



NONINO



GRAPPA



1897

NONINO DISTILLATORI IN FRIULI

FRAGOLE
FRAGOLE FRESCHE
FRAGOLE
FRAGOLE
FRAGOLE
FRAGOLE
FRAGOLE

100%

DISTILLATA CON METODO
ARTIGIANALE

FRAGOLE
FRAGOLE
FRAGOLE
FRAGOLE
FRAGOLE
FRAGOLE
FRAGOLE



100%
DISTILLED
WITH ARTISANAL
METHOD

Grappa Nonino 41°

What is Grappa?

It is the most ancient and traditional distillate of Northern Italy, it is obtained distilling the solid part of grapes: pomace.

What is Grappa Nonino 41°?

Grappa obtained with artisanal method from fresh and soft pomace of white and red grapes, in batch steam stills, immediately after fermentation, according to the ancient tradition of the Nonino family.

Primary product

Selected pomace of white and red grapes, carefully destalked.

Fermentation

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

Artisanal Distillation

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.

Production

Depending on the year's grape-harvest.

Rest

From six months to a year in stainless steel tanks.

Alcoholic content

41% vol

Bottling

Non manual.

Transparent glass bottle 700 and 1000 ml, without case.

Packaging

Package of 6 bottles

Tasting

Typical and elegant. Before tasting, grappa should rest in the glass for some minutes: taking oxygen the fragrances are exalted and the nose-palate harmony is completed. Serve at about 12°C or in an iced open tulip shaped glass.

When and how to drink it

To complete a meal, as a liqueur, at any moment of the day as a 'pleasure'. Grappa Nonino 41 can be added to dumpling dough to make it softer; to risotto to exalt its fragrance in the quantity of one or two tea-spoons after toasting the rice; when cooking quite fat meat, added halfway through cooking in the quantity of a soup spoon.

Perfect to prepare the long drink cocktail **NONINOTONIC**®.

Discover the recipe on www.grappanonino.it.

 **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 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!

29th 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.

30th JUNE 1977 They create the *Nonino Literary Prize*, which in 1984 it will be completed by with the International section.

27th 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.

15th NOVEMBER 1989 the Noninos plant they own experimental vineyard in Friuli, in order to produce UE® Grape Distillate of unmatched quality.

3rd 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.

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 considered the true Ambassadors of Italian Grappa throughout the World".

6th December 2003 The *New York Times* dedicates to the Nonino family the Saturday Profile "A Dynamo and her Daughters turn leftovers to Gold".

3rd 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.