

07 Agosto 2019
Estratti dalle Cantine Padronali 11, 1218
Invecchiati da 5 a 20 anni in barriques
e piccole botti Sherry cask
bottigliati in capacità da 700ml, 2000ml e 5L
Questa è la bottiglia da 700ml n.
1743

GRAPPA NONINO® RISERVA



INVECCHIATA IN BARRIQUES
E SHERRY CASK

AGED 5 YEARS



Antica Cuvée®

*Distillata
con metodo artigianale*

*Cantine invecchiamento ospitano piccole
botti di legni diversi: oggi ne vantano 2.455
in quercia Nevers, Limousin, Grétagne,*

*ex-Sherry e in Acacia e Ciliegio selvatico
che custodiscono le nostre preziose acquaviti:
Grappa e Uve. Le acquaviti sono*



100%
DISTILLED
WITH ARTISANAL
METHOD

0%
ZERO
COLORING
ADDITIVES

AnticaCuvée® Riserva Grappa Nonino

AGED 5 YEARS

What is AnticaCuvée® Grappa Nonino aged in Barriques?

Grappa Nonino Riserva AnticaCuvée® is a well thought blend of Monovitigno® grappas, born from the careful selection of precious pomace, among which Cabernet, Merlot and Refosco, distilled 100% with artisanal method in batch steam stills followed by natural ageing 0% color additives from 5 to 20 years in Limousin, Nevers and Grésigne barriques and ex-Sherry small casks in the cellars of the Nonino family.

Primary Product

Carefully selected precious pomace, harvested fresh and soft.

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 steam distillation, according to the family's ancient tradition in special and exclusive copper stills renewed by Benito Nonino. Distillation, 100% with artisanal, method takes place very slowly to allow the volatile components, responsible of the fragrances, a proper evaporation and consequent condensation, preserving the precious organoleptic characteristics of the vine varieties chosen.

Natural Aging

A blend of grappas aged from 5 to 20 years in *barriques* of Limousin, Nevers and Grésigne oak and ex-Sherry **small casks**, placed under seal and permanent surveillance by the Customs and Monopoly Agency. Bottled 0% color additives.

Production

Limited and numbered.

Alcohol content

43% vol

Bottling

Non manual – transparent glass bottle, warm 24 carat gold and glitter silk-screen printed, 700 and 2000 ml.
Manual – blown glass bottle, warm 24 carat gold and glitter decorated, 6300 ml.
Glass and 24 carat gold handmade stopper.

Packaging

Individually packaged. Package of 6 bottles.
Individual package in a decorated wooden case or decorated box.

Tasting

It should be served at room temperature in a wide balloon type glass.
Before tasting, AnticaCuvée® Riserva 5 Years should rest in the glass for some minutes: taking oxygen the fragrances are exalted and the nose-palate harmony is completed.

Visual sensation

Amber, luminous and enveloping.

Olfactory sensation

Great aromatic richness, scent of spices, brioche and pastry, orange and candied fruit.

Taste sensation

Warm, velvety and persistent, in the mouth it confirms its aromatic shades with the addition of apricot, vanilla and almond fruity notes.

When and how to drink AnticaCuvée® Riserva Grappa Nonino

Its elegance and personality make AnticaCuvée® Riserva 5 Years perfect to conclude a meal, accompanied with a good cigar, or as a companion while reading and to be savored with friends. Unforgettable if coupled with foie gras, cheese, dark chocolate or baked sweets. Grappa Riserva AnticaCuvée® 5 Years is perfect if added to ice-cream or to exalt the fragrance of prawn risotto, in the dose of one or two tea-spoons, after toasting the rice. *Taste it also on the rocks.*

 **NONINO**
Distillers in Friuli since 1897

www.grappanonino.it

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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

AGEING

Nonino Aged and Riserva Grappa and UE® have always followed a natural ageing in barriques and small casks under seal and permanent surveillance by the Customs and Monopoly Agency in the 5 Grappa Ageing Warehouses of the Nonino Distilleries and are bottled without the addition of coloring additives. All incoming and outgoing movements of Grappa and UE® Grape Distillate subject to ageing are traceable in the Nonino books certified by the Customs and Monopoly Agency. Today the 5 Grappa Nonino Ageing Warehouses boast nr. 1960 small casks and barriques made of different kinds of wood, among which Nevers, Limousin, Grésigne and ex-Sherry Oak and in Acacia, wild Cherry and Ash wood.