

LIQUEUR
PRUNELLA NONINO
MANDORLATA®

www.grappanonino.it/en

Fruity, with scent
of almonds and vanilla,
made elegant by
the Plum/Sliwovitz distillate.
Fresh and persistent,
to be tasted straight,
on the rocks or,
in winter time,
in the punch version.
Ideal ingredient for mixability!



NONINO
'Best Distillery in the World'
SPIRIT BRAND / DISTILLER OF THE YEAR 2019
by Wine Enthusiast

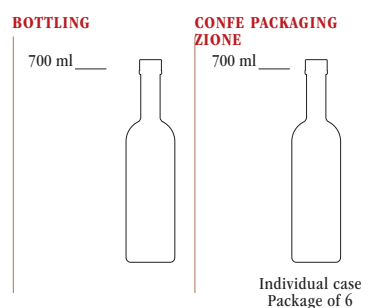


LIQUEUR PRUNELLA NONINO MANDORLATA®



	Primary product	Alcohol content % vol.	Taste
Prunella Mandorlata®	Liqueur ennobled by the presence of Plum Distillate.	33	Amber color, it is a light and delicate liqueur with an extraordinary scent of almonds.

WHAT IS PRUNELLA MANDORLATA® NONINO? Amber in color and inviting Prunella Mandorlata® is a light and delicate liqueur with an extraordinary scent of almond ennobled by the presence of the plum Distillate, obtained according to Antonio Nonino's ancient, original recipe.



AWARDS AND ACKNOWLEDGEMENTS

Prunella Mandorlata®



BOTTLING The bottle, designed by Luca Cendali in transparent glass containing 700 ml, is a model registered by Nonino Distillatori.

PACKAGING Package of 6 bottles for the 700 ml capacity

TASTING Serve at room temperature or with ice.

WHEN AND HOW TO DRINK IT Tasted in purity or accompanied with small pastries, chocolate and dry fruit. Discover it served with ice and a slice of plum! Try it in fabulous cocktails like the Far East Nonino alchemy of fragrances, tastes and consistencies, sweet and crisp, which will take you on an exciting journey to the East.



PAIRINGS

Prunella Mandorlata®



NONINO
Distillatori in Friuli dal 1897

www.grappanonino.it/en
#GrappaNonino
Percoto / Udine / Italia T. +39 0432 676331 / info@nonino.it

NONINO

'Best Distillery in the World'

SPIRIT BRAND / DISTILLER OF THE YEAR 2019
by Wine Enthusiast



100% DISTILLED
WITH ARTISANAL
METHOD

0% ZERO
COLOR
ADDITIVES



THE ART OF DISTILLATION HAS BEEN A PRIVILEGE OF THE NONINO FAMILY SINCE 125 YEARS, 1897-2022

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. **The Nonino Prize has anticipated six times the choice of the Nobel laureates.**

NOVEMBER 27, 1984 The Noninos mark a new turning point; they distill the whole grapes 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.

JUNE 2, 1998 **Giannola Nonino** is appointed **Cavaliere del Lavoro** by the President of the Italian Republic: it is the most important work honor. Giannola is among the 25 women appointed out of 500 honors in the history of the Republic.

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

SEPTEMBER 19, 2007 in Percoto there is the **first Nonino Cocktail Competition**, a competition for the **best cocktail with Grappa**. The event, organized for the first time by the 'association of British barmen – UK Bartender Guild – and AIBES, saw about fifteen bartenders of the most prestigious London bars and bars from Triveneto to challenge with their **creations based on Grappa Nonino**.

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.

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' Spirit Brand/Distiller of the year 2019 by Wine Enthusiast**, 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.

2021-2022-2023 L'Aperitivo Nonino has been elected "**Aperitif of the year international**" by Meininger International Spirits Award for the three years in a row!

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

"The wide collection of Nonino cocktails is [...] a perfect example of how a company so rooted in a tradition of purity, can preserve its identity making experiments with its products".

Wallpaper* July 2015

www.grappanonino.it/en
#GrappaNonino

Percoto / Udine / Italia T. +39 0432 676331 / info@nonino.it



DRINK RESPONSIBLY



NONINO

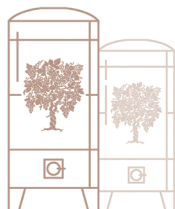
SINCE 1897 DISTILLATION WITH
ARTISANAL METHOD

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

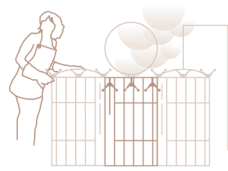
Primary product suppliers



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 STILLS 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 unrepeatably 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.

The Nonino family takes personal responsibility for the choice of raw materials and follows all the various phases of the distillation process in order to guarantee the distillate's best quality.

NONINO NATURAL AGING UNDER SEAL

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

Today the 7 Grappa Nonino Aging Warehouses boast 2620 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 ÙE® 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 ÙE® 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



NONINO
Distillatori in Friuli dal 1897

www.grappanonino.it/en
#GrappaNonino

Percoto / Udine / Italia T. +39 0432 676331 / info@nonino.it