

Riserva Nonino 14 anni in barriques ♀
LA RISERVA DEI 'CENT'ANNI' NONINO





ÙE® GRAPE DISTILLATE

La Riserva 'dei Cent'anni' Nonino

AGED 14 YEARS IN BARRIQUES

What is ÙE® Grape Distillate?

It is the Grape Distillate created by Giannola and Benito Nonino on 27th November 1984. The Ministerial authorization to the production of grape distillate (D.M. 20.10.84) is granted upon specific request of the Noninos. It is obtained distilling the grape skin, pulp and juice in a single operation. ÙE® contains the elegance of wine aquavite and the temper of grappa.

Primary product

Grapes selected according to the variety chosen, hand harvested, at correct ripeness to maintain intact the fragrances and tastes of the original vine.

Fermentation

Vacuum-sealed in stainless steel tanks at controlled temperature.

Artisanal Distillation

Batch method with head and tail removal, in particular and exclusive steam stills created by Benito Nonino for the distillation of grapes. Distillation takes place very slowly to allow the volatile components, which are responsible of the perfumes, a right evaporation and the consequent condensation in order to keep intact the precious organoleptic characteristics of the vine chosen.

Production

Since 27th September 1998, to celebrate the Family's One Hundred years of distillation, every year the Noninos draw out of Cristina, Antonella and Elisabetta's cellars 4 barriques of ÙE®, aged 14 years in barriques: ÙE® la Riserva 'dei Cent'anni'.

Aging

14 years of aging in Limousin, Nevers and Grésigne barriques without color additives.

Alcoholic content 45% vol

Hand bottled in a flying hand blown transparent 700 ml. phial – dated and numbered, **metal stopper with 24 carat gold bath.**

Packaging

Single – cased
Single – wooden case with gold-colored interior and decorated acrylic glass lid.

Characteristics

The Riserva 'dei Cent'anni' is a cuvee of ÙE® of different Monovitigni®, aged fourteen years, conceived to exalt the softness, the temper and the refinement of this distillate, unique in the world.

Tasting

It should be served at room temperature in a particular wide balloon type glass. Before tasting, ÙE® la Riserva 'dei Cent'anni' must rest some minutes in the glass, taking oxygen the fragrances are exalted, and the nose-palate harmony becomes complete.

Visual sensation

Intense amber color, clear and inviting.

Olfactory Sensation

Soft, lively and complete with nuances of spices, saffron, cinnamon, curry, nutmeg, and the fragrance of dried fruit and just shelled almonds – very persistent.

Tasting Sensation

Clear confirmation of the aromatic nuances. Warm, soft, round, persistent and velvety.

When and how to drink ÙE®, la Riserva 'dei Cent'anni'

Elegant and rich of personality ÙE® la Riserva 'dei Cent'anni' is particularly suitable after dinner. It is an active companion while reading as well as during conversation or in the moments of meditation, ideal if accompanied to cigars or dark chocolate.

Natural aging in barriques without the addition of coloring agents.

ÙE® / Grape in the language of Friuli

NONINO

Distillers in Friuli since 1897

33050 Percoto (Udine) Italia - Tel. +39 0432 676331 / Fax +39 0432 676038
info@nonino.it / www.grappanonino.it

THE ART OF DISTILLATION HAS BEEN A PRIVILEGE OF THE NONINO FAMILY SINCE 1897.

Respecting this tradition Giannola and Benito Nonino create:

1st December 1973 single grape grappa, Monovitigno® Nonino, distilling the pomace of Picolit grapes separately, they revolutionize the way of producing, and introducing grappa in Italy and throughout the world. The success is so great that Italian and foreign distillers feel compelled to follow the Nonino model.

29th November 1975 they create the Nonino Risit d'Aur Prize to save the autochthonous vines of Friuli that are dying out.

30th June 1977 they create the Nonino Literary Prize which, in 1984, will be completed by the international section.

27th 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.

31st January 1987 in the cellars of Cristina, Antonella and Elisabetta starts the aging of ÙE® in barriques.

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

1897 – 1997 One Hundred Years of distillation

27th September 1998 to celebrate with the appraising friends the One Hundred Years of distillation, every year, from Cristina, Antonella and Elisabetta's cellars, the Nonino Family draws out 4 barriques of ÙE® aged 12 years in barriques: ÙE® La Riserva 'dei Cent'anni'.

3rd 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.

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".

June 2012 F. Paul Pacult, defined by Forbes "America's foremost expert on distilled spirits", reelects Grappa Nonino Cru Monovitigno® Picolit among the top distillates in the "Hall of Fame" of the prestigious monthly Spirit Journal. Grappa Nonino is the only grappa in the most prestigious pantheon of distilled spirits in the world, a reference point of excellence for its category in all the years to come.

1973 – 2013 Forty years of Monovitigno® Grappa Nonino

AGING

Since 1952 the Aging Cellars of the Nonino Distilleries contain small barrels of different types of wood: today they boast 1750 barrels in Nevers, Limousin, Grésigne, ex-Sherry oak, Acacia, Wild Cherry and Pear wood that preserve the precious Nonino Distillates: Grappa and ÙE®.

The reasons of this choice

Aging takes place through the rest of grappa or the distillate in wood, which modifies its sensory profile both through the action of oxygen that reaches the aquavite through the porosity of the wood itself, and through the impact of the substances that the wood slowly releases to the product and enriches it. Contrary to what carried out by most producers, who use great capacity containers for the aging besides using caramel as a coloring agent and adding flavors for the taste, the Noninos have chosen the aging in small barrels because the greater the contact of the distillate with the wood is, the better natural enrichment is. Such choice requires higher costs both for the investment in barriques and for the loss of distillate (also called the part of the angels) due to the natural evaporation of the product caused by the porosity of the wood.