

THE TASTING PANEL

OCTOBER 2014 • \$6.95



Man for All Reasons

*Wine Mogul Bill Foley
Debuts His Spirits
Portfolio with Charles
Goodnight Bourbon*

Bill Foley at his Deer Lodge, Montana
working cattle ranch and golf club,
Rock Creek Cattle Company.

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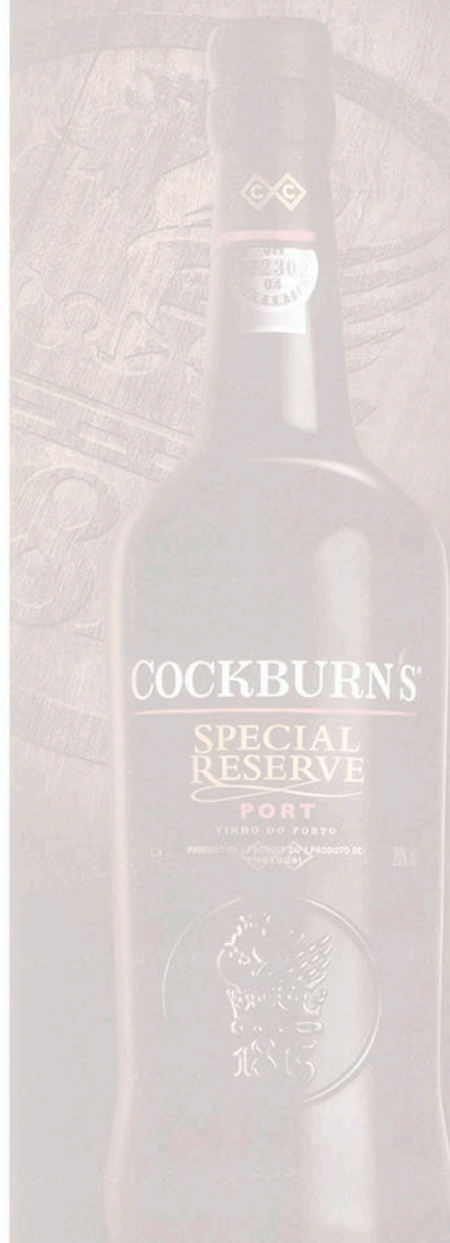
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The Nonino stills are in service 24 hours a day, holidays included.

PHOTO COURTESY OF GRAPPA NONINO

Tapping Out

by Karen Moneymaker

PHOTO: MARK FINKENSTADT



Bartender Eddie Kim pours Nonino Amaro at The Partisan in Washington, D.C.

THE NONINO FAMILY CONTINUES ITS TRAILBLAZING LEGACY WITH AMARO ON DRAFT

Long known for their spirit of innovation, the Nonino family has done it again. When launching their single-varietal grappas back in the 1970s, Giannola Nonino was already aware of the importance that the bartending community would play in pushing forward and championing craft spirits. Within their portfolio of unique and distinctive distillates is one of the most versatile and universal amaros on the market. Now with the amaro craze in full swing, Nonino is once more reaching out to the craft bartending community and is taking Nonino Amaro to the taps.

With wine on tap and barrel-aged cocktails becoming de rigueur, it was only a matter of time before we saw spirits on tap handles—and how cool is it to see amaro flowing luxuriously out of a stainless steel tap? Very cool indeed: Just ask Matthew Wohleb of The Nook in Phoenix, AZ, who appreciates Nonino Amaro's versatility and uses it as a gateway to loop his guests in to the world of amaro.

"We are really trying to refocus the American palate away from sweet-driven and savory—the Nonino Amaro is a great stepping stone for this—and we are encountering a market that is more open and willing to experience the spectrum of flavor profiles. And," Wohleb notes with a smile, "bitter is becoming desirable."

With a handful of different amaros on the backbar, and at least two cocktails on their list that feature amaro, Wohleb is excited to be pouring Nonino Amaro on tap. "It's a great tool to have behind the bar, a reference point and another way to connect with our guests. The staff is pretty happy, too, as it is a house favorite."

Jumping over to the East Coast, we visited Jeff Faile, Bar & Spirits Director at tap-centric establishment The Partisan in Washington, D.C. "We've had the Nonino Amaro on tap since we opened in March, and it has been



Two generations of Nonino ladies, from left to right: Cristina, Antonella, Giannola and Elisabetta.



Matthew Wohleb, Sommelier at Nook Kitchen in Phoenix, AZ.



a great addition to our program here," explains Faile.

Faile is no stranger to this Italian spirit: "I fell into amaro a number of years back—before it was the bartender's darling—so it is nice to be one of the only places in the States to have it on the tap system, to really champion the brand."

Amaro Nonino is a rather large part of the service culture at The Partisan, where it is sometimes served tableside in 50-ml. bottles for special occasions and to VIP guests. "People are surprised by the Nonino Amaro—it is soft and smooth—where the expectation is for amaro to be bitter and unapproachable," notes Faile. "I love that it is able to be a perfect foil to many, many different other spirits and ingredients."

Nonino Amaro Quintessentia

Crafted with a portion of Nonino Grape Distillate, infused with herbs from the mountains of Friuli and aged in barriques, this amaro is rich amber in appearance, with spiced orange and clove on the nose, anise-like bitterness wrapped in caramelized sugar cane on the palate and a lingering, indulgent and luxurious finish.

Enjoy neat or on ice.

PHOTO: GRACE STUFKOSKY



Rhubarb & Rye

Nook Kitchen, Phoenix, AZ

- ▶ 1 oz. Amaro Nonino
- ▶ 1½ oz. Knob Creek Rye
- ▶ 6 dashes of rhubarb bitters

▶ Add all ingredients to shaker with ice. Shake and strain over fresh ice into a Collins glass. Garnish with an orange twist.

PHOTO: MARK FINKENSTADT

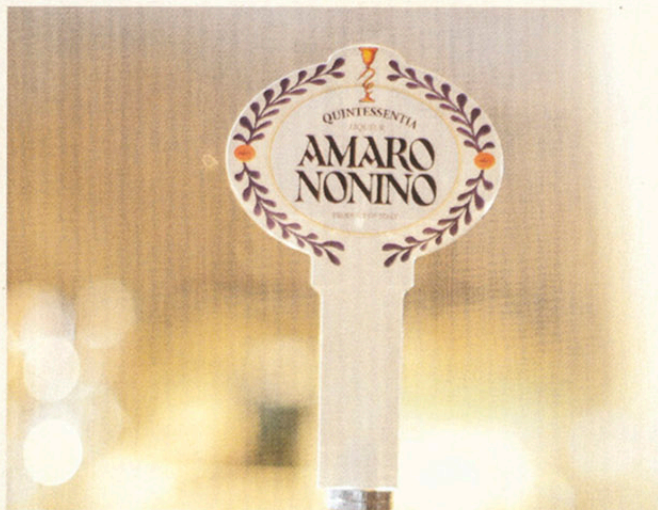


Nonino Negroni

The Partisan, Washington, D.C.

- ▶ 1 oz. Amaro Nonino
- ▶ 1½ oz. Plymouth Gin
- ▶ 1 oz. Dolin Blanc

▶ Add all ingredients to mixing glass. Add ice and stir. Strain over fresh ice into your favorite cocktail glass. Garnish with an orange twist.



The Nonino Legacy

In a time when grappa was primarily a beverage for the workers, Giannola Nonino sought to change the way people viewed the spirit and elevate it to a new level. Wanting to make single-variety grappa, Giannola approached the farmers and workers for advice and help, and when they brushed her off, she approached their wives. These women began helping Giannola separate the pomace so that the distillation process was much more refined and elegant. 1973 marked the first release of the Nonino single-variety grappa, and they picked up momentum rapidly. Never content to rest on her laurels, Giannola pushed forward, reinventing and growing and reinventing again, until now, over 40 years later, the family produces well over a dozen single-variety grappas—distilled from fresh pomace—and with an eye for quality that is evident in each of their spirits. ■■