



RARE AND PRECIOUS,
NATURAL 'SMOKY SCENT'

GRAPPA NONINO RISERVA AGED 25 YEARS SINGLE CASK

*The only Grappa with aging certificate
25 years under seal and
permanent surveillance by
the Customs Agency office*

SINGLE CASK	AGING BEGINNING	AGING END
N° 2539	31 st March 1994	30 th April 2019



MASTER DISTILLER
Benito Nonino



100% DISTILLED
WITH ARTISANAL
METHOD

0% ZERO
COLOR
ADDITIVES

GRAPPA NONINO RISERVA Aged 25 Years SINGLE CASK

Obtained from grappa aged since 1994
in the Limousin Oak barrique nr. 2539,
a.l. 77 from which 179 hydrous liters at
43 % vol. equal to 255 numbered bottles 700 ml.

LIMITED AND
NUMBERED PRODUCTION

**'Best Distillery in
the World 2019'**

NONINO



20TH ANNIVERSARY
WINE ENTHUSIAST
WINE STAR
AWARDS

SPIRIT BRAND DISTILLER OF THE YEAR 2019

SAN FRANCISCO, USA - JANUARY 2020

www.grappanonino.it/en #GrappaNonino

Via Aquileia 104 / 33050 Percoto / UD / Italia
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**GRAPPA
NONINO**
Riserva
Aged **25** Years
SINGLE CASK



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PRIMARY PRODUCT Fresh pomace of Friulian grapes, selected by the Nonino family.

FERMENTATION In stainless steel tanks.

100% DISTILLATION WITH ARTISANAL METHOD Distilled according to the family's ancient tradition in particular and exclusive copper batch steam stills renewed by Benito Nonino. Distillation 100% with artisanal method takes place very slowly with the timely cut, batch by batch, of heads and tails, preserving exclusively the purest part of grappa, the heart. Each batch is a unicum "unique event". Benito and Cristina Nonino personally follow the phases of distillation to guarantee the highest quality of Grappa.

NATURAL AGING 25 years under seal and permanent surveillance by the Customs and Monopoly Agency in the small cask:

 Limousin Oak Barrique n. 2539 a.l. 77, aging beginning 31th March 1994

The dates of the aging of **GRAPPA NONINO RISERVA Aged 25 Years** can be consulted in the books of the Nonino certified by the Customs and Monopoly Agency.

AGING END 30th April 2019 Drawn off 77 anhydrous liters equal to 179 hydrous liters, obtained 255 bottles 700 ml. Bottled 0% color additives.

TOASTING OF THE SMALL CASK Traditional and artisanal.

ALCOHOL CONTENT 43% vol.

BOTTLE glass, hand painted in 24k gold, painted in Prussian blue color and "diamond wheel" hand cut by Italian hand craftsmen. Silver-plated small chain. Provided with aging identity card on the back and on the neck of the bottle signed by the Master Distiller and Chef de cave Benito Nonino.

PACKAGING: Individual. In wooden frame, in wooden case with leather fastener, in decorated cardboard frame or in decorates frame with magnet lock.

TASTING It should be served at room temperature in a wide balloon type glass. Before tasting, **GRAPPA NONINO RISERVA Aged 25 Years** should rest some minutes in the glass: taking oxygen the fragrances are enhanced and the nose-palate harmony is completed.

VISUAL SENSATION Amber gold color.

OLFACTORY SENSATION Intense and rich with scents of cream, honey, exotic fruit, notes of orange and chocolate.


TASTING SENSATION In the mouth it confirms fruity shades with notes of spices, exotic fruit, marzipan and a light natural smoky scent.

WHEN AND HOW TO DRINK Rare, precious, **GRAPPA NONINO RISERVA Aged 25 Years** should be served at room temperature, in a wide balloon type glass. Perfect in purity, but it may also be paired to great personality cheese, foie gras, baked sweets, cream and chocolate. Ideal companion when reading or coupled with a good cigar in a moment of relax.



 **NONINO**
Distillers in Friuli since 1897

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 Ancient symbol of Alcohols