



# RARE AND PRECIOUS GRAPPA NONINO RISERVA

GRAPPA NONINO  
RISERVA 22 YEARS  
UNDER SEAL

FOR THE 120 YEARS  
OF THE NONINO  
DISTILLERIES

Distilled by Benito Nonino  
in copper batch steam stills in the  
Nonino Distilleries.

**100%** DISTILLED  
WITH ARTISANAL  
METHOD

**0%** ZERO  
COLOR  
ADDITIVES

## AGED 22 YEARS

under seal of the Customs and Monopoly Agency  
in the Nevers oak barrique nr 1062  
and in the Ex-Sherry small cask nr 362  
in the Nonino ageing Cellar nr 1,  
266 anhydrous liters  
equal to 883 bottles of 700 ml.  
at 43 % vol.

**NONINO**

Distillers in Friuli since 1897

**120 years**

of the Nonino Distilleries

[www.grappanonino.it](http://www.grappanonino.it)

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## GRAPPA NONINO RISERVA *aged 22 years* UNDER SEAL

FOR THE 120 YEARS  
OF THE NONINO  
DISTILLERIES

**100%** DISTILLED  
WITH ARTISANAL  
METHOD

**0%** ZERO  
COLOR  
ADDITIVES

**PRIMARY PRODUCT** Fresh pomace, from white and red grapes of Friuli, selected by the Nonino family.

**FERMENTATION** In stainless steel tanks.

**100% DISTILLATION WITH ARTISANAL METHOD** DISTILLED in copper batch steam stills according to the Family's ancient tradition in special and exclusive stills renewed by Benito Nonino. Distillation, 100% with artisanal method, takes place very slowly, with head and tail removal, batch by batch, at the right moment, preserving only the purest and best part of Grappa: the heart. Each batch is a "unicum", a unique event. Benito personally follows the stages of distillation to guarantee the highest quality of Grappa.

**NATURAL AGEING 22 years under seal and permanent surveillance by the Customs and Monopoly Agency** in the Nevers oak barrique 1062 and in the Ex-Sherry small cask 362 in the Nonino Cellar Nr 1, bottled 0% color additives. Bottled without coloring agents, 0% coloring.

**BEGINNING OF THE AGEING:** **May 1994** The movements for the beginning of the ageing of **GRAPPA NONINO RISERVA aged 22 years** can be consulted on the Nonino books certified by the Italian Customs and Monopoly Agency.

**END OF THE AGEING:** **Drawn on 17 January 2017** Anhydrous liters 266 equivalent to liters 618 equal to 883 bottles of 700 ml.

**ALCOHOL CONTENT** 43% vol.

**GLASS BOTTLE** 700ml, hand painted in 24K gold and "diamond wheel" cut, "handmade" glass and 24K gold stopper.

**PACKAGING** Individually packaged. Elegant and decorated frame and case.

**TASTING** It should be served at room temperature in a wide balloon type glass.

Before tasting **GRAPPA NONINO RISERVA aged 22 years** must rest some minutes in the glass: taking oxygen the fragrances are exalted and the nose - palate harmony is completed.

**VISUAL SENSATION** Orange Gold color.

**OLFACTORY SENSATION** Rich and persistent with a scent of cream, honey, fruit, hints of orange, chocolate and a light smoked scent, natural.

**TASTE SENSATION** Rich and persistent, in the mouth it confirms its apricot fruity shades, cream, dry fruit, spices, a scent of pepper and a **light smoked scent, natural**.

**WHEN AND HOW TO DRINK** It is rare and precious, **GRAPPA NONINO RISERVA aged 22 years** should be served at room temperature, in a wide balloon type glass. Ideal if paired with great personality cheese, foie gras, baked sweets, cream and chocolate.

An active companion while reading or accompanied with a good cigar, perfect if tasted in purity in a moment of relax.

⦿ Ancient symbol of alcohols in the Middle Ages

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

**1897** Orazio Nonino establishes in Ronchi di Percoto the premises of his distillery, which until then has existed only as an itinerant still.

**1 DECEMBER 1973** they 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 separately and turning Grappa from Cinderella into a Queen of distillates!

**29 NOVEMBER 1975** they create the *Nonino Risit d'Àur Prize* (gold vine-shoot) 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 JUNE 1977** they create the *Nonino Literary Prize*, which in 1984 will be completed with the International section.

**27 NOVEMBER 1984** they 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 NOVEMBER 1989** The Noninos plant they own experimental vineyard in Friuli, in order to produce UE® Grape Distillate of unmatched quality.

**3 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.

**4 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 DECEMBER 2003** the *New York Times* dedicates to the Nonino family the Saturday Profile "A Dynamo and her Daughters turn leftovers to Gold".

**FEBRUARY 2015** Grappa Nonino, the symbol of Italian excellence, is displayed in the London window of Harrods dedicated to the most precious distillates in the world.

**JUNE 2016** Grappa Nonino is ready to take off with Alitalia: the world representative of the Italian excellence in the production of Grappa and Distillates and in the Culture of Distillation, the Nonino, together with some of the greatest Italian brands, has been selected to represent the maximum expression of the Made in Italy in the skies of the entire world.

**18th MARCH 2017** Nonino is "Spirit Entrepreneur of the Year" Excellence in wine&spirit.

**1897-2017**  
**120 Years of the Nonino Distilleries**

### AGEING

Nonino Aged and Riserva Grappa and UE® have always followed a natural ageing in barriques and small casks under seal and permanent surveillance by the Customs and Monopoly Agency in the 5 Grappa Ageing Warehouses of the Nonino Distilleries and are bottled without the addition of coloring additives. All incoming and outgoing movements of Grappa and UE® Grape Distillate subject to ageing are traceable in the Nonino books certified by the Customs and Monopoly Agency. Today the 5 Grappa Nonino Ageing Warehouses boast nr. 1960 small casks and barriques made of different kinds of wood, among which Nevers, Limousin, Grèsigne and ex-Sherry Oak and in Acacia, wild Cherry and Ash wood.