

# Grappa Nonino Monovitigno® Limited Edition





**100% DISTILLED**  
WITH ARTISANAL  
METHOD

**0% ZERO**  
COLORING  
ADDITIVES

# I Vigneti Nonino Grappa Monovitigno®

IN THE LIMITED EDITION FOR THE 40 YEARS OF  
MONOVITIGNO® GRAPPA NONINO

	Primary Product	Alcoholic Content	Taste
<b>Lo Chardonnay in barriques* di Nonino Grappa Monovitigno®</b>	Selected and destalked pomace, harvested fresh and soft, of Chardonnay grapes.	41% vol	Slightly amber for the rest in barrique. Refined and elegant, it recalls the scent of bread, vanilla and pastry. In the mouth a scent of chocolate and just shelled almonds.
<b>Il Merlot di Nonino Grappa Monovitigno®</b>	Selected and destalked pomace, harvested fresh and soft, of Merlot grapes.	41% vol	Crystalline, soft and round with a scent of rose petals and cherry stones. On the nose, the freshness of the bouquet recalls the smell of must pressing.
<b>Il Moscato di Nonino Grappa Monovitigno®</b>	Selected and destalked pomace, harvested fresh and soft, of Moscato grapes.	41% vol	Elegant, aromatic, soft and sensual with the perfume of roses, sage and vanilla.
<b>Il Prosecco Bianco di Nonino Grappa Monovitigno®</b>	Selected and destalked pomace, harvested fresh and soft, of Prosecco grapes.	38% vol	Elegant, fresh and light, with a vein of sweetness reminiscent of the delicate fragrance of acacia flowers and golden apple.
<b>Il Prosecco Riserva in barriques* di Nonino Grappa Monovitigno®</b>	Selected and destalked pomace, harvested fresh and soft, of Prosecco grapes.	41% vol	Amber color with golden shades for the aging in barriques. Soft and floral with notes of almond and green apple which soften into a slight scent of vanilla and chocolate.
<b>Il Sauvignon Blanc</b>	Selected and destalked pomace, harvested fresh and soft, of Sauvignon Blanc grapes.	41% vol	Elegant, aromatic, fragrance of vanilla, bread, elder flower and green pepper.



\* Our aged grappas are bottled after natural aging in barriques, without the addition of coloring agents.

<b>What is Grappa?</b>	It is the most ancient and traditional distillate of Northern Italy. It is obtained distilling the solid part of grapes: pomace. On 1st December 1973, Benito and Giannola Nonino create the single varietal grappa, Monovitigno® Nonino, distilling the pomace of Picolit grapes separated from the others.
<b>Fermentation</b>	Under vacuum, in stainless steel tanks at controlled temperature, immediately followed by distillation in order to avoid harmful secondary fermentations.
<b>Artisanal Distillation</b>	100% 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.
<b>Production</b>	Strictly bound the year's grape-harvest.
<b>Rest</b>	From six months to a year in stainless steel tanks.
<b>Bottling</b>	Non manual – bottle in transparent glass 100, 350 ml and with hand colored bottom 500, 700 and 2000 ml.
<b>Packaging</b>	Upon request individually packaged for the 100, 350 and 700 ml capacities. Package of 6 for the 100, 350 and 700 ml capacities. Package of 1 or 4 for the 2000 ml capacity. Single wooden case upon request for all capacities.
<b>Tasting</b>	It should be served at about 12°C or in an icy open tulip shaped glass. The varieties in barrique should be served at room temperature in a wide balloon 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.
<b>When and how to drink it</b>	Drunk, sipped, savored at the end of a meal or at any moment of the day, it is a source of real pleasure! Il Moscato, Il Prosecco Bianco and Il Sauvignon Blanc are perfect if coupled to fish and sushi, Il Moscato and Il Prosecco Bianco, besides, are excellent with all cream based sweets, ice-cream or if added to fresh fruit salad in the dose of a spoon. The varieties in barriques are suitable to be coupled to cheese, foie gras, dark chocolate or chocolate based desserts.

**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<sup>st</sup> DECEMBER 1973** Benito and Giannola Nonino, respectful of 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 separated from the other and turning Grappa from Cinderella into a Queen of distillates!

**29<sup>th</sup> November 1975** They create the *Nonino Risit d'Aur Prize* (Gold Vine Shoot Prize) 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<sup>th</sup> JUNE 1977** They create the *Nonino Literary Prize*, which in 1984 it will be completed by with the International section.

**27<sup>th</sup> NOVEMBER 1984** Benito and Giannola Nonino 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<sup>th</sup> NOVEMBER 1989** the Noninos plant they own experimental vineyard in Friuli, in order to produce UE® Grape Distillate of unmatched quality.

**3<sup>rd</sup> April 2000** Cristina, Antonella and Elisabetta Nonino, after years of research create GIOIELLO® the distillate of 'Purity', the aquavitae obtained from the distillation of pure honey.

**4<sup>th</sup> 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<sup>th</sup> December 2003** The *New York Times* dedicates to the Nonino family the Saturday Profile "A *Dynamo and her Daughters turn leftovers to Gold*".

**3<sup>rd</sup> February 2008** The *Frankfurter Allgemeine Zeitung* dedicates a whole page to Grappa Nonino in its prestigious Sunday economic 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.

**June 2012** F. Paul Pacult, defined by Forbes magazine "America's foremost expert on distilled spirits", reconfirms Grappa Nonino Monovitigno® Picolit among the world's top distillates in the "HALL OF FAME" of the prestigious quarterly SPIRIT JOURNAL.

**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** For the first time Grappa is shown in the London window of Harrods, the icon of luxury in the world. Grappa Nonino, beside the most precious distillates in the world, embodies Italian excellence.

**May 2015** Nonino the Grappa of the future for EXPO 2015. Grappa Nonino has been chosen as the only Grappa in the supermarket of the future to represent the Italian distillate and in some prestigious realities of EXPO. Cristina, Antonella and Elisabetta are Ambassadors of WE-Women for EXPO 2015.