

AMARO NONINO
QUINTESENTIA®

100%
VEGETAL

www.grappanonino.it/en
#AmaroNonino

 **NONINO**

**'Best Distillery
in the World'**
by Wine Enthusiast 2019



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100%
VEGETAL



	Primary product	Alcohol content % vol.	Taste
Amaro Nonino Quintessentia®	Quintessentia of herbs, spices, fruit, berries and roots enriched with ÙE®, Nonino Grape Distillate, aged more than 12 months in barriques and small casks.	35	The amber and not dark color witnesses the balance and softness of Amaro Nonino since the first moment. To nose and palate the harmony is confirmed with an extraordinary scent of herbs and citrous notes.

THE WAY AMARO NONINO QUINTESENTIA® WAS BORN

1933 Antonio Nonino, a distiller by tradition, makes his passion for the best traditions of Friuli come true, creating through the art of alchemy infusions based on Grappa and herbs from Carnia. Drop by drop, Amaro Carnia is born.

1984 Giannola and Benito Nonino honor Antonio's precious tradition with a creation unique in the world for its purity. Drop by drop, ÙE®, Grape Distillate is born.

1987 In the cellars of Cristina, Antonella and Elisabetta, in small barriques of different types of wood, the aging of ÙE® Grape Distillate starts.

1992 The excellent result of aged ÙE® is combined with Antonio Nonino's experience. Drop by drop Amaro Nonino Quintessentia® is born, ennobled by ÙE® aged in barriques and small casks.

Amaro Nonino Quintessentia® is ennobled by ÙE® aged over 12 months in Limousin and Nevers barriques and Ex-Sherry small casks in the "Amaro Nonino" aging cellar under seal of the Customs Agency.

AWARDS AND ACKNOWLEDGEMENTS

Amaro Nonino Quintessentia®

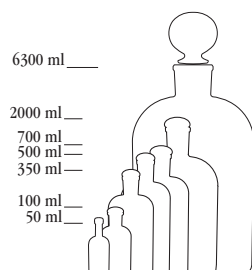


AMARO NONINO QUINTESENTIA®

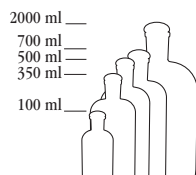
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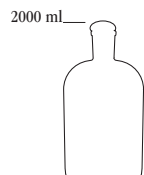
BOTTLING



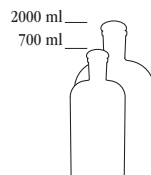
PACKAGING



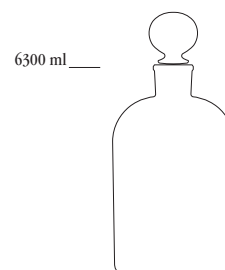
Individually packaged
Package of 6



Package of 1 or 4



Individual
wooden package



Imperial
Upon reservation only

BOTTLING Transparent glass old pharmacy bottle 50, 100, 350, 500, 700, 2000 and 6300 ml. Blown glass bottle, color and glitter silk screen printing, stopper in diamond wheel cut glass and hand painted for the Imperial size (upon reservation only).

PACKAGING Upon request individually packaged for all capacities. Package of 12 bottles for the 50 ml capacity. Package of 6 bottles for the 100, 350, 500 and 700 ml capacities. Package of 1 - 4 for the 2000 ml capacity.

TASTING Serve at room temperature, on the rocks with a slice of orange or in fabulous cocktails.

WHEN AND HOW TO DRINK IT Served at room temperature, to complete a meal, as a digestive. Served hot, as the NoninoPunch®. Taste it fresh, in purity or with dark chocolate, an unexpected surprise. Wonderful as the Nonino Aperitif with ice and a slice of blonde orange or in fabulous cocktails like the 'Modern Classic' Paper Plane by Sam Ross, celebrated by the New York Times as the representative of the 'Equal-part cocktails' category.



PAIRINGS



CREAM BASED
SWEETS



ICE-CREAM



CREPES

Amaro Nonino Quintessentia®

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 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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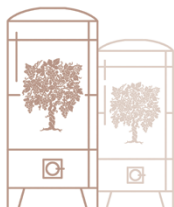
SINCE 1897 DISTILLATION WITH
ARTISANAL METHOD

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

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

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DRINK RESPONSIBLY