



Nonino: the magic of night distillation

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At Nonino's the night distillation of Grappa has always been a habit, but last September 27th for the first time in 124 years, the family opened the doors of the headquarters in Percoto (Ud), to share with a group of friends and journalists all the magic of this moment that coincides with the harvest period.



"To respect the freshness of our precious primary product - explains Francesca Nonino, sixth generation and Giannola's granddaughter - we have always gone against the industry's habit of storing the pomace and distilling it from the end of august to the end of june of the following year. we distill exclusively during the grape harvest and to do so in 2007 we built a distillery which is unique in the world: 66 artisanal batch stills, when on average italian artisanal distilleries have 6 to 12, that distill 7 days a week, 24 hours a day, but only for 9 weeks a year. if that's not love!"

The event opened at Borgo Nonino in Ronchi di Persereano (Ud), with a buffet of delicacies from the garden and the adriatic, including pasta Marianna seasoned with the famous tomatoes fertilized with the pomace used to distil, combined with some Nonino house specialties. Cristina and her daughter Francesca then guided the guests to the great distillery where it was possible to witness the fascinating journey which.

From fresh pomace, through precise processes, leads to the distillation of grappa.

And as a grand conclusion, to celebrate Giannola's birthday, 'the *trentottina*' as she likes to call herself, a toast with the cocktail '*Giannola38*' created by Monica Berg and Alex Kratena, the most famous couple of bartenders of international mixology, and with Sacher, Linzer original torte and crêpes with Amaro Nonino *Quintessentia*.

The queen of Grappa, moved, recalled how for six generations her family's mission has been to capture the essence, the soul of grapes through the art of artisanal distillation, the one that made her fall in love with her husband Benito.

The Nonino family has been devoted to the art of distillation since 1897. The brand's Grappas and distillates are obtained from fresh pomace using a 100% artisanal method; in particular, Grappa aged and riserva follow a natural aging in barriques under seal, without the addition of color additives.

Since the early 2000s, the Noninos have set the pace in the evolutionary process of Grappa with italian cocktail spirit, the protagonist of innovative cocktails and aperitifs. Many awards have been obtained over the years, including the title of "Best Distillery in the World 2019" by Wine Enthusiast Wine Star Awards, the world's most important international award in this sector.