



**NONINO**  
**COCKTAILS,**  
**LONG DRINKS**  
**AND APERITIFS!**

**NONINO**  
Distillers in Friuli since 1897

*"The wide collection of Nonino cocktails is [...] a perfect example of how a company so rooted in a tradition of purity, can preserve its identity making experiments with its products."*

July 2015 **Wallpaper\***

## NONINO THE GRAPPA EVOLUTION ITALIAN APERITIVO AND COCKTAIL SPIRIT



DRINK RESPONSIBLY!



GRAPPA, DISTILLATES, L'APERITIVO  
BOTANICAL DRINK AND AMARO NONINO IN  
FABULOUS COCKTAILS, LONG DRINKS AND  
APERITIFS FOR THE HAPPINESS OF THE  
PALATE AND THE SPIRIT!

**Suggested by international mixologists  
everywhere in the world. Nonino cocktails and  
Aperitifs: to be tasted in company to celebrate an  
anniversary, to relax after an intense working day  
or before flinging into a love declaration, while  
listening to your favorite music or as the perfect  
beginning of a romantic evening!**

**And today in new pairings with food:  
the new frontier of Grappa Nonino.**

**Discover the recipes on [www.grappanonino.it/en](http://www.grappanonino.it/en)**

 **NONINO**  
Distillers in Friuli since 1897

## MALIZIA

*Mixologist Giorgio Rocchino*

*YCM Montecarlo*



**5cl Nonino GingerSpirit**

**20cl Mediterranean tonic water**

**Lemon twist  
a small slice of ginger**

In an Aperitivo glass  
put 5/6 ice cubes,  
pour the Nonino GingerSpirit,  
add the Tonic Water, the lemon twist  
and garnish with a small slice of ginger.



MALIZIA

# L'APERITIVO NONINO BOTANICALDRINK

*Nonino Family*



**4cl L'Aperitivo Nonino BotanicalDrink**

**2 cl sparkling wine or tonic water**

**0,5 cl lemon juice and rind**

**Ice cubes**

In the Aperitif glass put the ice,  
the L'Aperitivo Nonino  
BotanicalDrink,  
the sparkling wine or tonic water  
and the lemon juice.

Decorate with the lemon rind.



APERITIVO NONINO  
*BotanicalDrink*

## TRE SORELLE

*Mixologist Alicia Perry*

*Polite Provisions, San Diego U.S.A.*



**3cl L'Aperitivo Nonino Botanical Drink**

**3cl Pisco**

**1,5cl simple syrup**

**1,5cl fresh-squeezed lemon juice**

**1 egg white**

**4 grapes**

**Lavender sprig**

Add all ingredients except grapes to a shaker tin and dry shake. Add grapes and ice, then shake firmly to ensure proper dilution and muddling of grapes. Fine-strain into a coupe and garnish with a sprig of lavender.



TRE SORELLE

## L'APERITIVO CAFFÈ

Mixologist Julia Momose  
Kumiko, Chicago U.S.A.



### 3cl **L'Aperitivo Nonino Botanical Drink**

1,5cl barley shochu  
(preferably Kintaro  
Roasted Barley Shochu)  
0,75cl coffee liqueur  
(preferably Don Ciccio  
& Figli Concerto)  
Tonic water, to top  
Lemon peel

Build in a chilled highball glass over ice,  
and garnish with an expressed lemon peel and a  
swath of lemon peel.



L'APERITIVO CAFFÈ

## THE SEAMSTRESS

Mixologist Abigail Gullo  
Ben Paris, Seattle U.S.A.



3cl **L'Aperitivo Nonino**  
*Botanical Drink*

1,5cl **Amaro Nonino**  
**Quintessentia®**

1,5cl **Armagnac**

1,5cl **lemon juice**

3cl **dry sparkling wine**

**Lemon twist**

Add first four ingredients to a mixing glass  
over ice, and stir until chilled.

Strain into a coupe, top with sparkling wine,  
and garnish with a lemon twist.



THE SEAMSTRESS



## CORNUCOPIA

Mixologist Alex Negranza  
Anvil Bar & Refuge, Houston U.S.A.



4,5cl **L'Aperitivo Nonino Botanical Drink**

1,5cl **Amaro Nonino**

**Quintessentia®**

3cl **lemon juice**

1,5cl **cinnamon-brown  
sugar (2:1 ratio of brown  
sugar to water, with a  
cinnamon stick to infuse)**

**Prosecco, to top**

**Apple or pear slices and mint sprig**

Add all ingredients to a shaker tin with ice and shake well. Double-strain into a tumbler over ice. Garnish with fanned fresh fruit slices and a mint sprig.



CORNUCOPIA

## APERITIVO NONINO

*That's Amaro*



*5cl Amaro Nonino Quintessentia®*

**Ice cubes**

**1 slice of blonde orange**

**4cl sparkling wine at pleasure**

In the Aperitif glass put the ice,  
the slice of orange, the  
Amaro Nonino Quintessentia®,  
letting it glide in sweetly, and add  
sparkling wine at pleasure.



APERITIVO NONINO  
*That's Amaro*

## L'APERITIVO DE "IL MAESTRO"

*by Salvatore 'The Maestro' Calabrese*

*London - UK*



**4cl Amaro Nonino Quintessentia®**

**3cl Italian sweet Passito wine**

**4cl soda or tonic water**

**Ice**

**Lemon rind**

Put all the ingredients  
and the ice in the Aperitivo glass,  
stir and decorate with lemon rind.  
Summer and Christmas combined in  
the same glass! A new classic!



L'APERITIVO DE "IL MAESTRO"

# NONINO ESPRESSO

*Antonio Germani with the Nonino Family*



**1cl Grappa NONINO 41°**

**1cl vanilla syrup**

**2cl hot espresso coffee**

**Milk cream**

Pour in the glass the  
Grappa Nonino 41°  
with the vanilla syrup and  
with a tea-spoon add the coffee,  
taking care to keep it separated  
from the lower layer, complete with  
a top of milk cream.



NONINO ESPRESSO



**NONINO**TONIC®

*Conceived by the Nonino Family*



**3cl Grappa NONINO 41°  
or Grappa NONINO 43°**

**8cl tonic water**

**Lemon / Ice**

**1 rosemary sprig**

Put 5/6 ice cubes  
in the Aperitif glass,  
pour the Grappa Nonino,  
add the tonic water, a spray of lemon juice  
and stir. Garnish with a slice of lemon  
and a rosemary sprig.



 **NONINO**TONIC®

## NONINO SOUR

*Emanuele Termini - Corte del Castello,  
Pordenone - Italy*



**3cl Grappa Nonino Vendemmia  
or Grappa NONINO 43°**

**1,5/2 cl fresh lemon juice**

**0,5cl sugar syrup**

**some drops of egg white**

**Ice**

**a slice of lemon**

**or lime or seasonal fruit**

*Fill the glass with ice cubes.*

*Shake the ice with Grappa Nonino, the lemon juice,  
the sugar syrup and some drops of egg white.*

*Pour it into the glass and garnish with a slice of  
lemon or lime or seasonal fruit.*



NONINO SOUR

## NONINO COOL

*Bar Supervisor Gennaro Florio  
Taverna La Fenice Venice - Italy*



**4cl Grappa Nonino  
Cru Monovitigno® Fragolino**  
**3cl Sour Apple liqueur**  
**1 spoon of blossom honey**  
**Drops of squeezed lime**

Shake all the ingredients and pour them in a cocktail glass, without ice.  
The decoration consists of season fruit (3 pieces), served apart, previously caramelized with **Grappa Nonino Monovitigno® Moscato** and cane sugar.



NONINO COOL

## ROSINA FERRARIO NO. 203

*Bartender and entrepreneur Joerg Meyer*

*P(our)*



- 4,5cl **Grappa Nonino**
- Monovitigno® Moscato**
- 1,5 cl **Maraschino liqueur**
- 1,5 cl **Creme de violette**
- 1,5 cl **lemon juice**
- Ice cubes**
- Albumen**
- Violet**

Pour all the ingredients in a shaker,  
shake and serve in a cocktail glass.  
Decorate with a violet.



ROSINA FERRARIO NO. 203



## GIANNOLA 38

*Multi-award winning bartenders*

*Alex Kratena and Monica Berg*

Tayer + Elementary *Pour*



**4,5cl Grappa Nonino**

**Monovitigno® Moscato**

**1,5 cl Fino Sherry (Tio Pepe)**

**1,5 cl Lime Juice**

**1,5 cl 2:1 Sugar syrup**

**1 bar spoon green chartreuse**

**Large ice cube or ball**

**Lemon zest**

Pour all the ingredients in a shaker, shake and serve in a low tumbler glass filled with a large ice cube or ball.

Decorate with a lemon zest.



## ITALIANO

*Multi-award winning bartenders*

*Alex Kratena and Monica Berg*

Tayer + Elementary *P(our)*



2,5cl **Grappa Nonino**  
**Monovitigno® Moscato**

1,5cl **Neroli Cordial**

8,5 cl **Fever tree Ginger ale**  
**Fat ice**

Put in a high tumbler with an ice cube, Grappa Nonino Monovitigno® Moscato and the Neroli Cordial, stir the ingredients with a bar-spoon and finish with a top of Fever tree Ginger ale.

Grappa Nonino supports [pourdrink.org](https://pourdrink.org), [#pourproject](https://pourproject.org)



ITALIANO

## BLACK VINO

Mixologist Naz Arjuna, DB Bistro & Oyster Bar,  
Marina Bay Sands – Singapore



3cl **Grappa Nonino da Prosecco**

4 squashed blackberries

3cl **Giffard Muroise liqueur**

3cl **Yukihime plum wine**

Put all the ingredients  
in a Boston shaker.

Shake and pour in a cocktail glass,  
including the blackberry pulp.

Garnish with a blackberry.



BLACK VINO

## NONINO GINGER

*Mixologist Dmitry Ananiev*

*Rosinter Restaurants Moscow - Russia*



**4cl Grappa Nonino Monovitigno®**

**Chardonnay in barriques 12 months**

**1,5cl ginger juice**

**1cl pure sugar syrup**

**3cl pear juice / 3cl white grape juice**

**Sprite or sparkling wine or Prosecco**

**Ice**

Fill 1/3 of the shaker with ice and add all the ingredients. Close the shaker and shake energetically. Pour into a pre-cooled tumbler, add a lot of ice and finally pour the soft-drink, the sparkling wine or the Prosecco.

Decorate with candied ginger.



NONINO GINGER

## SILENT CELLAR

*Multi-award winning bartender Simone Caporale*

*P(our)*



**3cl Grappa Nonino Riserva  
Antica Cuvée® Aged 5 Years  
in barriques and Sherry casks**

**4cl Oloroso Sherry**

**1cl Maple Syrup**

**0,5cl Verjus**

**(juice from unripe grapes)**

Add the ingredients one by one at a temperature of about 14° (the temperature of the aging cellar) in a food-safe glass container. Stir so that all the ingredients are well mixed – the maple syrup is quite thick. Serve at room temperature, without ice, in an open tulip shaped flute.

Grappa Nonino supports [pourdrink.org](http://pourdrink.org), [#pourproject](https://twitter.com/pourproject)



SILENT CELLAR

## ASSO

*Barman Antonio Di Franco*

*Hotel de la Poste, Cortina d'Ampezzo - Italy*



*2cl* **ÙE® Nonino Grape Distillate**

**Monovitigni® Uvabianca®**

*3cl* **squeezed grapefruit juice**

*1cl* **raspberry puree**

[without seeds]

*1cl* **sugar syrup**

Put all the ingredients in a shaker,  
shake and serve in a cocktail glass.

Decorate with a raspberry.



ASSO

## TIKI PIRUS

*Multi-award winning bartender Simone Caporale*

*Pour*



3cl **Il Pirus®**  
**Nonino / Williams**  
2cl **triple sec**  
1,5cl **orgeat**  
2cl **lime**  
**Ice**

Put all the ingredients  
in the shaker, add ice cubes and shake strongly  
until the shaker becomes ice cold.

Pour the cocktail in the glass filled with ice  
in chips or pile. Decorate with a straw, a slice  
of pear and a small umbrella.



TIKI PIRUS

## AMERICANINO

*Bartender Simone Mina*

*Checchino Restaurant, Rome*



*3cl* **Amaro Nonino Quintessentia®**

*3cl* **Punt and Mes**

**Tonic Water**

**Ice cubes**

*1* **zest of orange**

Fill the glass with ice,  
add the Amaro Nonino Quintessentia®  
and the Punt and Mes, complete with a top  
of tonic water and stir.  
Garnish with a zest of orange.



AMERICANINO



## NEGRONINO

*Mixologist Maxence Traverse,*

*Honi Honi Tiki Cocktail Lounge - Hong Kong*



**2cl Amaro Nonino Quintessentia®**

**1cl Campari**

**2,5cl Berry Bros No. 3 Gin**

**2,5cl Carpano**

**Antica Formula Vermouth**

**or any other good red Vermouth**

**Ice cubes**

**Pink grapefruit zest**

Fill a tumbler with ice cubes.

Add Amaro Nonino Quintessentia®, Campari,  
Berry Bros No. 3 Gin, Carpano Antica Formula  
Vermouth and mix with a small stirrer.

Decorate with a pink grapefruit zest.



NEGRONINO

## NONINO FROZEN\*

*Mixologist Davide Girardi,  
Conservatorium Hotel - Amsterdam*



*5cl Amaro Nonino Quintessentia®*

**Soda water / ¼ lime / cane sugar**

**Crushed ice**

**2 mint leaves**

Pound ¼ of a lime with  
2 spoons of cane sugar.

Fill the glass with ice,  
Amaro Nonino Quintessentia®  
and a top of Soda water.

Stir energetically with a spoon directly in the  
tumbler. Decorate with mint leaves.

*\* Cocktail recommended by*

**CORRIERE DELLA SERA**

*on October 15, 2011*



NONINO FROZEN

## PAPER PLANE

*Mixologist Sam Ross, New York - U.S.A.*



4,5cl **Amaro Nonino Quintessentia®**

4,5cl **Aperol**

4,5cl **Bourbon**

4,5cl **fresh lemon**

Mix Amaro Nonino Quintessentia®,  
Aperol, and Bourbon in equal  
parts with freshly squeezed and  
strained lemon juice. Shake with ice and strain  
in a balloon type glass.

*\*“Modern Classic” chosen by*

**The New York Times**

*to represent “Equal-parts cocktails”*



PAPER PLANE

## THE REANIMATOR\*

*Drinks historian David Wondrich, New York - U.S.A.*



4,5cl **Amaro Nonino**

**Quintessentia®**

4,5cl **pure rye Whisky**

**Lemon zest**

Mix the Amaro Nonino  
Quintessentia® and the Whisky  
with a lot of cracked ice,  
strain in a cold cocktail glass.  
Garnish with a lemon twist.

*\* Cocktail recommended by Eric Asimov,  
wine and food critic*

**The New York Times**

*on November 15<sup>th</sup>, 2011*



THE REANIMATOR

# NONINOPUNCH®

*Grandfather Antonio's old recipe*



**5cl Amaro Nonino Quintessentia®**

**2 quite large stripes of orange peel  
without the white part**

Put the Amaro Nonino  
Quintessentia® and  
the orange zest stripes in  
a small copper jug and make it boil slowly.  
Remove from the stove and  
pour into a glass.  
Serve hot and decorate with an orange twist.  
A wonderful digestive!



NONINOPUNCH®

## SANGRIA NONINO

*Mixologist Roberto Rossi,  
Can Carlos - Formentera - Spain*



**10cl Amaro Nonino Quintessentia® or  
Grappa Nonino Monovitigno® Moscato**

**1 bottle of cold Brut sparkling wine**

**2 oranges / 1 lemon / Strawberries /**

**black and white grapes /**

**pineapple in pieces / peach slices**

**90 g refined sugar**

**Ice**

Soak the citrus fruit peels, after removing the white part, with the sugar and let them rest for 5-10 hours. At the end of the soaking period squeeze the juice of the citrus fruit in the mixture previously made, filter, add the remaining ingredients and stir.

Decorate with a strawberry.



SANGRIA NONINO

# NONINO FASHION

*Simone Maion, BU.CO. Udine - Italy*

**4cl Grappa Nonino  
Monovitigno® Chardonnay  
in barriques 12 months**

**1,5cl Amaro Nonino Quintessentia®**

**2 sugar lumps**

**2 dashes angostura bitter**

**1 pinch of orange bitter**

**A spray of soda**

**Ice**

Put in a mixing glass the sugar, the angostura, the orange bitter and the soda and stir until sugar has melted. Add Grappa Chardonnay in barriques, Amaro Nonino Quintessentia® and ice. Stir and filter in a low tumbler filled with ice. Garnish with three FABBRI cherries and a hint of essential orange oil.



NONINO FASHION

## THE MAIN PECULIARITIES OF NONINO GRAPPA, ÛE® AND DISTILLATES

The key elements of the Nonino method are three:

- Distillation 100% with artisanal method personally followed by the family;
- Natural aging in small casks;
- No addition of color additives for aged distillates.

We have five distilleries where we operate with the artisanal

method, each of them consists of 12 copper batch steam stills. We distil only fresh, selected pomace, fermented in purity in anaerobic environment.

In our bottles, differently from most of the ones on the market, there is only Grappa distilled by us.

To highlight it, since the creation of Grappa Monovitigno®, we have conceived transparent labels: true identity cards of the product.







## GRAPPA NONINO SUPPORTS



“The great Persian poet Attar said ‘even if the entire world were destroyed we should not lose hope, we have to think only of the secret of the raindrop’ [...] At the Nonino Prize a miraculous meeting takes place, in this land where over a century ago the first drop of grappa came out. The Prize does not have any formal aspect; every year there is a research to convince the people chosen to come here – with a deeper and deeper bond with all the work that takes place here – and to honor, in all the different categories, the deep research of humanity”.

*Peter Brook, RONCHI DI PERCOTO JANUARY 2015*

**Giannola and Benito Nonino** in 1975, looking for the ancient autochthonous Friulian vine varieties to distil their pomace, discover that the most representative of them are dying out. On November 29th, with the aim of “stimulating, awarding and having officially recognized the ancient autochthonous vine varieties of Friuli”, they create the **Nonino Risit d’Aur Prize – Gold Vine Shoot**.



**Manos Blancas Chorus of Friuli - Established by Giannola**

**Nonino in 2010, and supported by Nonino Distillatori**, in honor of Claudio Abbado, it is the first Manos Blancas Chorus born outside Venezuela. The story starts in Venezuela thanks to Naybeth Garcia and Johnny Gomez, in the music school of Maestro José Antonio Abreu; theirs is the idea of applying the “El Sistema” method to children suffering from cognitive and sensorial disabilities.



**The union of the words OUR and PURE**, highlights the mission of the group, composed by Alex Kratena, Ryan Chetiyawardana, Jim Meehan, Simone Caporale, Monica Berg, Joerg Meyer and Xavier Padovani, whose aim is to create a global community of bartenders, barmen, sommeliers, brewers, distillers and wine producers who can stimulate and re-invent the beverage world, through new ideas, knowledge, inspiration, experience, and values. *PourProject Amazon Project* is their most significant project, conceived to save the aji negro, the fruit of a thousand year old culture prepared by the native tribes of the Amazon Rain Forest.

## HOW TO TASTE THE NONINO DISTILLATES

We would like to give you some advice on how to taste and appreciate our distillates. Whether you prefer a certain kind of Grappa, ÛE®, a fruit or honey distillate, or the Ginger Spirit, use a suitable tasting glass, with an open tulip shaped design to discover the wonderful characteristics of the Nonino distillates. Great quality distillates should have a temperature ranging between 10° and 12° (Centigrade) and should never be ice cold. Aged Grappa and Distillates, on the contrary, should be served in a particular wide balloon type glass. It is vital to let them rest some minutes in the glass: taking oxygen the fragrances are exalted, and the nose-palate harmony is completed. It is important to start with the distillates with the lowest alcoholic content and then pass to the highest ones. In the sequence it is better to taste first the distillates with a delicate taste and then pass to the aromatic ones and finish with the aged ones.

Pour 20 ml. of distillate in the glass. Then take the glass without shaking it, bring it to the nose and smell the most

DRINK RESPONSIBLY



**Whether you prefer a certain kind of Grappa, of ÛE®, a fruit distillate, or the Ginger Spirit use a suitable tasting glass.**



**The four zones of taste of the tongue**

volatile part of the distillate, the delicate fragrances of fresh fruit, berries, grapes or ginger. Then shake lightly and smell again. You will perceive the most aromatic elements. Take a long breath of fresh air, before bringing a little distillate into your mouth.

Now you will feel almost an explosion of aromatic tastes with spicy and warming effects. After drinking the distillate an extraordinary sensation of tastes will accompany you for some minutes.

# GRAPPA



It is the oldest and most traditional distillate of Northern Italy; it is obtained distilling the solid part of grapes: pomace.

Grappa Nonino  
Cru Monovitigno®  
Picolit Cru  
Fragolino Cru [p.26]  
Ribolla Gialla Cru  
Schioppettino Cru



Ancient symbol of alcohols

I Vigneti Nonino,  
Grappa Monovitigno®  
Lo Chardonnay *White*  
Lo Chardonnay *12 months*  
*in barriques* [p.36-58]  
Il Merlot  
Il Moscato [p.26>32-56]  
da Prosecco [p.34]  
da Prosecco *Riserva 24 months*  
*in barriques and small casks*  
Il Sauvignon *Blanc*

Grappa Nonino Monovitigni®  
and *Riserva*  
Vendemmia [p.24]  
Vendemmia *Riserva 18 months*  
*in barriques and small casks*

Grappa Nonino  
*Dated Riserva*  
*Riserva Aged 8 Years*  
*in barriques and small Sherry casks*

AnticaCuvée® *Riserva*  
*Aged 5 Years in barriques*  
*and small Sherry casks* [p.38]

AnticaCuvée® *Riserva*  
*Aged 5 Years*  
CASK STRENGTH  
*in barriques and small Sherry casks*

Grappa Nonino *Riserva*  
*Aged 24 Years*  
*100% Sherry cask under seal*  
*small oak cask nr. 354*

Grappa *Tradizione*  
Nonino 41° [p.20-22]  
Nonino 41° *in barriques 12 months*  
Nonino 43° [p.22-24]  
Nonino 50°  
Optima® *12 months*  
Ruta  
Vuisinâr® *Riserva 2 years*

# ÙE® GRAPE DISTILLATE    ÙE / *Grape in the language of Friuli*



The Grape Distillate created by Giannola and Benito Nonino on 27th November 1984; it is obtained distilling the skin, the pulp and the juice of grapes in a single operation. The Ministerial Authorization to the production of the Grape Distillate (D.M. 20.10.84) is granted following a specific request by the Noninos.

Nonino Collection  
ÙE® Cru Monovitigno® Picolit

ÙE® Nonino Riserva di Annata  
Aged in excellence  
14, 18 and 27 years in barriques  
and small casks  
**UNIQUE FOR INNOVATION  
AND RESEARCH.**

*Riserva Nonino 14 Years*  
ÙE® *Riserva 'dei Cent'Anni'*  
*Aged 14 years in barriques and  
small casks*

ÙE® *Riserva Nonino 18 Years*  
*Aged 18 years in the Nevers Oak  
barrique n. 60*

ÙE® *Gran Riserva Nonino*  
*27 Years*  
*Aged 27 years in the Nevers Oak  
barrique n. 410.*

ÙE® Nonino Anniversary  
Riserva Monovitigni®  
Aged 5 Years  
*in barriques and small casks*

ÙE® Nonino Cru Monovitigno®  
Moscato Giallo Cru  
Traminer Cru

I Vigneti Nonino ÙE®  
Monovitigno®  
Il Fragolino  
La Malvasia

ÙE® Nonino Monovitigni®  
ÙE® Uvabianca® [p.40]

# DISTILLATES AND LIQUEURS



## GIOIELLO®

### HONEY DISTILLATE

After years of research, Cristina, Antonella and Elisabetta Nonino introduce the distillate obtained from the distillation of pure honey.

Distillate of Acacia, Citrus fruit, and Chestnut honey

## GINGERSPIRIT

*Distillate of only Ginger*

Distillate obtained from the maceration and distillation of only ginger. Origin Italy. Unique for innovation and research.

[p.4]

## FRUT

### FRUIT DISTILLATE

It is obtained distilling fresh fruit, very characteristic, harvested when perfectly ripe in suitable areas.

Il Pirus® / Williams, distillate of Williams pears [p.42]  
Il Pirus® Riserva Aged 2 Years single cask

Raspberry Distillate

## AMARO AND LIQUEURS

Obtained from the union of Antonio Nonino's ancient original recipes and the experience in the art of distillation of the Nonino family. Amaro Nonino Quintessentia®

[p.12>18 - 44>58]

Prunella Nonino Mandorlata®

## L'APERITIVO NONINO

*Botanical Drink*

Inspired to the Family's precious historical archives. Botanical magic of natural ingredients only, 100% vegetal. [p.6 >14]

 **NONINO**

Distillers in Friuli since 1897

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



**NONINO, MORE THAN 120 YEARS OF DISTILLATION  
WITH ARTISANAL METHOD  
FROM ORAZIO TO BENITO, FROM BENITO TO  
CRISTINA, ANTONELLA AND ELISABETTA**

**The Nonino family has devoted itself to the Art of  
Distillation since 1897**, the year when Orazio Nonino, the  
family founder, established in Ronchi di Percoto the premises  
of his distillery, which until then had existed only as an  
itinerant still.

**1<sup>ST</sup> DECEMBER 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.

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

**3<sup>RD</sup> APRIL 2000** After years of research, Cristina, Antonella  
and Elisabetta Nonino, create **GIOIELLO®**, the distillate  
obtained from the distillation of pure honey.

**4<sup>TH</sup> DECEMBER 2003 The President of the Italian Republic,**  
Carlo Azeglio Ciampi, awards Giannola and Benito Nonino  
the prestigious **Leonardo Prize for Italian Quality** for “the  
absolute Quality level, Research and Innovation... The  
Noninos are considered the true ambassadors for Italian  
Grappa throughout the World”.

**12<sup>TH</sup> JANUARY 2017 The Nonino revolution** “from Cinderella  
into a Queen of the market”, carried on by the Noninos, is  
selected as a **case study at the London School of Economics  
(LSE) Business Review**.

**29<sup>TH</sup> OCTOBER 2019** At the Bar&Spirit Festival, organized in  
Vienna by the prestigious **Falstaff Magazine**, the Nonino family  
is awarded the **‘Special Prize’ for ‘Bar Culture’**.

**5<sup>TH</sup> NOVEMBER 2019** Nonino the first Grappa brand and the  
first Italian distillery to be awarded the Prize **SPIRIT BRAND  
/ DISTILLER OF THE YEAR** at **WINE ENTHUSIAST  
WINE STAR AWARDS**, the most important Wine&Spirits  
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