



# SIBONA

*Antica Distilleria*

## VERMOUTH

# CIVICO 10 VERMOUTH DI TORINO

CIVICO 10 VERMOUTH DI TORINO ROSSO SUPERIORE  
WITH **NEBBIOLO D'ALBA D.O.C.** (RED VERMOUTH)

Civico 10, also known as Via Roma 10 in the town of Piobesi d'Alba, is the address of the original premises of Distilleria Sibona. It is here that, with passion and wisdom, we created the original recipe for this Vermouth, which has recently been perfected and enriched using exclusively Nebbiolo d'Alba D.O.C. wine. Among the herbs and spices, those that stand out clearest are Piedmontese artemisia, sweet and bitter orange, vanilla and gentian. Excellent on the rocks, as an aperitif and as an essential ingredient in a variety of cocktails.

**Region:** Piedmont

**Recipe:** Nebbiolo d'Alba D.O.C. wine with slow infusion of selected herbs and spices (22 Botanicals are used, some of them from Piedmont) according to a secret and original Sibona recipe.

**Ageing:** in stainless steel tanks

**Alcohol content:** 18 % vol.

**Bottle:** special and elegant Sibona dark bottle with notches down the side, to indicate the content

**Capacity:** 75 cl.

## SENSORY PROFILE

**Colour:** Bright red

**Bouquet:** refined and enveloping with intense citrus fruits, floral and spicy notes and with a clear perception of artemisia.

**Palate:** Rich, velvety, harmonious, slightly tannic. Red fruits and bitter orange soft notes. Persistent and pleasantly sweet final.

**Serving temperature:** About 8° C

**Tasting suggestions:** Perfect when pure, excellent on the rocks. Ideal as an aperitif and as an essential ingredient in a variety of cocktails as, for example, Americano, Negroni or Manhattan.

