

THAT'S AMARO!



100%
VEGETAL





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Amaro Nonino Quintessentia®

The way Amaro Nonino Quintessentia® 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, UE®, Grape Distillate is born.
- 1987** In the cellars of Cristina, Antonella and Elisabetta, in small barriques of different types of wood, the aging of UE® Grape Distillate starts.
- 1992** The excellent result of aged UE® is combined with the experience of Antonio Nonino. Drop by drop Amaro Nonino Quintessentia® is born, ennobled by UE® aged more than 12 months in barriques.

Primary product

Quintessentia® of herbs with a portion of UE®, Nonino Grape Distillate, aged more than 12 months in barriques.

Alcoholic content

35% vol.

Bottling

Old pharmacy bottle in transparent glass 50, 100, 350, 500, 700, 2000 and 6300 ml.

Packaging

Upon request individually packaged for the 100, 350 and 700 ml capacities
Package of 12 for the 50ml capacity
Package of 6 for the 100, 350, 500 and 700 ml capacities
Package of 1 or 4 for the 2000 ml capacity
Package of 1 for the 6300 ml capacity
Single wooden cases for all capacities.

Optimum temperature

It should be served at room temperature.

Tasting

Extraordinary scent of herbs, ennobled by UE®, Nonino Grape Distillate, aged in barriques.

When and how to drink Amaro Nonino Quintessentia®

To complete a meal, served at room temperature as a digestive. Served warm as the NoninoPunch® or in fabulous cocktails. Taste it also as the Nonino Aperitif with ice and a slice of orange, or in other fabulous cocktails.



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Giannola Style

5 cl Amaro Nonino Quintessentia®

Ice cubes

1 slice of blonde orange

1,5 cl sparkling wine at pleasure

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

1897 Orazio Nonino establishes in Ronchi di Percoto the premises of his distillery, which until then has existed only as an itinerant still.

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* (gold 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 Aquavite 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".

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.

JUNE 2016 Grappa Nonino is ready to take off with Alitalia: the world representative of the Italian excellence in the production of Grappa and Distillates and in the Culture of Distillation, the Nonino, together with some of the greatest Italian brands, has been selected to represent the maximum expression of the Made in Italy in the skies of the entire world.

18th MARCH 2017 Nonino is "Spirit Entrepreneur of the Year" Excellence in wine&spirit.

1897-2017

120 Years of the Nonino Distilleries

29th OCTOBER 2019 Vienna, the **Nonino family is awarded**, by the prestigious Falstaff magazine, the 'Special Prize' for the merits achieved in the development of 'Bar Culture'.

27th JANUARY 2020 Nonino is 'Best Distillery of the World 2019' - Spirit Brand / Distiller of the Year 2019" from Wine Enthusiast magazine in San Francisco.

NONINO
Distillers in Friuli since 1897

www.grappanonino.it

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