



SIBONA

Antica Distilleria

LIQUEURS AND BITTERS

LIQUORE CAFFÈ E CACAO

An exquisitely pleasant liqueur made to the original Sibona recipe. Coffee (a selected Arabica blend) and cocoa are slowly infused in alcohol, releasing all their characteristic essences.

This coffee and cocoa liqueur is made to the original Sibona recipe, using concentrated espresso coffee made with a special and prestigious Arabica blend and cocoa chips infused in alcohol. The very slow process allows the release of all the aromatic characteristics into this unique and exquisite liqueur.

REGION: Piedmont

RECIPE: Slow infusion of coffee and cocoa.

AGEING: long ageing in stainless steel tanks.

ALCOHOL CONTENT: 20 % 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: Deep, dark brown.

BOUQUET: Refined and delicate, with the evident presence of coffee beans, cocoa and chestnuts.

PALATE: Smooth, sweet and harmonious. Persistent finish.

TASTING SUGGESTIONS: Excellent alone or with ice and also with ice creams and desserts. An outstanding cocktail ingredient.

