




**GRAPPA
NONINO**
Pinot, Prosecco, Malvasia
**MONOVITIGNI
SINGLE
GRAPES**

Grappa ottenuta dell'armoniosa unione di Grappe Monovitigno® Pinot, Prosecco e Malvasia distillate separatamente, da vinacce fresche e morbide, con metodo artigianale nei propri alambicchi discontinui a vapore, secondo l'antica tradizione di famiglia. Intensa e avvolgente, con sfumature aromatiche eleganti tipiche dei grandi vitigni di origine.



Single Grapes Grappa Nonino Monovitigni®

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 1st December 1973, Benito and Giannola Nonino, respecting the tradition, revolutionize the way of producing and introducing grappa in Italy and in the world. They create single varietal Grappa, Monovitigno® Nonino, distilling the pomace of Picolit grapes separated from the others. The success is so great that Italian and foreign distillers are induced to follow the Nonino model.

What is Single Grapes Grappa Nonino Monovitigni®?

Harmonious union of Monovitigno® grappas distilled separately from fresh and soft Monovitigno® pomace Pinot, Prosecco, and Malvasia. Single Grapes Grappa Nonino Monovitigni® is intense and enveloping, with very elegant aromatic shades typical of the great vine varieties of origin and slightly fruity (golden apple, apricot, pear and bitter almond). Single Grapes Grappa is not a simple blend, but the reciprocal exaltation of different Monovitigni® that make it a unique distillate.

Primary product

Precious selected pomace, harvested fresh and soft of Pinot, Prosecco and Malvasia grapes.

Fermentation

Under vacuum in stainless-steel tanks at controlled temperature, immediately followed by distillation in order to avoid harmful secondary fermentations.

Artisanal Distillation

Batch steam method according to the Family's ancient tradition, in particular and exclusive stills renewed by Benito Nonino. Distillation takes place very slowly to allow the volatile components, responsible of the fragrances, a proper evaporation and the subsequent condensation preserving the precious organoleptic characteristics of vine varieties chosen.

Production

Strictly depending on the year's harvest.

Rest

From six months to a year in stainless steel tanks.

Alcoholic content

40% vol

Bottling

Non manual – transparent glass bottle of 500 ml..

Packaging

Upon request individually packaged
Package of 6 bottles

Tasting

It should be served at about 12°C or in an icy 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.

When and how to drink it

Drunk, sipped or savored at the end of a meal or at any moment of the day, it is a source of real pleasure! In cooking: Grappa Nonino Monovitigno® can be added to risotto to exalt its fragrance in the dose of one or two spoons after toasting the rice; when cooking quite fat meat, added at half-cooking in the dose of a soup spoon. It can be used to increase the fragrance of all cream based sweets, in ice-cream or perfect if added to fruit salad in the dose of a spoon.

 **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:

1st December 1973 Benito and Giannola Nonino, respectful of tradition, revolutionize the way of producing and introducing grappa in Italy and in the world. They create 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!

29th November 1975 They create the *Nonino Risit d'Âur Prize* to save the autochthonous vine varieties of Friuli that are dying out.

30th June 1977 They create the *Nonino Literary Prize* which, starting from 1984, will be completed with the International section.

27th November 1984 Giannola and Benito Nonino create **ÛE®**: the Grape Distillate. The Ministerial Authorization for the production of the Grape Distillate (D.M. 20.10.84) is granted following a specific request by the Noninos.

15th November 1989 The Noninos plant they own experimental vineyard in Friuli, in order to produce **ÛE®**, Grape Distillate of unmatched quality.

3rd 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.

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, Research and Innovation ... The Noninos are acknowledged as the true Ambassadors of Italian Grappa throughout the World".

6th December 2003 The *New York Times* and the *International Herald Tribune* dedicate to the Nonino family the Saturday Profile "A Dynamo and her Daughters turn leftovers to Gold" on the occasion of Thirty years since the creation of Grappa Monovitigno® Nonino.

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

20th May 2009 Pamplona, during the Navarra Gourmet Festival, one of the main events in the Spain of oenogastronomy, Giannola Nonino is awarded the prestigious *International Eva Award 2009 - Empresaria del Año* for "... being the main interpreter of the Renaissance of Italian Grappa".

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 & Grape 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"*.

17th August 2013 On a tour among Italian excellences. Grappa Nonino is included by *Sette - Corriere della Sera*, among "the great Italian brands". The reportage tells how the Noninos have managed to change the way of drinking and have turned Grappa from Cinderella into a Queen of Distillates.

27th December 2013 "Terra e Cultura", a page on La Repubblica celebrates Forty years since the Nonino Revolution in the history of Grappa and their bond with the land: the creation, in December 1973, of Grappa Monovitigno®.

June 2014 Grappa Nonino is taken as an example and icon of artisanal Grappa in "How It's Made", the famous documentary broadcast on the American network of Discovery Channel, the thematic channel that satisfies all sorts of curiosities.

1984 - 2014 Thirty years of **ÛE® Grape Distillate**, created by Giannola and Benito Nonino