





100% DISTILLED
WITH **ARTISANAL**
METHOD

0% ZERO
COLOR
ADDITIVES

Grappa Tradizione Nonino

	Primary product	Refining	Alcoholic content	Taste
Nonino 43°	Selected and destalked pomace from the vineyards of Friuli.	From six months to a year in inox.	43% vol.	Elegant, fresh and crystalline, fragrance of bread crust and licorice.
Ruta	Selected and destalked pomace from the vineyards of Friuli, Rue herb -Ruta Graveolens L. – biologically grown in the vegetable garden of the Nonino family.	From six months to a year in inox.	43% vol.	Herbaceous and typical, Rue herb has digestive properties.
Optima®	Selected and destalked pomace, white and red, from the Grave and the Hills of Friuli.	Grappa aged between 12 and 18 months in small durmast casks.	41% vol.	Slightly amber color for the refining in wood. Elegant, sweet, soft and delicate.
Vuisinâr® Riserva 2 Years	Selected and destalked pomace, white and red, from the Grave and the Hills of Friuli.	Up to three years in small casks of wild cherry-vuisinâr, sweet wood.	41% vol.	Slightly amber color for the refining in wood. Elegant with a light scent of vanilla, characteristic of the wood.

What is Grappa? It is the most ancient and traditional distillate of Northern Italy. It is obtained distilling the solid part of grapes: pomace. 1st 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.

Fermentation Under vacuum in stainless-steel tanks at controlled temperature.

100% Artisanal Distillation 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.

Production Depending on the year's grape-harvest.

Bottling Non manual - transparent glass bottle 700 ml.

Packaging Individually packaged upon request. Package of 6 bottles.

Tasting It should be served at about 12° in an iced 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 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! Aged varieties are perfect to conclude a meal, better if coupled to cheese, foie-gras, chocolate, dried fruit or chocolate based sweets; perfect if accompanied to a good cigar and to be sipped with friends. Grappa Nonino 43° is perfect as a base for the **NONINOTONIC®** and in other fabulous cocktails.



NONINO
Distillers in Friuli since 1897

www.grappanonino.it
33050 Percoto (Udine) Italia - Tel. +39 0432 676331 / Fax +39 0432 676038 / info@nonino.it

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 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.