

Centoventi anni della Famiglia Nonino



Taste Sweet Solitude

February 2018

Park Jae Hyung, an author, travel journalist and documentary PD

Distillate NONINO ÙE® UVABIANCA

A tasting solitude becomes a time for exploring the past. In Italy, there's a local culture of enjoying 'Ammazzacaffe' after a meal, dessert and espresso. 'Ammazzacaffe' means 'a coffee killer' in Italian that it is time for your pallet to be rinsed out with one shot of hard liquor.

So, I usually enjoy a glass of Grappa after a meal or during the time when I write something. Grappa with a strong atmosphere of Italy is made by distilling the pomace of the grape. It makes much more special for me when I realize that the local liquor is made with a common local custom. In my case, I get this Grappa from a place during the visit, or sometimes I ask for my friends to get one for me when they visit there. I strongly suggest for those people who want to enter Grappa world, Nonino's ÙE® UVABIANCA will be the one they should meet first in order to taste the flavors of the vine variety of origin.