



SIBONA

Antica Distilleria

"TUTTOGRADO" RESERVE RANGE

GRAPPA RISERVA "TUTTOGRADO" DI BAROLO

Barrel sample



APPELLATION: "Grappa Piemontese"

RAW MATERIAL: Barolo 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 Troncais oak casks.

ALCOHOL CONTENT: 57,5 % 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: Amber with golden highlights.

BOUQUET: Open, with pleasant hints of oak.

PALATE: Imposing, full and velvety, exceptionally harmonious. Long, enveloping aftertaste that never ends. Extraordinary meditation grappa.

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).