





100%
DISTILLED
WITH ARTISANAL
METHOD

0%
ZERO
COLOR
ADDITIVES

RISERVA AGED 18 YEARS IN BARRIQUE

ÙE® GRAPE DISTILLATE

Monovitigno® Nonino

Cabernet

What is ÙE® Grape Distillate?

The Grape Distillate created by Giannola and Benito Nonino on **27th November 1984**; it is obtained distilling the skin, the pulp and the juice of grapes in a single operation. The Ministerial Authorization to the production of the Graper Distillate (D.M. 20.10.84) is granted following specific request by the Noninos. The success of this distillate in the years has been so great to induce Italian and foreign distillers to follow the Nonino model.

Primary product

Selection of Monovitigno® Cabernet grapes, harvested fresh and perfectly ripe.

Fermentation

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

100% Artisanal Distillation

Artisanal batch distillation in exclusive copper batch 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 distill 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.

Vintage 1997

Beginning of the ageing in the Nonino Ageing Cellars under seal and permanent surveillance by the Customs and Monopoly agency 7th May, 1998 in the Nevers barrique n. 60.

Drawn on 17th March 2017 Anhydrous liters 119 equivalent to liters 265 equal to 378 small 700 ml bottles.

Alcoholic content 45% vol.

Bottling

Hand-made, hand-blown, dated and numbered 700 ml glass decanter, **24 carat gold plated metal stopper.**

Packaging

Individual - gift box. Individual – walnut wood case. **Sold by reservation only while stock lasts.**

Tasting

ÙE® Nonino Monovitigno® Cabernet aged for 18 years in barrique should be served at room temperature in a special balloon-type wide crystal glass. Before tasting ÙE® 18 Year Old Riserva, 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.

Visual sensation Amber with copper shades, clear and velvety.

Olfactory sensation Intense, fruity, apricot and apple overtones with light fruit jam scents, vanilla, almond, dried fruit and nuts, chocolate hints. Very persistent.

Taste sensation Enveloping and spicy, with light notes of aromatic wood, long persistence.

When and how to drink ÙE® Nonino Monovitigno® Cabernet

The elegant and rich personality of ÙE® Cabernet 18 years old Riserva makes it the ideal choice after dinner, the perfect companion for reading, socialising and meditation. Perfect with a cigar, dark chocolate and foie gras.

Natural ageing in barriques without the addition of color additives, 0% color additives.

✚ Ancient symbol of alcohols in the Middle Ages

ÙE / 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.

1897 Orazio Nonino establishes in Ronchi di Percoto the premises of his distillery, which until then has existed only as an itinerant still.

1 DECEMBER 1973 they 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 separately and turning Grappa from Cinderella into a Queen of distillates!

29 NOVEMBER 1975 they create the *Nonino Risit d'Aur Prize* (gold vine-shoot) 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.

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

27 NOVEMBER 1984 they create the *Grape Distillate: ÙE®*. The Ministerial authorization for the production of the *Grape Distillate (D.M. 20.10.84)* is granted following a specific request by the Noninos.

15 NOVEMBER 1989 The Noninos plant their own experimental vineyard in Friuli, in order to produce ÙE® Grape Distillate of unmatched quality.

3 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.

4 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".

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

FEBRUARY 2015 Grappa Nonino, the symbol of Italian excellence, is displayed in the London window of Harrods dedicated to the most precious distillates in the world.

JUNE 2016 Grappa Nonino is ready to take off with Alitalia: the world representative of the Italian excellence in the production of Grappa and Distillates and in the Culture of Distillation, the Nonino, together with some of the greatest Italian brands, has been selected to represent the maximum expression of the Made in Italy in the skies of the entire world.

18th MARCH 2017 Nonino is "Spirit Entrepreneur of the Year" Excellence in wine&spirit.

1897-2017
120 Years of the Nonino Distilleries

AGEING

Nonino Aged and Riserva Grappa and ÙE® have always followed a natural ageing in barriques and small casks under seal and permanent surveillance by the Customs and Monopoly Agency in the 5 Grappa Ageing Warehouses of the Nonino Distilleries and are bottled without the addition of coloring additives. All incoming and outgoing movements of Grappa and ÙE® Grape Distillate subject to ageing are traceable in the Nonino books certified by the Customs and Monopoly Agency. Today the 5 Grappa Nonino Ageing Warehouses boast nr. 1960 small casks and barriques made of different kinds of wood, among which Nevers, Limousin, Grésigne and ex-Sherry Oak and in Acacia, wild Cherry and Ash wood.