







**100%** DISTILLED  
WITH **ARTISANAL**  
METHOD

# I Vigneti Nonino ÙE® GRAPE DISTILLATE Monovitigno®

	Primary product	Alcoholic content	Taste
<b>Il Fragolino di Nonino ÙE® Monovitigno®</b>	Selection of Fragolino grapes, harvested fresh and perfectly ripe.	38% vol.	Aromatic, it reminds blueberries and soft fruit.
<b>La Malvasia di Nonino ÙE® Monovitigno®</b>	Selection of Malvasia grapes, harvested fresh and perfectly ripe.	38% vol.	Fresh, crystalline, slightly aromatic. It reminds apricot and pear.
<b>Uvabianca® Nonino</b>	Selection of white grapes of different Monovitigni® as Ribolla, Malvasia and Moscato harvested fresh and perfectly ripe.	38% vol.	Fresh, fragrant, crystalline and slightly aromatic.
<b>What is ÙE® Grape Distillate?</b>	27 <sup>th</sup> November 1984 the Nonino Family creates the Grape Distillate distilling the skin, the pulp and the juice of grapes in a single operation. The Ministerial authorization for the production (D.M. of 20.10.84) is granted upon specific request by the Noninos after overcoming all sorts of bureaucratic and category obstacles. ÙE® Grape Distillate contains the elegance of the wine distillate and the character of grappa. The success of this distillate is so great to induce once more Italian and foreign distillers to follow the Nonino model.		
<b>Fermentation</b>	Under vacuum in stainless-steel tanks, at controlled temperature, immediately followed by distillation in order to avoid harmful secondary fermentations.		
<b>100% Artisanal Distillation</b>	Artisanal batch distillation in exclusive steam stills, the result of Benito Nonino's innovation and continuous research, which with the elimination of heads and tails allows the selection of the purest part of grappa: the heart. The Nonino Distilleries distil the pomace immediately after fermentation, at the same time of the harvest, to preserve the precious organoleptic characteristics of the original vine variety and thus obtain grappa of absolute quality.		
<b>Production</b>	Strictly depending on the year's grape-harvest.		
<b>Rest</b>	From 6 months to a year in stainless steel tanks.		
<b>Bottling</b>	Upon request, individual package for the 100, 350, and 700 ml capacities. Package of 6 for the 100, 350 and 700 ml capacities. Package of 1 or 4 for the 2000 ml capacity. Individual wooden case or decorated box for all capacities.		
<b>Packaging</b>	Upon request, individual package for the 100, 350, and 700 ml capacities. Package of 6 for the 100, 350 and 700 ml capacities. Package of 1 or 4 for the 2000 ml capacity. Single wooden case for all capacities.		
<b>Tasting</b>	It should be served at about 12°C in an icy open tulip shaped glass. Before tasting, ÙE Grape Distillate should rest in the glass for some minutes: taking oxygen the fragrances are exalted and the nose-palate harmony is completed.		
<b>When and how to drink it</b>	Drunk, sipped or savored at the end of a meal or at any moment of the day it is a source of real pleasure. Aromatic Grape Distillates like ÙE® Monovitigno® Malvasia can be added in the preparation of creams in general, or they are perfect if coupled to fish or sushi. Extraordinary also in sherbets and fruit salads. ÙE® Monovitigno® Fragolino is perfect if coupled to chocolate based sweets, strawberries, raspberries and red fruit. ÙE® Uvabianca® can be added in the preparation of cream cakes, creams in general (both custard and whipped cream) and in ice-cream. Excellent in fruit salads and sherbets. Perfect for the preparation of fabulous cocktails.		

ÙE® / Grapes in the language of Friuli

**NONINO**  
Distillers in Friuli since 1897

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

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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'Àur 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: ÙE®. 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 ÙE® Grape Distillate of unmatched quality.

**3 APRIL 2000** Cristina, Antonella and Elisabetta Nonino, after years of research create GIOIELLO® the distillate of 'Purity', the aquaviva 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.