

Percoto, September 2017

Grappa Nonino Twist, creativity and fantasy!

Cari Amici Dear Friends,

Grappa Nonino Twist is not an ornament, but a true ingredient able to enrich dishes and cocktails with taste, nuances and elegance, offering new tastes, creating new effects, discovering, pairing and revolutionizing.

With **Grappa Nonino Twist** it is possible to give sushi and “raw fish” a touch of magic, to exalt the fragrance of risotto or a meat dish, or a sweet, a cream, a sherbet, or ice-cream; to offer a taste push to complex of very simple sweet or salty recipes, enrich the fragrance of a cocktail or a sherbet. In particular:



Grappa Nonino Twist Monovitigno® Moscato

On sushi, raw or steamed crayfish; on risotto with prawns, with pumpkin or with cuttlefish ink, on cream sweets, crème brûlée, Catalan cream, plain or cream ice-cream, mille-feuille, meringue pie, dark chocolate 70/80%, fresh and just cut fruit salad. As a Twist on cocktails.

Grappa Nonino Twist Monovitigno® Chardonnay in barriques

On red meat, on marbled cheese paired with honey, on steam cooked sea-bass, on dry sweets, on cream ice-cream, on cream sweets, on crepes flamed with the same Grappa Monovitigno®, as a Twist on cocktails like the Ginger Nonino.

To show its potentiality, let's take example from the great chef-philosopher Davide Oldani, who at the D'O in Cornaredo (MI) chooses the Nonino Distillates for a multisensory tale, giving life to a new frontier of taste pairings and “opens wide the view of something different which is not even suspected” ... “Oldani blazes with the Noninos' palette”.

*Taken from Corriere della Sera, article by Marco Cremonesi dated 24/03/2017
“Davide Oldani and Grappa Nonino: the new frontier of pairings”.*

*Anna
con Francesca*

Antonella

Elisabetta

Grappa Nonino Twist, “the breath of grappa”!