



# SIBONA

*Antica Distilleria*



## GRAPPA BARBERA

### DESCRIPTION

Freshly fermented Barbera pomaces pass through a special piece of equipment called a “disalcoltore,” where the fermented liquid rises upstream to meet a flow of steam. This steam extracts desirable perfumes and aromas, as well as the alcohol contained in the pomace. The liquid obtained after this process, called “flemma,” is about 20% ABV. Next, the flemma is moved to its first distillation column (steel), which has 22 distillation plates. For the second distillation, it goes through a copper column with 14 plates. The two distillations eliminate volatile substances and undesirable aromas, so that only the “heart,” of the distillation remains. The Grappa that is produced is approximately 76% alcohol. Next, it goes into steel vats for over a year, and is then aged in 4,000 - 6,000 liter oak casks for at least another year. As a final step, the Grappa is diluted to 42% ABV, filtered, and bottled.

### TASTING NOTES

**Color:** Light straw yellow

**Bouquet:** Virile, intense, and well defined

**Flavor:** Dry, ripe, lightly robust and harmonious, with a long and lively finish

**Pairings:** Ideal with dark chocolate, dessert, ice cream, or cigars

**Serving Suggestions:** Best served from 62-64°F

### PRODUCER PROFILE

**Estate owned by:** Barbero Family

**Master Distillers:** Emilio Cappa & Gianluca Bordone

**Total Production:** 600,000 bottles annually

**Region:** Piedmont

