



NONINO 41°

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NONINO[®]
41° IN BARRIQUE
GRAPPA
1897
NONINO DISTILLATORI IN FRIULI

FRAGANZE FRESCHE
MATE
ALAMBICO
CONTINUO
RICHIATA
BARRIQUES
SINGILLO

100%
DISTILLATA CON METODO
ARTIGIANALE

ELABORAZIONE
CON RIFLESSIONE
DI VINO
PASTICCERIA
E CIOCCOLATO



100% DISTILLED
WITH **ARTISANAL**
METHOD

0% ZERO
COLOR
ADDITIVES

Grappa Nonino 41° 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.

Primary Product

Selected and destalked pomace, from white and red grapes of Friuli.

Fermentation

Under vacuum in stainless-steel tanks at controlled temperature, immediately followed by distillation in order to avoid harmful secondary fermentations.

100% Distillation with Artisanal Method

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.

Natural Ageing

Aged 12 months in Limousin and Nevers oak barriques in the Nonino cellars under seal and permanent surveillance by the Customs and Monopoly Agency. 0% color additives.

Production

Depending on the year's grape-harvest.

Alcohol Content

41% vol.

Bottling

Transparent glass bottle 1000 ml.

Packaging

Package of 6 bottles.

Tasting

Elegant with golden reflections and scents of pastry and chocolate 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.

When and how to drink Grappa Nonino 41° in Barriques

Grappa Nonino 41° in Barriques is perfect to conclude a meal. Perfect if coupled to cheese, foie-gras, chocolate, strudel, nougats and dried or cream based sweets and with dried fruit, baked fruit and caramelized fruit. Ideal if accompanied to a good cigar, as a companion while reading and to be sipped with friends. Wonderful tasted in purity or as base for the Nonino Ginger's Cocktail.

 *Ancient symbol of alcohols in the Middle Ages*

 **NONINO**
Distillers in Friuli since 1897

www.grappanonino.it

Percoto / Udine / Italia

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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 their 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 Aquavitae 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, Grésigne and ex-Sherry Oak and in Acacia, wild Cherry and Ash wood.