

# Centoventi anni della Famiglia Nonino

*the K-magazine*

## **NONINO GRAPPA CORNER AT DOMOTEL KASTRI**

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The lovers of the stylish and the elegant grappa, can now enjoy the whole range of Nonino at the specially designed bar at Domotel Kastri.

The production method of Nonino spirits is unique worldwide. The distillation is realized in 66 small, copper steam, pot stills, with respect to the tradition and the craftsmanship that characterize an artisanal industry.

The aging process of the distillates takes place in small barrels (Nevers, Limousin, Gresigne, Ex-Sherry) under the strict supervision of the customs and the monopoly.

Both Benito and Giannola Nonino have done a revolution to the grappa production process and they have re-established the category, not only in Italy, but all around the world, by creating a grappa from a single variety, Monovitigno® Nonino, distilling the grape marc of the rare variety, Picolit, separately.

That's what makes Nonino unique and so innovative.

In the Nonino Grappa Corner, the consumer has the chance to try cocktails with Nonino Grappas, as well as the ritual serving proposition of a refreshing aperitivo.

At the same time, on Thursdays, a mini aperitivo event will be hosted with the guest bartender Panayiotis Fragkos, who will create cocktails with Nonino Grappas, as well as the Nonino Spritz.