

Centoveventi anni della Famiglia Nonino



Bitters. Ancient, contemporary elixirs.

Artisanal bitters

Nonino Quintessentia

Percoto (UD) – Via Aquileia, 104 – tel. 0432 676 331 – www.grappanonino.it

Who, at least once in his/her life has never held a Nonino bottle? The tie with grappa remains strong also in the bitter, in fact the Quintessentia comes from the union between the old family bitter, obtained with the herbs coming from the meadows and woods of the Alps of Carnia, and UÈ (single varietal grape distillate) aged in barrique. The color is light orange, the nose perceives a combination of fresh and ripe citrous fruit, among which it is easy to recognize the orange peel, cardamom and a clear note of chamomile. In the mouth it is delicate; the body is bare, but certainly the production choice was made towards the use, also and above all, in mixing. Used in cocktails, in fact, it exalts and gives its best.