



RARE, INTENSE AND PRECIOUS,  
CHARMING 'SMOKY SCENT'

GRAPPA NONINO  
RISERVA AGED  
24 YEARS  
100% SHERRY CASK  
UNDER SEAL

Distilled by Benito Nonino  
in copper batch steam stills  
in the Nonino Distilleries.

**100%**  
DISTILLED  
WITH ARTISANAL  
METHOD

**0%**  
ZERO  
COLOR  
ADDITIVES

**BLEND OF GRAPPAS AGED 100%  
IN SHERRY CASKS FOR 24 YEARS**  
under seal and permanent surveillance  
by the Customs and Monopoly Agency,  
obtained from the union of grappa aged since  
1994 in the small ex-Sherry oak cask No. 354  
and of grappa aged since 1994 in the small  
ex-Sherry oak cask No. 364, equal to 342  
anhydrous liters from which 1135 bottles  
700 ml at 43 % vol.

SHERRY CASKS	AGING BEGINNING	AGING END
N° 354	2 <sup>nd</sup> January 1994	28 <sup>th</sup> June 2018
N° 364	24 <sup>th</sup> May 1994	



MASTER DISTILLER  
Benito Nonino

**NONINO**

Distillers in Friuli since 1897

[www.grappanonino.it](http://www.grappanonino.it)

#nonino

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## GRAPPA NONINO RISERVA Aged 24 Years 100% SHERRY CASK UNDER SEAL

100%  
DISTILLED  
WITH ARTISANAL  
METHOD


0%  
ZERO  
COLOR  
ADDITIVES


**PRIMARY PRODUCT** Fresh pomace of Friulian grapes, selected by the Nonino family.

**FERMENTATION** In stainless steel tanks.

**100% DISTILLATION WITH ARTISANAL METHOD** Distilled according to the family's ancient tradition in particular and exclusive copper batch steam stills renewed by Benito Nonino. Distillation 100% with artisanal method takes place very slowly with the timely cut, batch by batch, of heads and tails, preserving exclusively the purest part of grappa, the heart. Each batch is a unicum "unique event". Benito and Cristina Nonino personally follow the phases of distillation to guarantee the highest quality of Grappa.

**NATURAL AGING** 24 years under seal and permanent surveillance by the Customs and Monopoly Agency in the small casks:

 Sherry cask Oloroso n° 354 l.a. 162, aging beginning 2<sup>nd</sup> January 1994

 Sherry cask Oloroso n° 364 l.a. 180, aging beginning 24<sup>th</sup> May 1994

The dates of the aging of **GRAPPA NONINO RISERVA Aged 24 Years** can be consulted in the books of the Nonino certified by the Customs and Monopoly Agency.

**AGING END** 28th June 2018 Drawn off 342 anhydrous liters equal to 795 hydrous liters, obtained 1135 bottles 700 ml. Bottled 0% color additives.

**TOASTING OF THE SMALL CASKS** Traditional and artisanal.

**ALCOHOL CONTENT** 43% vol.

**BOTTLE** glass made, hand painted in 24k gold and "diamond wheel" hand cut. Silver plated small chain.

**TASTING** It should be served at room temperature in a wide balloon type glass.

Before tasting, **GRAPPA NONINO RISERVA Aged 24 Years** should rest some minutes in the glass: taking oxygen the fragrances are enhanced and the nose-palate harmony is completed.

**VISUAL SENSATION** Amber gold color.

**OLFACTORY SENSATION** Intense and rich with a scent of cream, honey and exotic fruit, notes of orange and chocolate. Charming smoky scent and fragrance of wood after rain.

**TASTING SENSATION** Rich and long lasting, in the mouth it confirms the fruity shades of apricot, cream, exotic fruit and spices. Charming smoky and Sherry notes.

**WHEN AND HOW TO DRINK** Rare, intense and precious, **GRAPPA NONINO RISERVA Aged 24 Years** should be served at room temperature, in a wide balloon type glass. Perfect in purity, but it may also be paired to great personality cheese, foie gras, baked sweets, cream and chocolate. Ideal companion when reading or coupled with a good cigar in a moment of relax.

 Ancient symbol of Alcohols in the Middle Ages

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

**1897** Orazio Nonino establishes in Ronchi di Percoto the premises of his distillery, which until then has existed only as an itinerant still.

**1<sup>st</sup> DECEMBER 1973** they revolutionize the way 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 turning Grappa from Cinderella into a Queen of distillates!

**29<sup>th</sup> NOVEMBER 1975** they create the Nonino Risit d'Aur Prize (gold vine-shoot) with the aim of saving the ancient autochthonous Friulian vines which are dying out and obtaining the EC authorization to replant Schioppettino, Pignolo and Ribolla Gialla vines in order to preserve the biodiversity of the territory.

**30<sup>th</sup> JUNE 1977** they create the *Nonino Literary Prize*, which in 1984 will be completed with the International section.

**27<sup>th</sup> NOVEMBER 1984** they create the *Grape Distillate: UE®*. The Ministerial authorization for the production of the *Grape Distillate (D.M. 20.10.84)* is granted following a specific request by the Noninos.

**15<sup>th</sup> NOVEMBER 1989** The Noninos plant they own experimental vineyard in Friuli, in order to produce UE® Grape Distillate of unmatched quality.

**3<sup>rd</sup> APRIL 2000** Cristina, Antonella and Elisabetta Nonino, after years of research create GIOIELLO® the distillate of 'Purity', the Aquavitae obtained from the distillation of pure honey.

**4<sup>th</sup> DECEMBER 2003** The President of the Italian Republic, Carlo Azeglio Ciampi, awards Giannola and Benito Nonino the prestigious *Leonardo Prize For Italian Quality* for the "absolute Quality, Research and Innovation ... The Noninos are considered the true Ambassadors of Italian Grappa throughout the World".

**6<sup>th</sup> DECEMBER 2003** the *New York Times* dedicates to the Nonino family the Saturday Profile "A Dynamo and her Daughters turn leftovers to Gold".

**FEBRUARY 2015** Grappa Nonino, the symbol of Italian excellence, is displayed in the London window of Harrods dedicated to the most precious distillates in the world.

**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 2017** The Nonino revolution "from Cinderella into a queen of the market", carried on by Giannola – the wife of Benito, the exceptional distiller – is selected as a case study by the *London School of Economics (LSE) Business Review*.

**18<sup>th</sup> MARCH 2017** Nonino is "Spirit Entrepreneur of the Year" Excellence in wine&spirit.

**1897-2018**  
More than 120 Years of the Nonino Distilleries

**25<sup>th</sup> MAY 2018** Cologne, Giannola Nonino and the Nonino Distilleries were awarded the "Walter Scheel Medal 2018 for the Culture of pleasure and Lifestyle".

### AGEING

Nonino Aged and Riserva Grappa and UE® have always followed a natural ageing in barriques and small casks under seal and permanent surveillance by the Customs and Monopoly Agency in the 7 Grappa Ageing Warehouses of the Nonino Distilleries and are bottled without the addition of coloring additives. All incoming and outgoing movements of Grappa and UE® Grape Distillate subject to ageing are traceable in the Nonino books certified by the Customs and Monopoly Agency. Today the 7 Grappa Nonino Ageing Warehouses boast nr. 2350 small casks and barriques made of different kinds of wood, among which Nevers, Limousin, Grésigne and ex-Sherry Oak and in Acacia, wild Cherry and Ash wood.