



NONINO GIOIELLO®

Honey Distillate

The production of Nonino GIOIELLO® honey distillate is very limited as it is strictly governed by the quality of the honey, which must necessarily come from ecologically pure environments.

	Primary product	Alcoholic content	Taste
GIOIELLO® Dated Honey distillate	Selected Honey	37% vol	Intoxicating, persistent, lightly aromatic, the quintessence of honey.
GIOIELLO® Acacia Honey distillate	Acacia Honey	37% vol	Elegant and very delicate. It perfectly corresponds to the scent and taste of acacia honey. Typical.
GIOIELLO® Citrus Fruit Honey distillate	Citrus Trees Honey	37% vol	With a big aromatic intensity, its perfume recalls the scent of orange and lemon flowers and the juicy fruit of Mediterranean gardens.
GIOIELLO® Chestnut Honey distillate	Chestnut Honey	37% vol	Individual, with a scent of spices. It perfectly corresponds to the original honey, but with a greater elegance. Typical.
GIOIELLO® Strawberry Tree Honey distillate	Strawberry tree Honey	37% vol	Characterful and enveloping, with a scent of Mediterranean vegetation. It makes you feel as though you are on a sunny holiday on the most beautiful Mediterranean beaches! Typical.
GIOIELLO® Sunflowers Honey distillate	Sunflower Honey	37% vol	Individual and elegant, with a taste of the past. The perfect marriage for this distillate is with pecorino cheese which is about five months old and sunflower honey, from which the distillate also comes. Typical.
GIOIELLO® Wildflower Honey distillate	Wildflower Honey	37% vol	Intense and persistent, a clear reflection of wildflower honey. Typical.
GIOIELLO® Dandelion Honey distillate	Dandelion Honey	37% vol	Delicate and light, reminiscent of spring, serenity and the countryside. Typical.

What is GIOIELLO®?

The distillate obtained by distilling pure honey of all flavour types, from acacia blossom to strawberry tree honey, from chestnut to sunflower honey, from dandelion to citrus tree honey each with its delicate, intoxicating and winning character, the perfect embodiment of the word 'purity'. The Honey Distillate, GIOIELLO®, is transparent, crystal clear, dry or soft or aromatic, according to the honey being used

Fermentation Artisanal Distillation

In stainless steel tanks under vacuum and in temperature controlled conditions. Batch method with the removal of the heads and the tails, in special artisanal batch steam stills renovated by Benito Nonino for the distillation of honey. The distillation happens very slowly to allow the volatile components, responsible for the perfumes, a proper evaporation period and subsequent condensation, in order to keep intact the precious organoleptic characteristics of the chosen honeys.

Maturation Production

From six months to a year in stainless steel tanks. The production of GIOIELLO®, the honey distillate, is very limited as it is strictly governed by the quality of the honey which must come from ecologically pure environments.

Alcohol content Bottling Packaging

37% vol
Transparent glass bottles (not hand-made) of 100, 350, 375, 700 and 750 ml
Individually packaged
6 bottle cartons for 100 ml bottles
2 or 6 mixed GIOIELLO® variety bottle cartons for 350, 375, 700 and 750 ml bottles.
Single wooden cases for all sizes.

How to serve it Tasting

10°C or served in an iced glass with an open tulip shape. Before tasting, GIOIELLO® should be allowed to rest in the glass for some minutes: on exposure to oxygen, the perfumes are enhanced and the nose/palate harmony is perfected.

When and how to drink GIOIELLO®

To be savoured at any time of day it is beautifully intoxicating, the true source of pleasure. It goes particularly well with those cheeses which have great personalities, with foie gras, with dry desserts and with all desserts based on honey or ice-cream. To enhance its perfume, it can be added to sauces to accompany game, white meats and fish.

 **NONINO**
Distillers in Friuli since 1897

33050 Percoto (Udine) Italia - Tel. 0039 0432 676331 / Fax 0039 0432 676038
info@nonino.it / www.nonino.it

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

In the respect of this tradition Giannola and Benito Nonino create:

1st December, 1973 the single-varietal Grappa Monovitigno® Picolit, revolutionizing the way of producing, introducing and packaging Grappa in Italy and throughout the world. The success was so great that Italian and foreign distillers felt compelled to follow the Nonino model.

29th November, 1975 the Nonino Risit d'Âur Prize is founded to save the indigenous vines of Friuli which are on the way to extinction.

30th January, 1977 the Nonino Literary Prize is founded which is completed in 1984 by adding the international section.

27th November, 1984 they create the Grape Distillate UE®. Ministerial Authorization for the production of Grape Distillate (D.M. 20.10.84) is granted following a specific request by the Noninos.

1897-1997 One Hundred Years of Distillation

3rd April, 2000 After years of research into honey, Cristina, Antonella and Elisabetta introduce GIOIELLO®, the distillate called 'Purity', which is the distillation of pure honey of all flavour types.

1973-2003 Thirty Years of Monovitigno® Grappa Nonino.

22nd July, 2003 In Bordeaux, GIOIELLO®, the Nonino Citrus Tree Honey Distillate, is the only product selected by the Committee at Bordeaux Vinexpo 2003 to represent Italy in the publication "The World in Anticipation".

1984-2004 Twenty Years of the Grape Distillate UE®, which was created by the Nonino Family in 1984.

September 2004 Back to the beginning in their great-great grandfather's distillery. The Noninos re-establish their 66 artisanal batch steam stills at Ronchi di Percoto.

HOW AND WHY THE NONINOS CAME TO DISTIL HONEY

Many times we wondered why honey had never been considered as a primary product to be used in its simplest form, fermented and distilled obtaining a honey distillate.

On the market there are:

- Hydromel - an ancient alcoholic drink based on honey;
- Honey Grappa - obtained by putting some honey into Grappa;

The distillation of honey presented difficulties especially in the fermentation phase which varies from honey to honey. Only a great amount of experience gleaned over many years of work has allowed the Nonino family the opportunity of making this new extraordinary distillate. Besides the fermentation difficulties, the Noninos had to overcome bureaucratic and ministerial category-related obstacles due mainly to the origin of the primary product. Honey, being of non-vegetal origin, was not regulated.

For this reason, in order to market the Honey distillate, the Noninos had to ask the governing Ministry for the publication of regulations for Honey distillates in the Official Bulletin.