



ÙE® Cru Monovitigno® Nonino

100%
DISTILLED
WITH ARTISANAL
METHOD

	Primary product	Alcoholic content Proof	Taste
Cabernet Franc Cru	Selection of Cabernet Franc Cru grapes, Grave of Friuli, collected fresh at right ripeness.	43°/86	Typical, herbaceous, slightly aromatic with scent of black and green pepper.
Fragolino Cru	Selection of Fragolino Cru grapes, Nonino vineyards, collected fresh at right ripeness.	43°/86	Particular, aromatic, it reminds blueberry and wood fruits.
Moscato Giallo Cru	Selection of Moscato Giallo Cru grapes, Besenello in Vallagarina - Trentino, collected fresh at right ripeness.	43°/86	Very aromatic, fresh, floreal with scent of may-rose petals.
Muller Thurgau Cru	Selection of Muller-Thurgau Cru grapes, Val di Cembra - Trentino, collected fresh at right ripeness.	43°/86	Elegant and fruity, evident scent of apricot, apple and flowering wistaria.
Traminer Cru	Selection of Traminer Cru grapes, Cà Viola - Friuli, grown at 500 mt. above sea level, collected fresh at right ripeness.	43°/86	Sweet and aromatic with scent of rose, it reminds muscatel, black currant leaves, the perfume of grapes jam while it is cooking and of Pantelleria passito wine.
Verduzzo Cru	Selection of Verduzzo Cru grapes, Ramandolo - Friuli, collected fresh at right ripeness.	43°/86	Elegant and dry, with scent of bitter honey and fennel seeds.

What is ÙE®	It is grapes aquavite created by Giannola and Benito Nonino on November 27 th , Ministry authorization to the production D.M. 20/10/84 is granted under specific request of the Noninos. It is obtained distilling the whole grape, at the same time skin, pulp and juice. ÙE® gathers the elegance of wine aquavite and the temper of grappa.
Fermentation	In vacuum-sealed inox tanks, at controlled temperature.
Distillation	Discontinuous with head and tail cut, in particular and exclusive steam stills created by Benito Nonino. Distillation is carried out very slowly to allow flying components, responsible of the scents, a correct evaporation and consequent condensation, keeping intact the precious organoleptic characteristics of the vine chosen.
Production	Very limited, dated and numbered, strictly bound to the vintage of the year.
Rest	From six months to a year in glass demijohns or stainless steel containers.
Bottling	Hand made in flying hand blown bottles, dated, with level marker and cap in Murano glass.
Packaging	Singularly cased for 350 ml and 700 ml bottles. Package of 6 for 350 ml, 500 ml and 700 ml bottles Single package for 1500 ml bottles Single wooden case for all capacities.
Optimum temperature	About 12° C.
Tasting	Before tasting, ÙE® should rest in the glass for some minutes: taking oxygen the scents are exalted, and the nose - palate harmony is completed.
When to drink it	Drunk or sipped at the end of a meal or at any moment of the day, it's a source of real pleasure!
How to serve it	In particular crystal glasses.

 **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'Àur 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 they 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 Aquavite 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".

3 FEBRUARY 2008 the *Frankfurter Allgemeine Zeitung* dedicates Grappa Nonino a page in the prestigious Sunday economy supplement.

MARCH 2010 New York, at the first *Ultimate Spirits Challenge*, competing with over 520 distillates from 42 countries, *Grappa Nonino il Merlot* wins the *Chairman's Trophy*, the most important acknowledgement of the category World Brandy, Grappa & Distillates.

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

SEPTEMBER 2015 F. Paul Pacult, defined by *Forbes* magazine "America's foremost expert on distilled spirits", reconfirms Grappa Nonino Monovitigno® Picolit among the top world distillates in the "HALL OF FAME" of the prestigious quarterly SPIRIT JOURNAL.

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"!

1897-2017
120 Years of the Nonino Distilleries