

BARRIQUE AGED GRAPPA
I VIGNETI NONINO
GRAPPA MONOVITIGNO®
AGED AND RISERVA
in barriques and small casks

 **NONINO**
Distillatori in Friuli dal 1897

100%
DISTILLED
WITH **ARTISANAL**
METHOD

0%
ZERO
COLOR
ADDITIVES

www.grappanonino.it/en
#GrappaNonino



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	Primary product	Alcohol content % vol.	Taste
Lo Chardonnay in barriques 12 months	Selected and destalked pomace, harvested fresh and soft of Chardonnay grapes. Aged over 12 months in barriques.	41	Slightly amber for the rest in barriques. Refined and elegant, it reminds the fragrance of bread, vanilla and pastry.
da Prosecco Riserva 24 months	Selected and destalked pomace, harvested fresh and soft of Glera grapes for Prosecco. Aged over 24 months in barriques and small casks.	41	Slightly amber for the rest in barriques. Soft with scent of raisins and violet

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 1st, 1973, Benito and Giannola Nonino create the single varietal grappa, Monovitigno® Nonino, distilling the pomace of Picolit grapes separately.**

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, a correct evaporation and consequent condensation preserving unchanged the precious organoleptic characteristics of the vine variety chosen.

PRODUCTION 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 aging and subsequent bottling.

NATURAL AGING In barriques and small casks in the company's aging cellar under seal and permanent surveillance by the Customs and Monopoly Agency.

TOASTING OF BARRIQUES AND SMALL CASKS Traditional and artisanal.

AWARDS AND ACKNOWLEDGEMENTS

**Lo Chardonnay
12 months in barriques**



**da Prosecco Riserva
24 months**



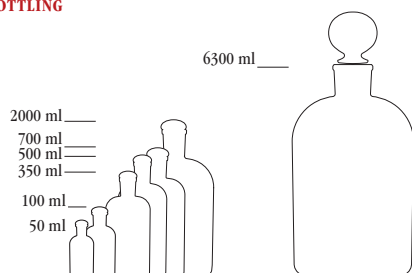
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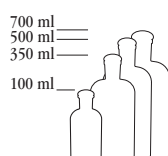
0% ZERO
COLOR
ADDITIVES



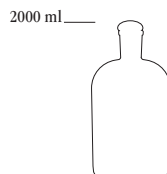
BOTTLING



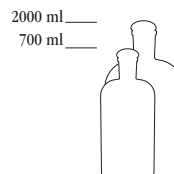
PACKAGING



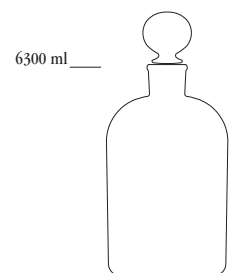
Individual case
Package of 6



Package of
1 or 4



Individual
wooden
package



Imperial
Upon reservation only

BOTTLING Transparent glass bottle with hand painted bottom 350, 500, 700 and 2000 ml; also 100 ml for the Chardonnay in barriques. Blown glass bottle, color and glitter silk screen, diamond wheel cut stopper and hand painted for the Imperial size 6.3 liters (upon reservation only).

USA Market Transparent glass bottle 100ml and with hand painted bottom 375, 750 ml.

PACKAGING Upon request individually packaged for all capacities.

Package of 6 bottles for the capacities 100, 350, 500 and 700 ml capacities. Package of 12 bottles for the 50ml capacity.

Package of 1 or 2 bottles for the Twist format. Package of 1-4 bottles for the 2000 ml capacity.

TASTING It should be served at room temperature in a wide balloon glass. Before tasting, it 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 To complete a meal, as digestives. Perfect when paired with cheese, foie gras, cured meat, chocolate, strudel, nougat and nut chocolate, cream and dried fruit based baked sweets, baked fruit and caramel coated fruit. Ideal if accompanied to a good cigar and to be savored with friends. Taste it in fabulous Cocktails, Aperitifs and Long Drinks like the Antonella by the bartender Gianni Albanese.



PAIRINGS



CHEESE



FOIE GRAS



CHOCOLATE



CHOCOLATE BASED
SWEETS



DRY
SWEETS

Lo Chardonnay 12 months in barriques



da Prosecco Riserva 24 months



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THE ART OF DISTILLATION HAS BEEN A PRIVILEGE
OF THE NONINO FAMILY FOR MORE THAN 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 grape 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 aquavite 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.

JUNE 2023 L'Aperitivo Nonino Botanical Drink has been elected "Aperitif of the year 2021-2022-2023 international" by Meininger International Spirits Award for the third year in succession!

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

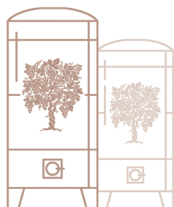
SINCE 1897 DISTILLATION WITH
ARTISANAL METHOD

FROM ORAZIO TO BENITO, FROM
BENITO TO CRISTINA, ANTONELLA,
ELISABETTA AND FRANCESCA

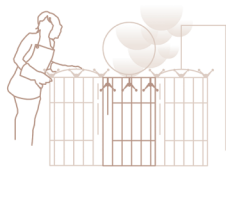
Primary product
suppliers



Fresh pomace
from selected
grapes



Fermentation in stainless
steel vats at controlled
temperature



Distillation in copper
batch steam still



Head and tail cut to
keep only the heart of
the distillate



Aging in small casks under
seal 0% color additives



White
Grappa



Aged
Grappa

Bottling and
Packaging

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 unrepeatable 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 2650 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



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