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The Nonino Prize to the bartenders that help Amazonian tribes

by Francesco Velluzzi

The **Nonino** family remains faithful to traditions with the family prize, now at the forty-third edition: a dinner on Friday evening, in the family estate in Percoto in the surroundings of Udine, this time with the gourmet touch of another excellent Friulian, Andrea Berton; lunch in the vineyard on Saturday with the delivery of the prizes and a menu as always entrusted to Toni di Gradiscutta with a classic preview of salami, cheese, wine, broth and Friulian grappas, of course. However, traditions aside, Antonella, Cristina and Elisabetta, Benito and Giannola's daughters, all mothers of girls of this generation, always full of energy, constantly look forward. They have invented the Nonino Tonic for a cocktail with their products that could suit young people and following this view they have awarded the prize Nonino Prize Risit of Aur, Gold vine shoot 2018 in the year in which the **120 years** of the company are celebrated. We remember the year when Orazio Nonino set to the right dwelling the family still of that, until then, had been itinerant on wheels.

QUALITY AND SOCIAL ACTIVITIES Antonella's eyes ended up near home, in a bar in Trieste. There, for the first time, she met the founders of **Pour**, an international charity project born in 2016 from the idea of seven young bartenders who live mainly in London, but who go around the world with their work. One is Italian, **Simone Caporale**, 31 years old, he comes from Lake Como. "We have understood that these young people have our same values that we distill with artisanal method: tradition and innovation. And the theme of social activities is in the first place. They have the aim of creating a bartender community of barmen, sommeliers, brewers, distillers and wine producers who can stimulate and reinvent the world of beverage, through new ideas, knowledge, inspirations, experience and values", says Antonella Nonino explaining the motivation of this year's award.

Pour has launched an Amazon project based in **Peru** in collaboration with the Faculty of Architecture of the University of Lima. The objective is the production of **Ajé Negro**, a fermented sauce made of bitter manioc that for more than a thousand years has been handmade by the native tribes of the

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Amazonian rainforest. Today it is produced only in Peru and Venezuela by the communities belonging to the native tribe Bora. "Some manioc varieties contain cyanide - says Simone Caporale. The native populations have been able to tame the tuber with a fermentation process. They have turned it into something edible, fermenting and cooking it. The result is a dark-colored sauce, used a lot in South America. We use it for cocktails. But the product has not been marketed yet. Working with the University of Lima, we have thought of creating a pasteurization plant and avoiding the introduction of plastics and possible packaging. The project is called "**Despensa Amazonica**". The sale and trade of this sauce will allow the 44 families of the Amazon rainforest village to live. The project, absolutely no profit, will also study training courses. In 2017 we were recognized by the British government as a charity".

WHO ARE THEY The seven founders of **Pour** are based in London. There is only a woman, **Monica Berg**, Norwegian, known in the world for her seasonal distillate. The only Italian, **Simone Caporale**, has credited himself in London with the Artesian bar, recognized, as Drinks International asserts, as one of the 50 best bars in the world. "I love simple things like vermouth, soda and orange zest. The Nonino products? I have used them, good grappa can be useful, it is not necessarily strong, at the Artesian we the Moscato grappa". **Alex Kratena**, who will be present in Percoto and comes from the Czech Republic, is the mastermind of the project: he was the head bartender of Artesian at the Langham in London. He has won many awards and now he travels round the world developing new ideas and carrying on the social project of Pour. The other components are **Ryan Chetiyawardana**, the author of the first cocktail in the world without perishable products. Then **Jim Meehan**, today a beverage publisher, **Joerg Meyer** who runs two bars in Hamburg and **Xavier Padovani** who is specialized in launching new brands.