

GIOIELLO® HONEY DISTILLATE

100%
DISTILLED
WITH ARTISANAL
METHOD

www.grappanonino.it/en
#GrappaNonino



NONINO

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



GIOIELLO® HONEY DISTILLATE



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	Primary product	Alcohol content % vol.	Taste
GIOIELLO® Distillate of Acacia honey	Acacia honey.	37	Elegant, very delicate, it perfectly matches the fragrance and taste of Acacia honey. Typical.
GIOIELLO® Distillate of Citrous fruit honey	Citrous fruit honey.	37	Great aromatic intensity, a fragrance that reminds orange blossoms and the juicy fruits of Mediterranean gardens.
GIOIELLO® Distillate of Chestnut honey	Chestnut honey.	37	Particular, with scent of spices, clear correspondence to the honey of origin, but with greater elegance. Typical.

WHAT IS GIOIELLO®? The distillate obtained from the distillation of only honey in all its varieties of tastes, each with its delicate spirit, heady and persuasive, the right synonym of the distillate of 'purity'. GIOIELLO® honey distillate is crystalline, dry, soft or aromatic according to the honey of origin.

FERMENTATION In purity in anaerobic environment in stainless steel vats.

100% ARTISANAL DISTILLATION Distillation 100% with artisanal method, personally followed by the family, in exclusive copper batch steam stills renewed by Benito Nonino for the distillation of honey. 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 honey chosen.

PRODUCTION Very limited.

REST After distillation, the Honey Distillate rests from a minimum of 6 months to 1 year in stainless steel tanks to allow the various components to rebalance. At the end of the period, the Honey Distillate is ready for bottling.

AWARDS AND ACKNOWLEDGEMENTS

GIOIELLO®
Distillate of
Acacia honey



GIOIELLO®
Distillate of
Citrous fruit honey



GIOIELLO®
Distillate of
Chestnut honey

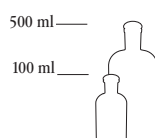


GIOIELLO® HONEY DISTILLATE

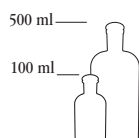


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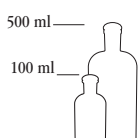
BOTTLING



PACKAGING



Individual case



Package of 6

BOTTLING In old pharmacy bottles 100 and 500 ml.

PACKAGING Individual case.

Package of 6 for the 100ml capacities.

Package of 2 or 6 for the 500 ml capacity.

TASTING It should be served at 10°C or in an ice cold tulip shaped open glass.

Before tasting GIOIELLO® 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 It is particularly suitable for pairing with great personality cheese, foie gras, dry sweets and all honey based sweets and in ice-cream. To enhance their fragrance, it can be added to sweet and sour sauces which pair with game, white meat and fish. Taste it also in fabulous Cocktails, Aperitifs and Long Drinks like the Gold rich of aromatic intensity and Mediterranean fragrances.



PAIRINGS



SUSHI



FISH



MEAT



CHEESE



FOIE GRAS



ICE-CREAM



DRY SWEETS

GIOIELLO® Distillate of Acacia honey



GIOIELLO® Distillate of Citrous fruit honey



GIOIELLO® Distillate of Chestnut honey



NONINO
Distillatori in Friuli dal 1897

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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 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

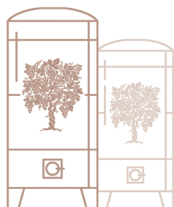
SINCE 1897 DISTILLATION WITH
ARTISANAL METHOD

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

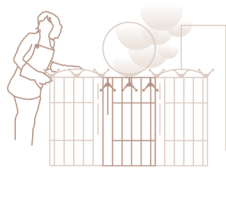
Primary product
suppliers



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 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 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



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