



SIBONA

Antica Distilleria

GRAPPE AND SPIRITS

GRAPPA "XO" AGED CUVÉE

XO means "extra old" and these are the letters assigned to the finest spirits, on condition that they have been aged in wood for at least ten years, reaching perfect maturity. Sibona's XO project was born several years ago with the meticulous and skilful selection of limited quantities of the best grape marc from the most famous Langhe and Roero vineyards. The Nebbiolo (Barolo and Barbaresco) and Barbera varieties were used by our master distillers to create a blend unique in the world of fine quality Grappe, a special cuvée. Sibona's Grappa XO spends more than ten years ageing in small French oak tonneaux in the distillery's historic cellars. The result of so much passion is a spirit with warm and complex flavours, with a strong and innovative personality, dedicated to real connoisseurs.

RAW MATERIAL: An extra old blend made with the marc of Nebbiolo and Barbera and of grapes used to make Barolo and Barbaresco, 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: over ten years in French oak tonneaux.

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 with golden highlights.

BOUQUET: Refined and elegant. Initial vinous aroma evolving into vanilla and red fruits.

PALATE: Smooth, silky and complex. Flavours of tobacco, blackcurrants and oak. Lingering and persistent finish.

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).