



**NONINO**  
Distillatori in Friuli  
dal 1897

*Non contengono coloranti. Sono inimitabili perché distillate in purezza subito dopo la raccolta  
in tutta la loro eleganza, i corsi della natura. I loro sapori e profumi durano nel tempo e si rinnovano ad ogni sorso.  
Le Riserve Nonino sono selezionate e la fermentazione perfetta. Invecchiano in barriques di Limousin ed ex Sherry e rispettano, per imbottire,  
Le vinacce sono fresche DA VINACCE FRESCHE*

**RISERVA**

**GRAPPA**  
**NONINO**  
Vendemmia



**INVECCHIATA 18 MESI IN BARRIQUES**

**100%**

**DISTILLATA CON METODO  
ARTIGIANALE**



100%  
DISTILLED  
WITH ARTISANAL  
METHOD

0%  
ZERO  
COLORING  
ADDITIVES

# Grappa Nonino

## VENDEMMIA RISERVA

### AGED 18 MONTHS IN BARRIQUES

#### What is Grappa?

It is the most ancient and traditional distillate of Northern Italy. It is obtained distilling the solid part of grapes: pomace. 1st December 1973, Benito and Giannola Nonino, respecting the tradition, revolutionized the way of producing and introducing grappa in Italy and in the world. This was the birth of single varietal grappa, Monovitigno® Nonino, distilling the pomace of Picolit grapes separated from the others.

#### What is Grappa Nonino Vendemmia Riserva aged in barriques?

Vendemmia Riserva is a well thought blend of grappas born from the careful selection of precious Friulian pomace distilled with artisanal stills and aged over 18 months in small barrels of Limousin and ex-Sherry oak, without color agents.

#### Primary product

Precious selected Friulian pomace, harvested fresh and soft and 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.

#### Ageing

Over 18 months in Limousin and ex-Sherry barriques without color agents; respecting the course of nature to mature in all its elegance.

#### Production

Limited and dated, strictly depending on the year's grape-harvest.

#### Alcoholic content

41% vol

#### Bottling

Non manual. Transparent glass bottle 350, 500 and 700 ml.

#### Packaging

Package of 6 bottles.

#### Tasting

It should be served at about 12°C in a wide balloon type glass. Before tasting, it should rest in the glass for some minutes: taking oxygen the fragrances are exalted and the nose-palate harmony is completed.

#### Visual sensation

Clear and amber color with golden reflections.

#### Olfactory sensation

Elegant with scents of vanilla, pastry, chocolate and spices.

#### Tasting sensation

Rich, velvety and enveloping.

#### When and how to drink it

Grappa Vendemmia Nonino Riserva is perfect to conclude a meal. Ideal if accompanied to a good cigar or as a companion while reading. Perfect if coupled to cheese, foie-gras, dark chocolate, and dried or chocolate based sweets.

 **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:

**1<sup>st</sup> 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!

**29<sup>th</sup> 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.

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

**27<sup>th</sup> 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.

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

**3<sup>rd</sup> 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<sup>th</sup> 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<sup>th</sup> December 2003** The *New York Times* dedicates to the Nonino family the Saturday Profile "A *Dynamo and her Daughters turn leftovers to Gold*".

**3<sup>rd</sup> 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.