

Queen of Distillates

The grappa category was revolutionized 50 years ago when Giannola and Benito Nonino created a single varietal grappa, the Monovitigno Picolit. Proving grappa is a spirit of integrity and soul, the duo distilled a single variety of pomace at a time with a proprietary process that focuses on freshness and preserving the aromatics of the pomace, maximizing quality in distillation. This shift led to a transformation in the image of Italian grappa from a poor spirit to one of excellence.

The female led family business historically employed the first woman master distiller in Italy, Silvia Milocco

Nonino, wife of Antonio, 3rd generation of distillers and creator of the original recipe of Amaro Nonino.

Bartenders today are experimenting with grappa, creating extraordinary cocktails, while breaking trends and rediscovering new flavors with ingredients that offer a true liquid cultural experience. According to the Noninos, bartenders should celebrate a cocktail's ingredient and enhance what's inside the bottle.

The Noninos continue the evolution of Grappa - Italian Cocktail Spirit, protagonist of fabulous Cocktails, Long Drinks and Aperitifs. [#bebravemixgrappa](#)

