOUQUET:** Intense with smooth woody notes.

**PALATE:** Full and velvety, with great structure and harmony. A pungent aftertaste which becomes more and more enveloping and lingeringly persistent. Ideal for meditation.

**PAIRINGS:** Dried fruit, walnuts, almonds, sweets and chocolate. Also delicious with mature cheeses.

**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).