

NONINOTONIC®





100% DISTILLED
WITH ARTISANAL
METHOD

Grappa Nonino 43°

DISTILLED WITH ARTISANAL METHOD
IN THE COMPANY'S COPPER BATCH STEAM STILL

What is Grappa?

It is the most ancient and traditional distillate of Northern Italy. It is obtained distilling the solid part of grapes: pomace. On December 1st, 1973, Benito and Giannola Nonino, respecting the tradition, 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.

Primary product

Selected and destalked pomace from the Vineyards of Friuli.

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 selecting 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.

Refining

From six months to a year in stainless steel tanks.

Alcoholic Content

43% vol.

Bottling

Non manual. Transparent glass bottle with color bottom, 700 ml.

Packaging

Upon request individually cased. Package of 6 bottles.

Tasting

It should be served at about 12°C 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.

Drunk, sipped, savored at the end of a meal or at any moment of the day, it is a source of real pleasure!

Grappa Nonino 43° is perfect as the basis for the **NONINOTONIC®** and in other wonderful cocktails.



NONINOTONIC®

Created by the Nonino Family

3cl di **Grappa Nonino 43°**
8cl Tonic Water
Lemon/Ice

Put 5/6 ice cubes in an Aperitif glass,
add the Grappa Nonino,
the Tonic Water,
a spray of lemon and stir.
Garnish with a slice of lemon
and a rosemary sprig.

fresh, thirst quenching and easy to prepare

NONINO
Distillers in Friuli since 1897

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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'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 their 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 Aquavita 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*, competing with over 520 distillates from 42 countries, *Grappa Nonino il Merlot* wins the *Chairman's Trophy*, the most important acknowledgement of the category World Brandy, Grappa & Distillates.

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 Grappa Nonino Monovitigno® Picolit among 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 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.