

GRAPPA  
CRU MONOVITIGNO®  
PICOLIT  
*The Legendary Grappa from Italy*

 **NONINO**  
Distillatori in Friuli dal 1897

**100%** DISTILLED  
WITH ARTISANAL  
METHOD

[www.grappanonino.it/en](http://www.grappanonino.it/en)  
#GrappaNonino

*When I taste it, it still sends  
shivers down my spine.  
The archetypal Grappa of this  
generation and probably  
a generation or two to come.  
The most harmonious unaged  
grappa-based distillate I know.  
Perfection from the seductively  
nuanced bouquet to the taste,  
firm and taut as a drum,  
yet generous and very persistent.  
Superlative; an elixir  
of absolute greatness.*

**SPIRIT JOURNAL**, June 2011,  
by F. Paul Pacult

*Giannola and Benito Nonino, in Percoto,  
on December 1st distilled Picolit grappa.  
Good Lord, if I said I was not excited  
about it, I would be lying! (...)  
At about midday on that December 1st (...)  
from the vents grappa came out, crystal clear.  
I stretched the glass, collected it up, looked  
at it in transparency, against the light, joyful  
already of its living.  
At length I warmed it in the warmth of my  
hand.*

*I inhaled its scent long: exhausted and sharp,  
at the same time, to memorize -- more than  
illumination, a flash -- the acacia honey, the  
ripe quinces, and the freshly picked figs.  
I closed my eyes and let a few drops  
slip into my mouth.*

*Then I warmed it, still long, between  
tongue and palate: grappa spread  
and invaded me.*

*During slow enchanted minutes  
it repeated to me, in the rigors  
of winter, the summer tale of  
acacia honey, of ripe quinces,  
of freshly picked figs.*

**PANORAMA**, December 1973  
Il Buon Vino, Picolit,  
Picolit, what grappa!  
by Luigi Veronelli



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Primary product	Alcoholic content % vol.	Taste
<b>Picolit Cru</b> Selected pomace of Picolit grapes Cru Friuli Nonino Family selection. Picolit is an ancient autochthonous Friulian white grape variety that suffers from floral abortion. Only a part of the flowers is fertilized and the sparse cluster has very few and small berries in which all the energy of the plant is concentrated. Because of its exceptional quality and rarity it was known in the imperial courts of the entire Europe.	50	Of exceptional elegance, enveloping, very long in sensations for harmony and richness. The nose is reminiscent of a honeycomb filled with honey, the scent of flowers from the fields, of ripe quinces, of fresh moscato and freshly picked figs. In the mouth clear confirmation of olfactory nuances, with the addition of taste of apricot, almond and crust of bread freshly baked. Heavenly!

**WHAT IS GRAPPA?** It is the oldest and most traditional distillate of Northern Italy. It is obtained distilling the solid part of grapes: pomace. On December 1<sup>st</sup>, 1973, Benito and Giannola Nonino create the single varietal grappa, Monovitigno® Nonino, distilling the pomace of Picolit grapes separately.

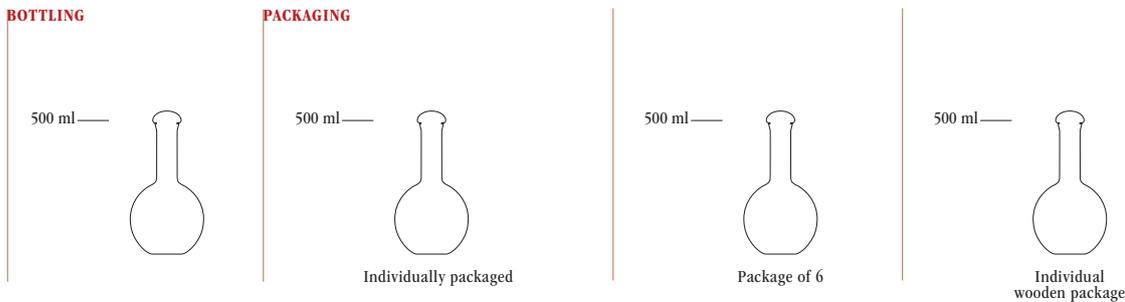
**MONOVITIGNO®** [registered trade mark of the Nonino distilleries, composed by mono- and vitigno (*mono/single and vitigno/vine*), 1977 n. Single vine variety | **Grappa of, from m.**, obtained from the pomace of a single vine variety. (from Zanichelli Italian language Dictionary and Treccani.it Dictionary)

**FERMENTATION** In purity in anaerobic environment in stainless steel vats, immediately followed by distillation to avoid harmful secondary fermentations.

**100% ARTISANAL DISTILLATION** Batch with head and tail cutting, in particular and exclusive copper steam stills renewed by Benito Nonino. Distillation takes place very slowly to give volatile components, responsible for the fragrances, correct evaporation and consequent condensation preserving unchanged the precious organoleptic characteristics of the vine variety chosen.

**PRODUCTION** Very limited and numbered, strictly depending on the year's harvest.

**REST** After distillation, Grappa rests from a minimum of 6 months to 1 year in stainless steel tanks to allow the various components to rebalance. At the end of the period, Grappa is ready for bottling.



**BOTTLING** Handmade, in flying hand blown phials, dated, with platinum silk screen. Silver plated stopper, handmade labeling.

**PACKAGING** Individual package in oak box or elegant decorated case.

**TASTING** It should be served at about 12°C or in an ice cold tulip shaped open glass. Before tasting, grappa should rest some minutes in the glass: taking oxygen the fragrances are enhanced, the nose palate harmony is completed.

**WHEN AND HOW TO DRINK IT** Tasted, sipped or savored at the end of a meal or at any moment during the day, it is a source of true pleasure! Surprising pairing of Grappa Nonino Cru Monovitigno® Picolit with San Daniele ham and fig mostarda. Taste it in fabulous Aperitifs, Cocktails and Long Drinks as the Nonino Secret by the bartender Mauro Lotti, a fresh and creamy cocktail.

**AWARDS AND ACKNOWLEDGEMENTS**



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#GrappaNonino  
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**THE ART OF DISTILLATION HAS BEEN A PRIVILEGE OF THE NONINO FAMILY SINCE 125 YEARS, 1897-2025**

**DECEMBER 1, 1973** Benito and Giannola Nonino revolutionize the method 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 turn Grappa from Cinderella to a Queen of distillates!

**NOVEMBER 29, 1975** They establish the **Nonino Risit d’Aur Prize** (gold vine shoot) for the valorization of the rustic civilization and with the aim of stimulating, awarding and having officially recognized the ancient autochthonous Friulian vines and obtaining the Ministerial authorization to replant Schioppettino, Pignolo and Ribolla Gialla in order to preserve the biodiversity of the territory. In 1977 the Nonino Risit d’Aur Prize is joined by the Nonino Literary Prize and since 1984 it will be completed with the International Section. **The Nonino Prize has anticipated six times the choice of the Nobel laureates.**

**NOVEMBER 27, 1984** The Noninos mark a new turning point; they distill the whole grapes and **create the Grape Distillate: UE®**. The Ministerial authorization for the production of Grape Distillates (D.M. 20.10.84) is granted following a specific request by the Noninos.

**JUNE 2, 1998** **Giannola Nonino** is appointed **Cavaliere del Lavoro** by the President of the Italian Republic: it is the most important work honor. Giannola is among the 25 women appointed out of 500 honors in the history of the Republic.

**APRIL 3, 2000** Cristina, Antonella and Elisabetta Nonino, after years of research, **create GIOIELLO®**, the distillate of “Purity”, the aquavita obtained from the distillation of pure honey.

**SEPTEMBER 19, 2007** in Percoto there is the **first Nonino Cocktail Competition**, a competition for the **best cocktail with Grappa**. The event, organized for the first time by the ‘association of British barmen – UK Bartender Guild – and AIBES, saw about fifteen bartenders of the most prestigious London bars and bars from Triveneto to challenge with their **creations based on Grappa Nonino**.

**JUNE 2014** **Grappa Nonino** is taken as an **example and icon of artisanal Grappa in “How it’s Made”**, the documentary broadcast on the well known network Discovery Channel.

**JANUARY 12, 2017** **The Nonino revolution** “from Cinderella into a market Queen”, carried on by Giannola – the wife of Benito, the exceptional distiller – is **selected as a case study by one of the most influential academic reviews in the world, the London School of Economics (LSE) Business Review**.

**JANUARY 20, 2020** San Francisco, **Nonino is elected ‘Best Distillery in the World’ Spirit Brand/Distiller of the year 2019 by Wine Enthusiast**, the first Italian distillery and the only Grappa to be awarded the **prestigious prize** in Twenty years of Editions, the most important international award in the world in the wine and spirits sector.

**2021-2022-2023** L’Aperitivo Nonino has been elected “**Aperitif of the year international**” by Meininger International Spirits Award for the three years in a row!

**The Noninos continue the evolution of Grappa – Italian Cocktail Spirit, protagonist of fabulous Cocktails, Long Drinks and Aperitifs. #bebravemixgrappa**

*“The wide collection of Nonino cocktails is [...] a perfect example of how a company so rooted in a tradition of purity, can preserve its identity making experiments with its products”.*

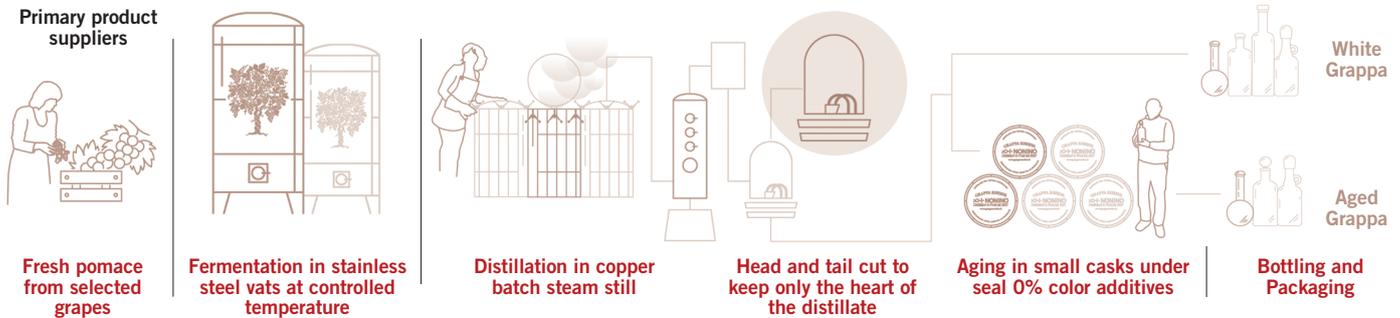
**Wallpaper\*** July 2015





# NONINO

SINCE 1897 DISTILLATION WITH  
ARTISANAL METHOD  
FROM ORAZIO TO BENITO, FROM  
BENITO TO CRISTINA, ANTONELLA,  
ELISABETTA AND FRANCESCA



100%  
DISTILLED WITH  
ARTISANAL  
METHOD

0%  
ZERO  
COLOR ADDITIVES

## THE ART OF NONINO ARTISANAL DISTILLATION

NONINO BOTTLES EXCLUSIVELY GRAPPA AND DISTILLATES OBTAINED FROM FRESH PRIMARY PRODUCTS, DISTILLED 100% WITH ARTISANAL METHOD IN ITS OWN COPPER BATCH STEAM STILLS IN RONCHI DI PERCOTO.

**Distillation with Artisanal Method needs the presence of the master distiller** who controls the quality of the primary product batch by batch deciding times and methods related to distillation and how to perform at the right moment the cut of heads and tails selecting only the purest part of the Distillate: the heart.

The Nonino Distilleries, unique in the world, consist of Five Artisanal Distilleries, each with 12 copper batch steam stills, the result of innovation and the continuous research by Benito Nonino and respecting the tradition and the rhythms of craftsmanship.

**These stills, working 24 hours a day during the harvest period, allow distilling fresh pomace, grapes or fruit, sound and perfect, immediately after fermentation, at the same time of the harvest.**

The sensory involvement of the Master Distiller, together with his knowledge, experience and skills, are extremely precious elements that make the difference in obtaining a unique and unrepeatably distillate. A kind of knowledge that in the Nonino family has been handed down from father to daughter. Extracting drop by drop the organoleptic characteristics of the pomace, the grapes and the fruit used, each batch is a unique event.

The Nonino family takes personal responsibility for the choice of raw materials and follows all the various phases of the distillation process in order to guarantee the distillate's best quality.

## NONINO NATURAL AGING UNDER SEAL

ALWAYS NATURAL AGEING IN BARRIQUES AND SMALL CASKS UNDER SEAL AND PERMANENT SURVEILLANCE BY THE CUSTOMS AND MONOPOLY AGENCY IN THE 7 GRAPPA AGING WAREHOUSES OF THE NONINO DISTILLERIES.

**All ingoing and outgoing movements** of Grappa and ÛE® Grape Distillate subject to aging **are traceable in the Nonino registers certified by the Customs and Monopoly Agency.** Nonino Grappa and ÛE®, Aged and Riserva, are bottled without color additives.

**Today the 7 Grappa Nonino Aging Warehouses boast 2620 barriques and small casks** made of different types of wood among which Nevers Oak, Limousin Oak, Grésigne Oak, ex-Sherry Oak, and Acacia, wild Cherry, Ash and Pear wood, traditional and artisanal toasting Nonino protocol. Nonino Grappa and ÛE® marked with the inscription "INVECCHIATA" (AGED) have been subjected to aging in barriques or small casks, as indicated in the label, for at least 12 months, and Grappa and ÛE® marked with the inscription "RISERVA" have been subjected to aging in barriques or small casks, as indicated in the label, for at least 18 months and until the maximum number of years indicated on the label, always under control by the Customs and Monopoly Agency.

Discover more about the **Nonino Method** in the **Nonino Guide to the Art and Culture of Distillation** On: [www.grappanonino.it/en/metodo-nonino](http://www.grappanonino.it/en/metodo-nonino)



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