



# SIBONA

*Antica Distilleria*

## GRAPE DISTILLATES

# “UVEDILANGA” DISTILLATO D’UVA

Pure distillate of Langhe grapes, vinified and distilled on skins. Created from a combination of aromatic grapes selected in the Langhe which undergo long and slow fermentation before being immediately distilled in stills in a bain-marie.

**APPELLATION:** Distillato d'uva

**RAW MATERIAL:** Mainly Moscato grapes.

**DISTILLING:** Exclusively in-house, in copper stills, employing all the expertise of our oenologists and master distillers.

**AGEING:** long ageing in stainless steel tanks.

**ALCOHOL CONTENT:** 40 % vol.

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

**CAPACITY:** 50 cl. e 150 cl. (Magnum)

### Sensory profile:

**COLOUR:** Crystal clear

**BOUQUET:** Intense with great finesse and the characteristic fragrance of fresh marc. Evident varietal notes.

**PALATE:** Round and very smooth body, with outstanding elegance and harmony. Slightly sweet aftertaste.

**PAIRINGS:** Dried fruit and milk chocolate

**TASTING SUGGESTIONS:** enjoy at a temperature between 9 and 12°C, in a tulip glass.

