

GRAPE DISTILLATE  
WHITE ÙE®  
CRU MONOVITIGNO®

**100%**  
DISTILLED  
WITH **ARTISANAL**  
METHOD

[www.grappanonino.it/en](http://www.grappanonino.it/en)  
#GrappaNonino

**NONINO**

**‘Best Distillery  
in the World’**  
by Wine Enthusiast 2019



# GRAPE DISTILLATE WHITE ÙE® CRU MONOVITIGNO®

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	Primary product	Alcohol content % vol.	Taste
Moscato Giallo Cru	Selected grapes of Moscato giallo Cru Besenello in Vallagarina – Trentino harvested fresh and perfectly ripe.	43	Very aromatic, fresh and floral, fragrance of May rose petals.
Traminer Cru	Selected grapes of Traminer Cru Cà Viola – Friuli grown 500 meters far from the sea and harvested fresh and perfectly ripe.	43	Delicate and aromatic with scent of rose, it reminds muscatel, black currant leaves, the fragrance of grape jam while cooking on the fire and passito wine from Pantelleria.

**WHAT IS ÙE®?** On November 27<sup>th</sup>, 1984 Benito and Giannola Nonino create ÙE® Grape Distillate, distilling the skin, the pulp and the juice of grapes in a single operation. The Ministerial Authorization to the production of the Grape Distillate (D.M. 20.10.84) is granted upon specific request by the Noninos. The success of this distillate through the years has been so great to induce Italian and foreign distillers to follow the Nonino model. The Grape Distillate contains the elegance of wine distillates and the character of grappa. ÙE / Grapes in the language of Friuli.

**FERMENTATION** In purity in anaerobic environment in stainless steel vats, immediately followed by distillation to avoid harmful secondary fermentations.

**100% ARTISANAL DISTILLATION** Batch with head and tail cutting, in particular and exclusive copper steam stills renewed by Benito Nonino. Distillation takes place very slowly to give volatile components, responsible for the fragrances, a correct evaporation and consequent condensation preserving unchanged the precious organoleptic characteristics of the vine variety chosen.

**PRODUCTION** Very limited, dated and numbered, strictly depending on the year's harvest.

**REST** From 6 months to a year in stainless steel containers.

## AWARDS AND ACKNOWLEDGEMENTS

Moscato Giallo Cru



Traminer Cru



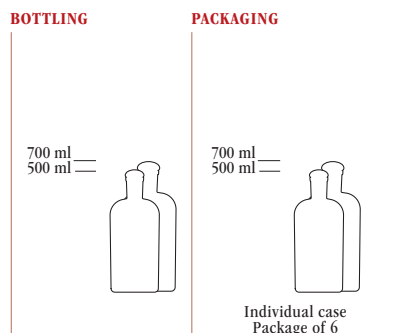
**NONINO**  
Distillatori in Friuli dal 1897

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**BOTTLING** Playing hand blown glass bottles, dated, with level mark stopper in Murano glass.

**PACKAGING** Individual case.

**TASTING** It should be served at about 12°C in an ice-cold tulip shaped open glass. Before tasting, the Grape Distillate should rest some minutes in the glass: taking oxygen the fragrances are enhanced, the nose-palate harmony is completed.

**WHEN AND HOW TO DRINK IT** Tasted, sipped, savored at the end of a meal or at any moment of the day, it is a source of real pleasure! They can be added in the preparation of cream cakes or cream in general (both Creme Anglaise and whipped cream) and in ice-cream. Excellent in fruit salad or in sherbets. Taste them in fabulous Cocktails and Long Drinks like Asso, an elegant and delicate cocktail.



## PAIRINGS



Moscato Giallo Cru	◆	◆	◆
Traminer Cru	◆	◆	◆

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**0%**  
ZERO  
COLOR  
ADDITIVES



**THE ART OF DISTILLATION HAS BEEN A PRIVILEGE  
OF THE NONINO FAMILY SINCE 1897**

**DECEMBER 1, 1973** Benito and Giannola Nonino revolutionize the method of producing and introducing Grappa in Italy and throughout the world. **They create the single varietal Grappa, Monovitigno® Nonino**, distilling the pomace of Picolit grapes separately and turn Grappa from Cinderella to a Queen of distillates!

**NOVEMBER 29, 1975** They establish the **Nonino Risit d'Aur Prize** (gold vine shoot) for the valorization of the rustic civilization and with the aim of stimulating, awarding and having officially recognized the ancient autochthonous Friulian vines and obtaining the Ministerial authorization to replant Schioppettino, Pignolo and Ribolla Gialla in order to preserve the biodiversity of the territory. In 1977 the Nonino Risit d'Aur Prize is joined by the Nonino Literary Prize and since 1984 it will be completed with the International Section.

**NOVEMBER 27, 1984** The Noninos mark a new turning point; they distill the whole grape and **create the Grape Distillate: UE®**. The Ministerial authorization for the production of Grape Distillates (D.M. 20.10.84) is granted following a specific request by the Noninos.

**NOVEMBER 15, 1989** The Noninos plant in Buttrio – Friuli – from initial 19 to 41 hectares of experimental vineyard with Fragolino, Merlot, Moscato, Picolit, Ribolla Gialla and Schioppettino grapes.

**APRIL 3, 2000** Cristina, Antonella and Elisabetta Nonino, after years of research, **create GIOIELLO®**, the distillate of “Purity”, the aquavite obtained from the distillation of pure honey.

**JUNE 2014** Grappa Nonino is taken as an example and icon of artisanal Grappa in “How it's Made”, the documentary broadcast on the well known network Discovery Channel.

**1897 – 2017** 120 years of the Nonino Distilleries

**JANUARY 12, 2017** The **Nonino revolution** “from Cinderella into a market Queen”, carried on by Giannola – the wife of Benito, the exceptional distiller – **is selected as a case study by one of the most influential academic reviews in the world, the London School of Economics (LSE) Business Review.**

**JANUARY 20, 2020** San Francisco, **Nonino is elected 'Best Distillery in the World' by Wine Enthusiast Wine Star Awards – Spirit Brand/Distiller of the year 2019**, the first Italian distillery and the only Grappa to be awarded the prestigious prize in Twenty years of Editions, the most important international award in the world in the wine and spirits sector.

**JUNE 2021** L'Aperitivo Nonino BotanicalDrink, 100% vegetal and 0% color additives, is the “**Aperitif of the Year 2021**” international at the Meininger's International Spirits Award. L'Aperitivo Nonino is **the first Italian aperitif awarded with this international recognition**, by the most important German editorial group of Wine&Food, out of 120 aperitifs and distillates participating to the selection!

**JUNE 2021** Amaro Nonino Quintessentia® is the **absolute first in the Amaro category** at the Ultimate Spirit Challenge 2021, the most prestigious Spirits competition in the world presided by Paul Pacult, with over 300 finalists entering the competition from 52 countries. Amaro Nonino Quintessentia® obtained the highest award, the **Chairman's Trophy**.

The Noninos continue the evolution of Grappa – Italian Cocktail Spirit,  
protagonist of fabulous Cocktails, Long Drinks and Aperitifs. **#bebravemixgrappa**



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# NONINO

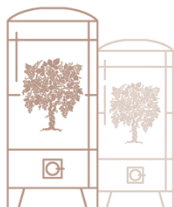
SINCE 1897 DISTILLATION WITH  
ARTISANAL METHOD

FROM ORAZIO TO BENITO, FROM  
BENITO TO CRISTINA, ANTONELLA  
AND ELISABETTA

Primary product  
suppliers



Fresh pomace  
from selected  
grapes



Fermentation in stainless  
steel vats at controlled  
temperature



Distillation in copper  
batch steam still



Head and tail cut to  
keep only the heart of  
the distillate



Aging in small casks under  
seal 0% color additives



White  
Grappa



Aged  
Grappa

Bottling and  
Packaging

100%  
DISTILLED WITH  
ARTISANAL  
METHOD

0%  
ZERO  
COLOR ADDITIVES

## THE ART OF NONINO ARTISANAL DISTILLATION

NONINO BOTTLES EXCLUSIVELY GRAPPA AND DISTILLATES OBTAINED FROM FRESH PRIMARY PRODUCTS, DISTILLED 100% WITH ARTISANAL METHOD IN ITS OWN COPPER BATCH STEAM STILL IN RONCHI DI PERCOTO.

**Distillation with Artisanal Method needs the presence of the master distiller** who controls the quality of the primary product batch by batch deciding times and methods related to distillation and how to perform at the right moment the cut of heads and tails selecting only the purest part of the Distillate: the heart.

The Nonino Distilleries, unique in the world, consist of Five Artisanal Distilleries, each with 12 copper batch steam stills, the result of innovation and the continuous research by Benito Nonino and respecting the tradition and the rhythms of craftsmanship.

**These stills, working 24 hours a day during the harvest period, allow distilling fresh pomace, grapes or fruit, sound and perfect, immediately after fermentation, at the same time of the harvest.**

The sensory involvement of the Master Distiller, together with his knowledge, experience and skills, are extremely precious elements that make the difference in obtaining a unique and unrepeatable distillate. A kind of knowledge that in the Nonino family has been handed down from father to daughter. Extracting drop by drop the organoleptic characteristics of the pomace, the grapes and the fruit used, each batch is a unique event.

La famiglia Nonino si occupa in prima persona dell'acquisto della materia prima e segue le varie fasi della distillazione per garantire la massima qualità del distillato.

## NONINO NATURAL AGING

ALWAYS NATURAL AGEING IN BARRIQUES AND SMALL CASKS UNDER SEAL AND PERMANENT SURVEILLANCE BY THE CUSTOMS AND MONOPOLY AGENCY IN THE 7 GRAPPA AGING WAREHOUSES OF THE NONINO DISTILLERIES.

**All ingoing and outgoing movements of Grappa and ÛE® Grape Distillate subject to aging are traceable in the Nonino registers certified by the Customs and Monopoly Agency.** Nonino Grappa and ÛE®, Aged and Riserva, are bottled without color additives.

**Today the 7 Grappa Nonino Aging Warehouses boast 2480 barriques and small casks** made of different types of wood among which Nevers Oak, Limousin Oak, Grésigne Oak, ex-Sherry Oak, and Acacia, wild Cherry, Ash and Pear wood, traditional and artisanal toasting Nonino protocol. Nonino Grappa and ÛE® marked with the inscription "INVECCHIATA" (AGED) have been subjected to aging in barriques or small casks, as indicated in the label, for at least 12 months, and Grappa and ÛE® marked with the inscription "RISERVA" have been subjected to aging in barriques or small casks, as indicated in the label, for at least 18 months and until the maximum number of years indicated on the label, always under control by the Customs and Monopoly Agency.

Discover more about the **Nonino Method** in the **Nonino Guide to the Art and Culture of Distillation**  
On:  
[www.grappanonino.it/en/metodo-nonino](http://www.grappanonino.it/en/metodo-nonino)

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DRINK RESPONSIBLY