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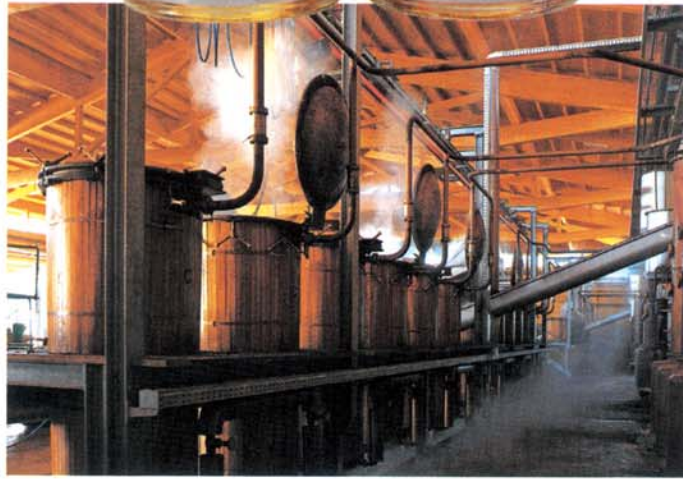
Taste

FEED *your* imagination **69**n

Open for beautiful food



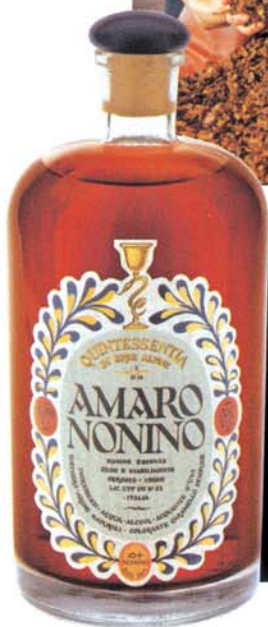
NONINO GRAPPA



For many decades, grappa was little more than a portable form of central heating for peasants in northern Italy, and it was widely disdained. But that was before the Noninos of Percoto came to prominence. They have dedicated themselves to more than a hundred years of distillation using the artisanal method, making some of Italy's most impressive grappa.

In 1973, Benito and Giannola Nonino revolutionised the method of making grappa by creating a single varietal grappa, Monovitigno Nonino, by distilling the pomace of the Picolit grape on its own. In 1984, they distilled the whole grape to make the first grape distillate, UE. The Noninos are now considered the true ambassadors for Italian grappa throughout the world.

The Nonino distilleries bottle only grappa and distillates made from fresh raw materials which have been distilled using artisanal methods in their batch steam stills at Ronchi di Percoto, after a natural ageing process in barrels and without adding any flavours or caramel. The Nonino distilleries are unique in the world, in that they are composed of five artisanal distilleries each with 12 batch steam stills. The business is still run by the family. In the cellars, there are 1750 barrels made from Nevers, Limousin and Gresigne oak, barrels once used for sherry, and barrels made from acacia, wild cherry and pear wood, in which the precious Nonino distillates are preserved.



Nonino grappa is distributed by
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