



SIBONA

Antica Distilleria



CLASSIC GRAPPA

DESCRIPTION

The raw materials of Sibona's Classic Grappa come from select pomaces from Piedmont's highest quality grapes. After being pressed into juice for wine production, the leftover pomaces are separated and quickly moved to the Sibona distillery where fermentation takes place. After being fermented, the pomaces begin the distillation process. They pass through a special piece of equipment called a "disalcolatore," where the pomaces go upstream to a steam flow. This steam flow extracts all the aromas and alcohol from the pomaces, which results in a liquid called "flemma." This flemma is then moved into two distillation columns: the first in steel and the second in copper. This step eliminates the unwelcome substances and flavors in the liquid, keeping only the "heart," of what has been distilled. The finished Grappa, at about 76% ABV, stays for over a year in steel vats before being diluted to 40% ABV, filtered, and bottled.

TASTING NOTES

Color: Clear, crystalline

Bouquet: Fine, wide, with fresh grape aromas

Flavor: Soft, with finesse and harmony

Pairings: Ideal with coffee and desserts

Serving Suggestions: Best served 48-55C

Alcohol Content: 40%

PRODUCER PROFILE

Estate owned by: Barbero Family

Master Distillers: Emilio Cappa & Gianluca Bordone

Total Production: 600,000 bottles annually

Region: Piedmont

