



grappa
cru monovigno
schiope
petrino
distillato con metodo artigianale
NONINO
distillatori in Friuli dal 1897

grappa
cru monovigno
ribolla
distillato con metodo artigianale
NONINO
distillatori in Friuli dal 1897

grappa
cru monovigno
verduzzo
distillato con metodo artigianale
NONINO
distillatori in Friuli dal 1897

grappa
cru monovigno
fragolino
distillato con metodo artigianale
NONINO
distillatori in Friuli dal 1897

grappa
cru monovigno
piccolit
distillato con metodo artigianale
NONINO
distillatori in Friuli dal 1897



100% DISTILLED
WITH **ARTISANAL**
METHOD

Grappa Nonino Cru Monovitigno®

	Primary product	Alcoholic Taste content
Picolit Cru	Selected pomace of Picolit grapes Cru Nonino Vineyard - Friuli. Picolit is a very rare spargola grape, autochthonous of Friuli.	50% vol. Aristocratic and crystal clear, its fragrance reminds the honeycomb full of honey, a clear scent of acacia flowers and ripe quince apples.
Fragolino Cru	Selected pomace of Fragola grapes Cru Nonino Vineyard - Friuli.	45% vol. Particular, aromatic. It reminds blueberries and soft fruit.
Ribolla Cru	Selected pomace of Ribolla Gialla grapes Cru Nonino Vineyard - Friuli.	45% vol. Elegant, fresh and slightly floral.
Schioppettino Cru	Selected pomace of Schioppettino grapes Cru Nonino Vineyard - Friuli.	45% vol. Wide and round with a fragrance of spices.
Verduzzo Cru	Selected pomace of Verduzzo grapes Cru Friuli Colli Orientali.	45% vol. Elegant and dry, with a scent of bitter honey.
What is Grappa?	It is the most ancient and traditional distillate of Northern Italy. It is obtained distilling the solid part of grapes: pomace. 1 st December 1973, Benito and Giannola Nonino, respecting the tradition, revolutionize the way of producing and introducing grappa in Italy and in the world. They create the single varietal Grappa, Monovitigno® Nonino, distilling the pomace of Picolit grapes separately. The success is so great that Italian and foreign distillers are induced to follow the Nonino model.	
Fermentation	Under vacuum in stainless-steel tanks at controlled temperature, immediately followed by distillation in order to avoid harmful secondary fermentations.	
100% Artisanal Distillation	Batch method with head and tail removal, in particular and exclusive copper steam stills renewed by Benito Nonino. Distillation takes place very slowly to allow the volatile components, responsible of the fragrances, a proper evaporation and the consequent condensation preserving the precious organoleptic characteristics of vine variety chosen.	
Production	Very limited, dated and numbered, strictly depending on the year's harvest.	
Rest	From six months to a year in stainless steel tanks.	
Bottling	Manual, in flying hand blown phials, dated, with platinum silk-screen celebrating Forty years since the creation of Monovitigno® Nonino. Silver plated stopper for Picolit, brass or copper for the other varieties.	
Labeling	Manual.	
Packaging	Individual package for the 200, 500, 1000 ml capacities Package of 6 for the 200 and 500 ml capacities Package of 1 for the 1000 ml capacity Package of 1 for the 2000 and 3000 ml capacities Single wooden case for the 200, 1000, 2000 and 3000 ml capacities	
Tasting	It should be served at about 12°C in an icy open tulip shaped glass. Before tasting, grappa should rest in the glass for some minutes: taking oxygen the fragrances are exalted and the nose-palate harmony is completed.	
When and how to drink it	Drunk, sipped or savored at the end of a meal or at any moment of the day, it is a source of real pleasure! The coupling of Grappa Nonino Cru Monovitigno® Picolit with San Daniele raw ham and fig mostarda is really surprising.	

NONINO
Distillers in Friuli since 1897

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

Respecting this tradition, Giannola and Benito Nonino with their daughters Cristina, Antonella and Elisabetta:

1 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 NOVEMBER 1975 they create the *Nonino Risit d'Aur Prize* (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 JUNE 1977 they create the *Nonino Literary Prize*, which in 1984 will be completed with the International section.

27 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 NOVEMBER 1989 The Noninos plant they own experimental vineyard in Friuli, in order to produce UE® Grape Distillate of unmatched quality.

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

4 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 DECEMBER 2003 the *New York Times* dedicates to the Nonino family the Saturday Profile "A Dynamo and her Daughters turn leftovers to Gold".

3 FEBRUARY 2008 the *Frankfurter Allgemeine Zeitung* dedicates Grappa Nonino a page in the prestigious Sunday economy supplement.

MARCH 2010 New York, at the first *Ultimate Spirits Challenge*, held in New York, competing with over 520 distillates from 42 countries, *Grappa Nonino il Merlot* wins the *Chairman's Trophy*, the most important acknowledgement of the category Brandy, Grappa & Distillates of the World.

DECEMBER 2012 RAI 5 dedicates a 50 minute documentary to the Nonino Family and to Grappa Nonino: *Dynasties "Stories, tales and events of who's made and is making Italy great"*.

JUNE 2014 Grappa Nonino is the icon of artisanal Grappa in "How It's Made", on Discovery Channel.

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.

SEPTEMBER 2015 F. Paul Pacult, defined by *Forbes* magazine "America's foremost expert on distilled spirits", reconfirms, once more, Grappa Nonino Monovitigno® Picolit the only grappa present in the list of the top world distillates, in the "HALL OF FAME" of the prestigious quarterly SPIRIT JOURNAL.

JUNE 2016 Grappa Nonino is ready to take off with Alitalia: the representative in the world of the Italian excellence in the production of Grappa and Distillates and in the Culture of Distillation, the Nonino is selected together with some of the greatest Italian brands, like *Diego Dalla Palma*, *Ferrari*, *Frau* and *Lavazza*, to represent the maximum expression of the Made in Italy in the skies of the whole world.