



A PRECIOUS AND ELEGANT BLEND GRAPPA NONINO RISERVA

GRAPPA NONINO RISERVA 8 YEARS IN BARRIQUES AND SMALL CASKS

100%
DISTILLED
WITH ARTISANAL
METHOD

0%
ZERO
COLORING
ADDITIVES



GRAPPA NONINO

Riserva 8 Years in barriques and small casks

It is a well thought blend of Grappas Monovitigno® Merlot, Chardonnay, Malvasia and Verduzzo distilled 100% with artisanal method in copper batch steam stills aged 8 years in Nevers and Grésigne oak barriques and ex-Sherry small casks, under seal and permanent surveillance by the Customs and Monopoly Agency. Bottled 0% color additives.

The 7 Grappa Nonino Storage Warehouses (M.I.G.) host 2350 barriques and small casks made of Nevers, Limousin, Grésigne and Ex-Sherry oak and Acacia, wild Cherry, Ash wood and pear.

Production

Limited and numbered.

Alcoholic content

43 % vol

Bottle in 'diamond wheel' hand cut black glass and silver thin chain.

Packaging

Individual in black lacquered and gold color decorated wooden case.



 Ancient symbol of alcohols in the Middle Ages

 **NONINO**
Distillers in Friuli since 1897

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GRAPPA NONINO RISERVA 8 YEARS IN BARRIQUES AND SMALL CASKS



PRIMARY PRODUCT

Precious selected pomace, harvested fresh and soft from Monovitigno® grapes of Merlot, Chardonnay, Malvasia and Verduzzo.

FERMENTATION

In purity in an anaerobic environment in stainless-steel tanks, immediately followed by distillation in order to avoid harmful secondary fermentations.

100% ARTISANAL DISTILLATION

Distilled in copper batch steam stills according to the family's ancient tradition in particular and exclusive steam stills, renewed by Benito Nonino. Distillation, 100% with artisanal method, takes place very slowly with head and tail removal at the right moment, batch by batch, preserving only the purest and best part of grappa, the heart. Each batch is a "unicum", a unique event. Benito Nonino personally follows the stages of distillation to guarantee the highest quality of Grappa.

AGEING

Aged 8 years in Nevers and Grésigne oak barriques and ex-Sherry small casks, in the family cellars, under seal and permanent surveillance by the Customs and Monopoly Agency. Bottled 0% color additives.

TASTING

It should be served at room temperature in a wide balloon type glass. Before tasting, Grappa Nonino Riserva 8 Years should rest some minutes in the glass, taking oxygen the fragrances are exalted, and the nose-palate harmony is completed.

VISUAL SENSATION

Intense and brilliant amber color.

OLFACTORY SENSATION

Rich and sensual with scent of apricot, plum, cherry, spices, candied fruit, raisins and chocolate.

TASTING SENSATION

Elegant and velvety, in the mouth it confirms the olfactory and fruity richness, with notes of pastry, spices, chocolate and marzipan that complete the harmony and richness of this extraordinary Riserva. Persistent.

WHEN AND HOW TO DRINK GRAPPA NONINO 8 YEARS IN BARRIQUES

Its elegance and personality make **Grappa Nonino 8 Years** perfect to conclude a meal and to be tasted with friends or as a companion while reading. Unforgettable if coupled to cheese, foie gras, dark chocolate or baked sweets. For its richness and persistency it goes very well with a good Toscano or Cuban cigar.

In the summer we suggest you to taste it *on the rocks* in a low tumbler.

