



29 Marzo 2011
Estratti dalle Cantine Padronali
La. 293 pari a n.370 Bottiglie da 700 ml
Bottiglia n.
350

Uve Acquavite d'Uva
NONINO
5
ANNI IN BARRIQUES
RISERVA
25th Anniversary

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RISERVA
*Monovitigno®
Ribolla, Moscato, Merlot, Malvasia
distillati separatamente
con metodo artigianale
Invecchiati oltre 5 anni in barriques
di Limousin, Nevers ed ex-Sherry*



UE® Nonino Anniversary

RISERVA MONOVITIGNI® 5 YEARS IN BARRIQUES

27th November, 1984

The Noninos mark a new turning point by distilling whole grapes and thus creating 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.

November 2009

Cristina, Antonella and Elisabetta celebrate 25 years since the creation of Grape Distillate invented for them by Giannola and Benito in 1984!!!

UE® Nonino Anniversary Riserva Monovitigni® is an harmonious blend of Monovitigno® Grape Distillates obtained from Ribolla, Moscato, Merlot and Malvasia vines, aged for more than 5 years in Limousin, Nevers and ex-Sherry barriques.

Primary Product

Selected Monovitigno® Grapes from Ribolla, Moscato, Merlot and Malvasia, harvested at the correct level of ripeness, according to the uniqueness of the production areas.

Fermentation

In stainless steel tanks, under vacuum and in a controlled temperature environment, immediately followed by distillation, in order to prevent harmful secondary fermentations.

Artisanal Distillation

Batch method with the removal of the heads and the tails, in special artisanal batch steam stills created by Benito Nonino for the distillation of whole grapes.

The distillation process is very slow, so to allow the volatile components, credited for the perfumes, a proper evaporation period and subsequent condensation, in order to fully preserve the precious organoleptic characteristics of the chosen vine varieties.

Aging

More than 5 years in Limousin, Nevers and ex-Sherry barriques, bottled without the addition of caramel.

Production is limited and numbered.

Alcoholic content 43% Vol

Bottling

Not manual in printed bottles of 700 ml

Packaging

1-6 bottles per case, singularly protected by a transparent foil.
Single bottle contained in a wooden box internally colored in silver.

Tasting

UE® Nonino Anniversary Riserva Monovitigni® should be served at room temperature in a balloon type of glass. Before tasting UE® Nonino Anniversary Riserva Monovitigni®, it is vital to let it rest for a few minutes in the glass. By oxygenating it, the perfumes rise up and a perfect nose/palate harmony is achieved.

Unique for its harmony and elegance, it contradicts the literature on aging in barrels, which suggests to place neutral distillates for aging, in fact this distillate maintains its elegant and fruity-flowery notes from original vines Ribolla, Moscato and Malvasia, enriched by the fullness of Merlot vine.

Visual sensation Intense and velvety amber color.

Olfactory sensation On the nose it is very rich, delicate and elegant, unique! It's reminiscent of fruits and flowers, vanilla, almonds, dried fruits and grapes, typical of the original vines and of the aging process in small barrels of various woods.

Taste sensation Elegant and spicy with a clear confirmation of the olfactory notes. Persistent.

When and how to drink UE® Nonino Anniversary Riserva Monovitigni®

Wonderful for ending a meal, for sharing with friends, for accompanying cigars. Unforgettable if tasted with foie gras, bitter chocolate and chocolate pastry.

UE / Grape in the language of Friuli

NONINO

Distillers in Friuli since 1897

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

Respectful of 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. Their success is so great that Italian and foreign distillers feel 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 June, 1977 The *Nonino Literary Prize* is founded and 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.

31st January, 1987 in the cellars of Cristina, Antonella and Elisabetta begins the aging of UE® in barriques.

15th November, 1989 The Noninos plant their own experimental vineyard for the production of Grape Distillate UE® of unrivalled quality and character.

1897-1997 One Hundred Years of Distillation.

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

1973-2003 Thirty Years of Monovitigno® Grappa Nonino.

4th 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 level, research and innovation... The Noninos are considered the true ambassadors for Italian Grappa throughout the world".

1984-2009 Twenty-five Years of the Grape Distillate UE®, created by the Nonino Family in 1984.

March 2010 In occasion of 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 & Eau-de-Vie.

June 2012 F. Paul Pacult, defined by Forbes "America's foremost expert on distilled spirits", reconfirms Grappa Nonino Cru Monovitigno® Picolit among the extraordinary Distillates of the world in the "Hall of Fame" of the prestigious quarterly *Spirit Journal*. Grappa Nonino is the only grappa in the most prestigious pantheon of distilled spirits in the world, a reference point of excellence for its category in all the years to come.

AGING

Since 1952, the aging-cellars of the Nonino Distillery shelter small barrels made of various types of wood: today they boast 1750 made of Nevers, Limousin, Grésigne oak, former Sherry barrels and acacia, wild cherry and pear which guard within them the precious Nonino *acquavite*: Grappa and UE®.

The reasons for this choice

Aging takes place while the Grappa or distillate is resting in wood, which alters its sensory profile both by the action of oxygen reaching the *acquavite* through the porous nature of the wood and by the impact of the essence which the wood releases slowly into the product, thereby enriching it. In contrast to the choice of the majority of producers who use huge sized containers for aging, caramel as colouring and who add flavourings, the Noninos have chosen to use small barrels for aging because this increases the contact that the distillate has with the wood and thus the natural enrichment. Such choices presuppose higher costs both because of the investment in barrels and also because of the loss of a small part of the distillate (the angels' share) due to natural evaporation of the product through the pores of the wood.