

NONINO GRAN RISERVA  
GRAPE DISTILLATE  
MONOVITIGNO® MERLOT  
AGED 12 YEARS  
AGED IN SHERRY CASK  
from Jerez de la Frontera under Seal

Master Distiller and  
Chef de cave  
Benito Nonino

100%  
DISTILLED  
WITH ARTISANAL  
METHOD

0%  
ZERO  
COLOR  
ADDITIVES

[www.grappanonino.it/en](http://www.grappanonino.it/en)  
#GrappaNonino

 **NONINO**

**'Best Distillery  
in the World'**  
by Wine Enthusiast 2019



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WITH **ARTISANAL**  
METHOD

**0%** ZERO  
**COLOR**  
ADDITIVES

	Primary product	Alcoholic content % vol.	Taste
<b>Nonino Gran Riserva Grape distillate Monovitigno® Merlot aged 12 years</b>	Selected Monovitigno® Merlot grapes, harvested fresh when perfectly ripe.	41	Precious, with natural amber color with gold hue, it expresses a harmonious elegance of sweet scents of marzipan, raisins, iris, violets and candied fruit and candied fruit which are found in the persistent taste and with balsamic notes.

**What is ÙE®?** November 27, 1984 Benito and Giannola Nonino create ÙE® Grape Distillate, distilling in a single operation the skin, pulp and juice of the grapes. The Ministerial authorization for the production of Grape Distillates (D.M. 20.10.84) is granted following a specific request by the Noninos. The success of this distillate over the years has been so great to induce Italian and foreign distillers to follow the Nonino model. The Grape Distillate contains the elegance of the wine distillate and the character of grappa. ÙE / Grapes in the language of Friuli.

**FERMENTATION** In purity in anaerobic environment in stainless steel vats, immediately followed by distillation to avoid harmful secondary fermentations.

**100% ARTISANAL DISTILLATION** Batch with head and tail cutting, in particular and exclusive copper steam stills renovated by Benito Nonino. Distillation takes place very slowly in order to allow the volatile components, responsible for the perfumes, a proper evaporation and consequent condensation while keeping intact the precious organoleptic characteristics of the grape variety chosen.

**PRODUCTION** Strictly linked to the year's harvest.

**NATURAL AGING** Aged over 12 years in Sherry Cask from Jerez de la Frontera in the company Cellars, under seal and permanent surveillance by the Customs and Monopoly Agency, bottled 0% color additives.

**First extraction:**

Sherry cask NR. 775/776/780/781/785/790/791/792  
Beginning of aging 09 May 2007  
End of aging 07 July 2020

**Second extraction:**

Sherry cask NR. 778/779/783  
Beginning of aging 09 May 2007  
End of aging 30 March 20211

**TOASTING OF BARRIQUES AND SMALL CASKS** Traditional and artisanal.

**AWARDS AND ACKNOWLEDGEMENTS**

Nonino Gran Riserva  
Grape distillate  
Monovitigno® Merlot  
aged 12 years



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# NONINO GRAN RISERVA GRAPE DISTILLATE MONOVITIGNO® MERLOT AGED 12 YEARS

AGED IN SHERRY CASK  
from Jerez de la Frontera under Seal

**100%** DISTILLED  
WITH ARTISANAL  
METHOD

**0%** ZERO  
COLOR  
ADDITIVES



## BOTTLING

500 ml



## PACKAGING

500 ml



Individually packaged  
Package with 1

**BOTTLING** 500ml bottle hand carved with the diamond wheel by an Italian artisan, with a hand silk-screen printed gold label signed by the Master Distiller and Chef de cave Benito Nonino.

**PACKAGE** Individually packaged in an elegant gold-colored and decorated case. Package with 1 bottle.

**TASTING** It should be served at room temperature in a wide balloon glass. Before tasting, it must rest in the glass for a few minutes: by oxygenating the aromas are exalted and the harmony between nose and palate is completed.

**Visual sensation** - Amber color with golden reflections.

**Olfactory sensation** - To the nose it is very rich, elegant, with sweet scents of marzipan, raisins, iris, violets and candied fruit.

**Tasting sensation** - The harmony of smell and taste is completed, aromas become flavors: marzipan, raisins, iris, violets and candied fruit can be found in the taste with persistent balsamic notes.

**WHEN AND HOW TO TASTE IT** Extraordinary for meditation, or in combination with chocolate, cream and desserts with dried fruit.



## PAIRINGS



CHOCOLATE



CREAM BASED  
SWEETS

Nonino Gran Riserva Grape distillate  
Monovitigno® Merlot aged 12 years



**NONINO**  
Distillatori in Friuli dal 1897

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# 'Best Distillery in the World'

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100% DISTILLED WITH ARTISANAL METHOD

0% ZERO COLOR ADDITIVES



## THE ART OF DISTILLATION HAS BEEN A PRIVILEGE OF THE NONINO FAMILY SINCE 1897

**DECEMBER 1, 1973** Benito and Giannola Nonino revolutionize the method of producing and introducing Grappa in Italy and throughout the world. They create the single varietal Grappa, **Monovitigno® Nonino**, distilling the pomace of Picolit grapes separately and turn Grappa from Cinderella to a Queen of distillates!

**NOVEMBER 29, 1975** They establish the **Nonino Risit d'Aur Prize** (gold vine shoot) for the valorization of the rustic civilization and with the aim of stimulating, awarding and having officially recognized the ancient autochthonous Friulian vines and obtaining the Ministerial authorization to replant Schioppettino, Pignolo and Ribolla Gialla in order to preserve the biodiversity of the territory. In 1977 the Nonino Risit d'Aur Prize is joined by the Nonino Literary Prize and since 1984 it will be completed with the International Section.

**NOVEMBER 27, 1984** The Noninos mark a new turning point; they distill the whole grape and create the **Grape Distillate: ÛE®**. The Ministerial authorization for the production of Grape Distillates (D.M. 20.10.84) is granted following a specific request by the Noninos.

**NOVEMBER 15, 1989** The Noninos plant in Buttrio – Friuli – from initial 19 to 41 hectares of experimental vineyard with Fragolino, Merlot, Moscato, Picolit, Ribolla Gialla and Schioppettino grapes.

**APRIL 3, 2000** Cristina, Antonella and Elisabetta Nonino, after years of research, create **GIOIELLO®**, the distillate of “Purity”, the aquavita obtained from the distillation of pure honey.

**JUNE 2014** Grappa Nonino is taken as an example and icon of artisanal Grappa in “How it’s Made”, the documentary broadcast on the well known network Discovery Channel.

1897 – 2017 120 years of the Nonino Distilleries

**12 GENNAIO 2017** The **Nonino revolution** “from Cinderella into a market Queen”, carried on by Giannola – the wife of Benito, the exceptional distiller – is selected as a case study by one of the most influential academic reviews in the world, the London School of Economics (LSE) Business Review. .

1894-2019 35 years of ÛE® Grape Distillate.

**JANUARY 20, 2020** San Francisco, **Nonino is elected 'Best Distillery in the World' by Wine Enthusiast Wine Star Awards – Spirit Brand/Distiller of the year 2019, the first Italian distillery and the only Grappa to be awarded the prestigious prize** in Twenty years of Editions, the most important international award in the world in the wine and spirits sector.





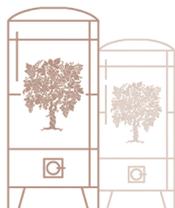
# NONINO

SINCE 1897 DISTILLATION WITH  
ARTISANAL METHOD  
FROM ORAZIO TO BENITO, FROM  
BENITO TO CRISTINA, ANTONELLA  
AND ELISABETTA

## Primary product suppliers



Fresh pomace from selected grapes



Fermentation in stainless steel vats at controlled temperature



Distillation in copper batch steam still

Head and tail cut to keep only the heart of the distillate



Aging in small casks under seal 0% color additives



White Grappa



Aged Grappa

Bottling and Packaging

100%  
DISTILLED WITH  
ARTISANAL  
METHOD

0%  
ZERO  
COLOR ADDITIVES

## THE ART OF NONINO ARTISANAL DISTILLATION

NONINO BOTTLES EXCLUSIVELY GRAPPA AND DISTILLATES OBTAINED FROM FRESH PRIMARY PRODUCTS, DISTILLED 100% WITH ARTISANAL METHOD IN ITS OWN COPPER BATCH STEAM STILLS IN RONCHI DI PERCOTO.

**Distillation with Artisanal Method needs the presence of the master distiller** who controls the quality of the primary product batch by batch deciding times and methods related to distillation and how to perform at the right moment the cut of heads and tails selecting only the purest part of the Distillate: the heart.

The Nonino Distilleries, unique in the world, consist of Five Artisanal Distilleries, each with 12 copper batch steam stills, the result of innovation and the continuous research by Benito Nonino and respecting the tradition and the rhythms of craftsmanship.

**These stills, working 24 hours a day during the harvest period, allow distilling fresh pomace, grapes or fruit, sound and perfect, immediately after fermentation, at the same time of the harvest.**

The sensory involvement of the Master Distiller, together with his knowledge, experience and skills, are extremely precious elements that make the difference in obtaining a unique and unrepeatably distillate. A kind of knowledge that in the Nonino family has been handed down from father to daughter. Extracting drop by drop the organoleptic characteristics of the pomace, the grapes and the fruit used, each batch is a unique event.

La famiglia Nonino si occupa in prima persona dell'acquisto della materia prima e segue le varie fasi della distillazione per garantire la massima qualità del distillato.

## NONINO NATURAL AGING

ALWAYS NATURAL AGEING IN BARRIQUES AND SMALL CASKS UNDER SEAL AND PERMANENT SURVEILLANCE BY THE CUSTOMS AND MONOPOLY AGENCY IN THE 7 GRAPPA AGING WAREHOUSES OF THE NONINO DISTILLERIES.

**All ingoing and outgoing movements of Grappa and ÛE® Grape Distillate subject to aging are traceable in the Nonino registers certified by the Customs and Monopoly Agency.** Nonino Grappa and ÛE®, Aged and Riserva, are bottled without color additives.

**Today the 7 Grappa Nonino Aging Warehouses boast 2455 barriques and small casks** made of different types of wood among which Nevers Oak, Limousin Oak, Grésigne Oak, ex-Sherry Oak, and Acacia, wild Cherry, Ash and Pear wood, traditional and artisanal toasting Nonino protocol. Nonino Grappa and ÛE® marked with the inscription "INVECCHIATA" (AGED) have been subjected to aging in barriques or small casks, as indicated in the label, for at least 12 months, and Grappa and ÛE® marked with the inscription "RISERVA" have been subjected to aging in barriques or small casks, as indicated in the label, for at least 18 months and until the maximum number of years indicated on the label, always under control by the Customs and Monopoly Agency.

Discover more about the **Nonino Method** in the **Nonino Guide to the Art and Culture of Distillation**  
On:  
[www.grappanonino.it/en/metodo-nonino](http://www.grappanonino.it/en/metodo-nonino)

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