

BARRIQUE AGED GRAPPA  
NONINO  
DATED RISERVA  
in barriques and  
small casks under seal

 **NONINO**

‘Best Distillery  
in the World’

by Wine Enthusiast 2019

**100%**  
DISTILLED  
WITH ARTISANAL  
METHOD

**0%**  
ZERO  
COLOR  
ADDITIVES

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



# BARRIQUE AGED GRAPPA NONINO DATED RISERVA



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**COLOR**  
ADDITIVES

	Primary product	Alcohol content % vol.	Taste
<b>AnticaCuvée® Riserva Aged 5 Years</b>	Blend of Grappas from fresh, soft and selected pomace among which Merlot and Pinot Nero, aged from 5 to 20 years in barriques and small casks.	43	Amber and bright. Warm, velvety, persistent and with great aromatic richness, scent of spices, brioche and pastry, cherries and chocolate.
<b>AnticaCuvée® Riserva Cask Strength - Directly from the cask</b>	Blend of Grappas from fresh, soft and selected pomace among which Merlot and Pinot Nero, aged from 5 to 20 years in barriques and small casks. At 59.9% vol. directly from the cask.	59,9	Amber color, enveloping, wide and intense with scent of strudel, pastry, cherries and chocolate.

**WHAT IS GRAPPA?** It is the oldest and most traditional distillate of Northern Italy. It is obtained distilling the solid part of grapes: pomace. **On December 1<sup>st</sup>, 1973, Benito and Giannola Nonino create the single varietal grappa, Monovitigno® Nonino, distilling the pomace of Picolit grapes separately.**

**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, the correct evaporation and consequent condensation preserving unchanged the precious organoleptic characteristics of the vine variety chosen.

**PRODUCTION** Strictly depending on the year's harvest.

**NATURAL AGING** In barriques and small casks in the company's aging cellar under seal and permanent surveillance by the Customs and Monopoly Agency.

**TOASTING OF BARRIQUES AND SMALL CASKS** Traditional and artisanal.

## AWARDS AND ACKNOWLEDGEMENTS

AnticaCuvée® Riserva Aged 5 Years



AnticaCuvée® Riserva Cask  
Strength - Directly from the cask



**NONINO**  
Distillatori in Friuli dal 1897

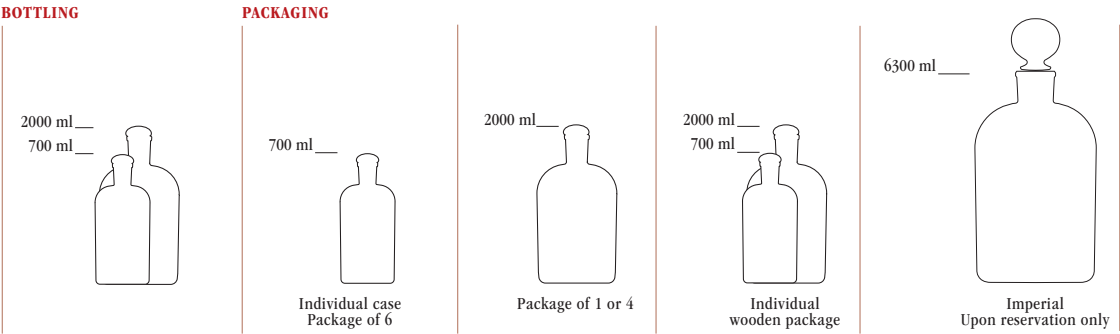
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**#GrappaNonino**

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**BOTTLING** Transparent glass bottle silk screen printed in 24K warm gold and glitter, 700 and 2000 ml. Blown glass bottle, color and glitter silk screen, diamond wheel cut stopper and hand painted for the Imperial size 6.3 liters (upon reservation only).

**PACKAGING** Individually packaged. Package of 6.  
Individual package in decorated wood casket or decorated case.

**TASTING** It should be served at room temperature in a wide balloon glass. Before tasting, it 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** Perfect tasted in purity, at room temperature in a wide balloon glass or paired with cheese, baked sweets, foie gras and chocolate, Companions while reading or coupled with a good cigar in the moments of relax. Taste AnticaCuvée Riserva Cask Strength with the addition of some drops of water to enhance its taste and Riserva AnticaCuvée in fabulous Cocktails like the NoninoLibre, spicy, fresh and energizing.



## PAIRINGS



CHEESE



FOIE GRAS



RICE



CHOCOLATE



BAKED SWEETS



ICE-CREAM

AnticaCuvée® Riserva Aged 5 Years	◆	◆	◆	◆	◆	◆
AnticaCuvée® Riserva Cask Strength - Directly from the cask	◆	◆		◆	◆	





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**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 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.

**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.

**JUNE 2022** L’Aperitivo Nonino BotanicalDrink has been elected “**Aperitif of the year 2021-2022 international**” by Meininger International Spirits Award for the second year in succession!

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



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DRINK RESPONSIBLY



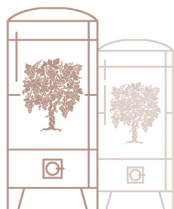
# NONINO

SINCE 1897 DISTILLATION WITH  
ARTISANAL METHOD  
FROM ORAZIO TO BENITO  
FROM BENITO AND GIANNOLA  
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 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 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 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 2510 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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