

AMARO NONINO  
QUINTESENTIA®  
RISERVA

100%  
VEGETAL

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

 **NONINO**

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



# AMARO NONINO QUINTESENTIA® RISERVA



**100%**  
VEGETAL

	Primary product	Alcohol content % vol.	Taste
<b>Amaro Nonino Quintessentia® Riserva</b>	Quintessentia® of herbs, spices, fruit, berries and roots, enriched with aged ÙE® Nonino Grape Distillate, aged more than 24 months in oak barriques and small casks.	35	With great softness, the citrous notes are lessened and it gains great elegance declined in different and enveloping notes. At the beginning autumnal brushwood and moss fragrances that leave way to scents of raisins and passito. Balsamic scents that balance the bitter notes of rhubarb, scent of flamed orange and caramelized vanilla, great persistence and intensity.

## THE WAY AMARO NONINO QUINTESENTIA® WAS BORN

**1933** Antonio Nonino, a distiller by tradition, makes his passion for the best traditions of Friuli come true, creating through the art of alchemy infusions based on Grappa and herbs from Carnia. Drop by drop, Amaro Carnia is born.

**THE 40s AND THE 50s** Between the 40s and the 50s Silvia Nonino modifies the recipe adding some herb extracts. Amaro del Friuli is born.

**1984** Giannola and Benito Nonino honor Antonio's precious tradition with a creation unique in the world for its purity. Drop by drop, ÙE®, Grape Distillate is born.

**1987** In the cellars of Cristina, Antonella and Elisabetta, in small barriques of different types of wood, the aging of ÙE® Grape Distillate starts.

**1992** The excellent result of aged ÙE® is combined with Antonio Nonino's experience. Drop by drop Amaro Nonino Quintessentia® is born, ennobled by ÙE® aged in barriques and small casks.

**NOVEMBER 2021** In memory of grandfather Antonio we celebrate the Return to the Origins with Amaro Nonino Quintessentia® by creating a RISERVA which boasts more than 24 months of natural ageing in oak barriques and small casks.

Antonio Nonino, third generation of the family of Distillers, used to keep Amaro Carnia in small wooden casks. Steel was prohibitive. The infusion in contact with wood evolved and was enriched with new notes and new aromas.

Although there is no clear regulation on the aging of liqueurs, in respect of the philosophy that has always accompanied us, aging takes place in a dedicated cellar, under seal and permanent surveillance by the Customs and Monopoly Office: the result is extraordinary! Aging enhances the component of ÙE® Nonino aged Grape Distillate.

## AWARDS AND ACKNOWLEDGEMENTS

**Amaro Nonino Quintessentia®  
Riserva**



# AMARO NONINO QUINTESENTIA® RISERVA



**100%**  
VEGETAL

## BOTTLING

700 ml



## PACKAGING

700 ml



Individually packaged  
Package of 6

**BOTTLING** Glass old pharmacy bottle in ancient amber color 700 ml.

**PACKAGING** Package of 6 bottles.

**TASTING** Serve at room temperature in a Balloon glass.

**WHEN AND HOW TO DRINK IT** Suitable for meditation.

Served at room temperature to conclude a meal, shared with friends, unforgettable if paired with great personality cheese, cream based sweets as Tiramisù and chocolate.



## PAIRINGS



CREAM BASED  
SWEETS



CHOCOLATE



CHEESE

Amaro Nonino Quintessentia® Riserva



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Distillatori in Friuli dal 1897

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Percoto / Udine / Italia T. +39 0432 676331 / [info@nonino.it](mailto:info@nonino.it)



**'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: UE®**. 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 aquavite 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

**JANUARY 12, 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.**

**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.

**JUNE 2021** **L'Aperitivo Nonino Botanical Drink**, 100% vegetal and 0% color additives, is the **"Aperitif of the Year 2021"** international at the Meininger's International Spirits Award. L'Aperitivo Nonino is **the first Italian aperitif awarded with this international recognition**, by the most important German editorial group of Wine&Food, out of 120 aperitifs and distillates participating to the selection!

**JUNE 2021** **Amaro Nonino Quintessentia®** is the **absolute first in the Amaro category** at the Ultimate Spirit Challenge 2021, the most prestigious Spirits competition in the world presided by Paul Pacult, with over 300 finalists entering the competition from 52 countries. Amaro Nonino Quintessentia® obtained the highest award, the **Chairman's Trophy**.

The Noninos continue the evolution of Grappa – Italian Cocktail Spirit, protagonist of fabulous Cocktails, Long Drinks and Aperitifs. **#bebravemixgrappa**



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Distillatori in Friuli dal 1897

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# NONINO

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

## Primary product suppliers



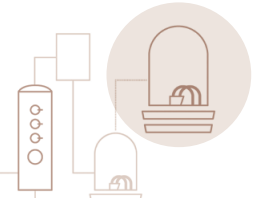
Fresh pomace from selected grapes



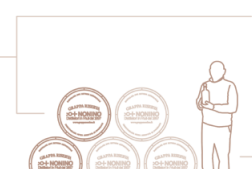
Fermentation in stainless steel vats at controlled temperature



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 unrepeatable 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 2480 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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DRINK RESPONSIBLY