



Taylor Swift cancels

Jessica Tomlinson, David Crossland

Three sold-out Taylor Swift concerts have been cancelled in Vienna after two men were arrested on suspicion of plotting an Islamist terrorist attack, with police said to be searching for potential accomplices.

A major police operation took place yesterday in Ternitz, south of the Aus-

trian capital, with roads closed, as Kronen Zeitung, a newspaper, reported that who is said to have joined Islamic State, with parents' house on suspicion of terrorism. Counter-terrorists believe the suspec-

Thousands to confront

Police warn of 100 clashes across E

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Steven Swinford, Constance Kampfer

Thousands of anti-racism demonstrators gathered across England last night as the first far-right rioters were sentenced to up to three years in prison.

Large numbers of counter-protesters thronged Walthamstow, in northeast London, and Sheffield holding placards reading "stop the far right" and "bigots out". In Liverpool, they formed a protective ring around a mosque targeted by extremists. Others gathered in Bristol, Birmingham and Southampton.

Police had warned they were preparing for riots at up to 100 locations across the country, but widespread disorder failed to materialise. One of the few places to witness unrest was East Belfast, where rioters threw bricks, bottles and fireworks at police.

It came after three men who pelleted officers with rocks and bricks at protests in Liverpool and Southport became the first rioters to be handed prison terms. Derek Drummond, 58, of Southport, was jailed for three years for punching an officer and violent disorder. Declan Geiran, 29, was jailed for two years and five months and Liam Riley, 40, for one and a half years.

Assaulting an emergency worker carries a maximum sentence of two years in custody, while violent disorder has a starting range of a community order to up to four and a half years in jail.

Judge Andrew Menary KC told Liverpool crown court the "collective grief of the residents of Southport was hijacked" by the men's "callous" actions.

Prosecutors said at least 12 people had been convicted over the disorder and "many will be going to prison".

At present, with a backlog in crown court cases, a not-guilty plea can lead to suspects waiting a year or more to stand trial. But the prime minister has promised quick punishment, meaning rioters are being sentenced within days.

Other developments
Sir Keir Starmer said the sentences



Crowds gathered in 1

should serve as a provoke violent disorder or online, you will face the law," he tweeted.

As well as scores of right protests, 30 counter-protests, officers were deployed to deal with magistrates' courts evening to deal with

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Benito Nonino

Italy's 'father of grappa' whose family distillery elevated the uncouth, poor relation of wine into a premium beverage

Contrary to stereotype, Italian cooking and viticulture are dynamic and have evolved greatly in the past 50 years. Supposed staples such as tiramisù and panettone are quite recent inventions, while carbonara may have been imported during the war by US soldiers.

What drove change was Marshall aid and membership of the European Economic Community. These transformed Italy's economy in the 1950s and 1960s, creating a large middle class who could afford to eat out and wanted more sophisticated food when they did. So it was too with grappa. Historically it was the uncouth, poor relation of wine, but Benito Nonino and his family turned it, in their words, "from a Cinderella into the queen of spirits".

Grappa is made from fermenting the pressed skins, pips and stems of grapes, a residue known as pomace. Its origins lie in the Middle East and by the 14th century — before grain-based spirits were known — its manufacture was practised in what became its heartland in Italy, the Alpine regions. By the 19th century, when there were 200,000 distillers across the north, it was associated with the town of Bassano del Grappa, in the Veneto, and with neighbouring Friuli.

Much of the area was still under Austrian domination and pomace was what was left to labourers once landowners had claimed the grape juice for their tables. Nonino's great-grandfather, Orazio, was clerk of the works for a Hungarian noble family. He also operated a mobile still, with a cart and donkey carrying it to vineyards until he opened a distillery in 1897 at Ronchi di Percoto, northwest of Trieste.

For generations more, however, grappa would still remain a rough moonshine, containing up to 60 per cent alcohol by volume. It was typically taken as a digestive after heavy meals or as a bracing "correction" to one's coffee before work on chilly mornings.

This all changed at precisely noon on December 1, 1973. At that moment, Benito Nonino knew that his experiment had worked and that he had distilled



Benito Nonino with his wife, Giannola, and their daughters Elisabetta, Antonella and Cristina, who all work for the business

the first grappa made from only a single variety of grape. Sensibly, he had been listening to his wife, Giannola, whom he had married in 1962. She nurtured a deep regard for and understanding of local culture.

Pomace was customarily composed of a mixture of red and white grape skins, with the husks often collected when they had dried out. Giannola Nonino went to local farmers' wives and, knowing they were keen not to be dependent on handouts from their husbands, promised to pay them if they kept different kinds of skins separate and called her to collect them when they were still moist.

The Noninos focused on Picolit grapes, used to make dessert wine and in the 18th century a favourite of royal courts across Europe. By concentrating on a single variety, they were better able to control the quality of the premium product they envisaged creating,

with the distinctive taste of the fruit preserved.

The following year, Nonino made a single distillation from Ribolla grapes. Giannola knew that to get the *borghesi* to buy a drink that recalled the peasant identity many were trying to forget, it would have to look upmarket. She packaged it in bottles with silver stoppers wrapped in red thread and wrote to everyone influential she could think of to press samples on them.

Where Monovitigno Nonino led the way, soon other producers followed. In 1983, Benito doubled his number of stills from 12 to 24 and kept them going 24 hours a day. That year, he distilled 1,200 quintals — more than 11 and a half tonnes — of pomace. Then one day a car pulled up at the Noninos' farmhouse. Out stepped a chauffeur who ordered 48 bottles of grappa for his employer, signor Dolce Vita himself, Gianni Agnelli, the owner of Fiat.

Benito Nonino was born at Percoto in 1934. His name was bestowed on him by his father, Antonio, in honour of Italy's then leader, Mussolini. Fortunately, his mother, Silvia, had better judgment and after she was left a widow in the 1940s became the first woman in Italy to make grappa and manage a distillery. A fine cook, she used her knowledge of botanicals to improve the house *amaro*, or herbal liqueur. Benito's paternal grandfather, Vigi, had a similar reputation for resourcefulness, being admired locally for having saved his cows from the Austrian forces during the First World War by plying the troops with his grappa.

While fond of sweet treats, and of canoing, Benito was a man of reserved emotions and let his abilities speak for themselves in the still house. In 1984 he became the first to create a whole-grape distillate, which he named Ue.

As well as advancing grappa, the Noninos sought to preserve other tradi-

tions central to Friulan culture. In the mid-1970s, as they looked to distil other local grapes, they discovered that because they were not on the list of those regarded by the EEC as fundamental to wine-growing in the region, three varieties that had once been much-prized were no longer allowed to be cultivated. They were Schioppettino, a red grape almost wiped out by a phylloxera epidemic a century before, Pinoglo, another red with dense bunches like the pinecones after which it was named, and Tazzelenghe. Giannola Nonino pestered European officials for several years until a decree was forthcoming that reversed the ban.

In similar fashion, the couple founded the International Nonino Literary Prize in 1975. It is awarded to writers whose work is rooted in and conserves their cultures, and on half a dozen occasions its perceptive judges have anticipated the approval of the Nobel prize committee by several years.

Giannola was appointed *cavaliere del lavoro* (the Italian equivalent of a dame) for her work in 1998, one of the first 25 women so to be honoured. By 2003, her husband's stills were producing more than one million litres of grappa annually, 20 per cent of it for export.

Key to that success was the growing involvement in the company of the couple's daughters, Cristina, Antonella and Elisabetta (there was a family rule that husbands were best excluded from it). Their contributions included, after a decade of research, discovering how to distil honey, a product they named Gioliello. Keeping the family hand on the tiller into a sixth generation, Benito's granddaughter Francesca now handles Nonino's social media as the "grappa influencer".

Though he had been using a wheelchair due to illness for some years, on the last afternoon of his life Benito asked to be taken to look around the distillery a final time.

Benito Nonino, distiller, was born on February 6, 1934. He died on July 7, 2024, aged 90

Tommy Cassidy

Newcastle and Northern Ireland midfielder who survived having the chaotic, hard-living superstar George Best as a room-mate

It was quite a way to mark your final international appearance. At the 1982 World Cup Northern Ireland were, astonishingly, beating the host nation Spain 1-0. But they were struggling, down to ten men after a sending-off and losing their key player Sammy McIlroy to injury. The manager, Billy Bingham, chose as his substitute Tommy Cassidy, 31, then of Burnley and a hugely experienced and canny midfielder who had played for many seasons at Newcastle United.

Cassidy helped steady the ship, preventing Spain from dominating midfield and using the ball intelligently to keep as much possession as possible. Northern Ireland held on. "At the final whistle," he recalled, "we just looked at each other for about ten seconds in amazement. We couldn't believe what we'd done."

Cassidy's main memory of the day, however, was frustration as he had to delay celebrations while waiting with the winning goalscorer, Gerry Armstrong, to take a drugs test. "We were both so dehydrated that it took us an hour and a half to give a sample. We were sat under armed guards, next to Fifa doctors and officials, we tried and tried, drinking water, lager and even wine to help us. Gerry drank so much alcohol that he was a little bit drunk. He was singing *Danny Boy* and all sorts."

Cassidy had previously had unusually rich experience of the social side of international football through his role as room-mate for his fellow Belfast boy and glamorous celebrity player George Best. He hugely admired Best's footballing genius and described him as "the opposite of a big-headed superstar". Yet his life off the pitch as his fame grew was frequently chaotic.

"We were playing Portugal and by the time we landed he had every air hostess's number," Cassidy remembered in an interview with the *Daily Mail*. "I was rooming with him and three of them turned up, all at separate times. Miss World also called by once."

On another occasion he accompanied Best on a walk around Moscow before a game against the Soviet Union. "The KGB followed us. They were frightened someone might do something silly to George — now that would have started a war."

Cassidy playing for Newcastle in 1979



Everyone recognised him but he would stop to say hello. When we got back to the hotel a KGB officer shook George's hand and thanked him for being so respectful."

Cassidy was a proud Northern Irishman but also an adopted Geordie, having had a long association with Newcastle. He was born in Belfast in 1950 and became a successful young striker with Glentoran, scoring a hat-trick in a Northern Ireland Cup final in 1969.

The following year Newcastle brought him to Tyneside and arranged for his parents and three brothers to join him there to escape the Troubles. All the brothers went on to marry women from northeast England. Cassidy was married to Rosemary and they had four children, Jennifer, Anders, Victoria and Hannah.

It took some time for Cassidy to establish himself as a Newcastle player. He struggled to keep his weight down, once admitting ruefully to one of the

fitness coaches: "I found myself passing a Chinese restaurant on Saturday night and here I am, a pound and a half heavier."

Yet there was no doubting his ability as a midfielder who was never the speediest but used the ball well, creating opportunities for strikers such as Malcolm Macdonald. Cassidy, said Macdonald, "had wonderful skills and could glide over the grass when dribbling with the ball. He had great awareness of everything around him. He made so many goals for me."

Cassidy also scored goals of his own, notably a powerful shot from more than 30 yards against West Ham United, a beautifully controlled volley from the edge of the area against Queens Park Rangers and another long-range goal in a 3-1 win over Newcastle's great rivals Sunderland. That reinforced his reputation as a hero among fans, who also admired his wild hair and sideburns. These were, however, only brief moments of consolation as Newcastle failed to win trophies. Cassidy was on the losing side in the 1974 FA Cup final and 1976 League Cup final.

His international career, meanwhile, was marked by periods in and out of the Northern Ireland team after a debut in 1971. He scored one memorable goal, a winner against Scotland in 1974 and

won 24 caps, ending with the 1982 victory over Spain.

Cassidy's time at Newcastle had ended in 1980 when he surprised many by dropping into Division Three to join Burnley. In 1983 he moved to Apoel in Cyprus, where he also began a managerial career, but left after exposing corrupt payments to referees. Thereafter he managed Gateshead back in the northeast, and Glentoran, Ards and Sligo Rovers in Ireland. Returning to England he managed at Workington, Whitby Town and Blyth Spartans.

After retirement he worked in a sports shop and complained that modern football bored him. "I played with lads like Malcolm Macdonald and George Best and they would be horrified if we tried to play this bland style of football which seems to boil down to ball retention."

Cassidy made poignant visits to the Memory Café at Newcastle United, attended by fans suffering from dementia. Lately his own brain disorder worsened and the memory of spectacular goals, defiant wins and wild nights out slowly faded away.

Tommy Cassidy, footballer and manager, was born on November 18, 1950. He died of complications from Alzheimer's disease on August 2, 2024, aged 73

Benito Nonino

Italiens 'Vater des Grappa', dessen Familiendestillerie den ungehobelten, armen Verwandten des Weins in ein Premium-Getränk verwandelte

Entgegen dem Stereotyp sind die italienische Küche und der Weinbau dynamisch und haben sich in den letzten 50 Jahren stark weiterentwickelt. Vermeintliche Grundnahrungsmittel wie Tiramisu und Panettone sind recht neue Erfindungen, während die Carbonara möglicherweise während des Krieges von US-Soldaten eingeführt wurde.

Was den Wandel vorantrieb, waren die Marshall-Plan-Hilfen und die Mitgliedschaft in der Europäischen Wirtschaftsgemeinschaft. Diese verwandelten die italienische Wirtschaft in den 1950er und 1960er Jahren und schufen eine breite Mittelschicht, die es sich leisten konnte, auswärts zu essen und, wenn sie es tat, anspruchsvollere Speisen verlangte. So geschah es auch mit dem Grappa. Historisch gesehen war er der ungehobelte, arme Verwandte des Weins, aber Benito Nonino und seine Familie verwandelten ihn, wie sie sagen, "vom Aschenputtel in die Königin der Spirituosen".

Grappa wird durch die Fermentation der gepressten Schalen, Kerne und Stiele von Trauben hergestellt, einem Rückstand, der als Trester bekannt ist. Seine Ursprünge liegen im Nahen Osten, und im 14. Jahrhundert - bevor getreidebasierte Spirituosen bekannt waren - wurde seine Herstellung in dem Teil Italiens betrieben, der zum Herzland dafür wurde, d. h. in den Alpenregionen. Im 19. Jahrhundert, als es im Norden 200.000 Brennereien gab, wurde er mit der Stadt Bassano del Grappa in Venetien und dem benachbarten Friaul in Verbindung gebracht.

Ein Großteil des Gebiets stand noch unter österreichischer Herrschaft, und der Trester war das, was den Landarbeitern überlassen wurde, nachdem die Landbesitzer den Traubensaft für ihre Tafeln abgezogen hatten. Noninos Urgroßvater Orazio war Aufseher bei einer ungarischen Adelsfamilie. Er betrieb auch eine mobile Brennerei mit einem Karren und einem Esel, der ihn durch die Weinberge transportierte, bis er 1897 in Ronchi di Percoto, nordwestlich von Triest, eine Brennerei eröffnete.

Über Generationen hinweg blieb Grappa jedoch ein grobes Destillat mit einem Alkoholgehalt von bis zu 60 Volumenprozent. Üblicherweise wurde er als Verdauungsschnaps nach schweren Mahlzeiten oder als belebende "Korrektur" im Kaffee vor der Arbeit an einem kalten Morgen getrunken.

All das änderte sich genau um 12 Uhr mittags am 1. Dezember 1973. In diesem Moment wusste Benito Nonino, dass sein Experiment funktioniert hatte und er den ersten Grappa aus einer einzigen Rebsorte destilliert hatte.

Vernünftigerweise hatte er auf seine Frau Giannola gehört, die er 1962 geheiratet hatte. Sie hegte tiefen Respekt und Verständnis für die lokale Kultur, die ihr von ihrem Vater eingeblóßt worden waren, der nach einem erfolgreichen Aufenthalt in Argentinien in seine Heimat Friaul zurückgekehrt war.

Der Trester bestand normalerweise aus einer Mischung von roten und weißen Traubenschalen, die oft erst nach dem Trocknen gesammelt wurden. Giannola Nonino ging zu den Frauen der örtlichen Bauern und versprach ihnen - wissend, dass sie nicht von den Almosen ihrer Männer

abhängig sein wollten - sie zu bezahlen, wenn sie die verschiedenen Arten von Schalen getrennt halten und sie sammeln würden, solange sie noch feucht waren.

Die Noninos konzentrierten sich auf die Picolit-Traube, die zur Herstellung von Dessertwein verwendet wurde und im 18. Jahrhundert eine der meistgeschätzten Trauben an den königlichen Höfen in ganz Europa war. Indem sie sich auf eine einzige Sorte konzentrierten, konnten sie die Qualität des hochwertigen Produkts, das sie schaffen wollten, besser kontrollieren und den unverwechselbaren Geschmack der Frucht bewahren.

Im folgenden Jahr führte Nonino eine einzige Destillation von Ribolla-Trauben durch. Giannola wusste, dass diese Spirituose exklusiv aussehen musste, um die Bürgerschicht davon zu überzeugen, ein Getränk mit bäuerlicher Identität zu kaufen - die viele zu vergessen versuchten. Sie verpackte das Destillat in Flaschen mit silbernen Verschlüssen und einem roten Band, und schrieb an alle einflussreichen Personen, die ihr einfielen, um ihnen ein Probeexemplar zukommen zu lassen.

Der Monovitigno Nonino ebnete den Weg, bald folgten andere Produzenten der Nonino-Methode. 1983 verdoppelte Benito die Anzahl seiner Brennkolben von 12 auf 24 und ließ sie rund um die Uhr laufen. In diesem Jahr destillierte er 1.200 Doppelzentner – mehr als 11,5 Tonnen – Trester. Dann hielt eines Tages ein Auto vor dem Betrieb der Noninos. Ein Chauffeur stieg aus und bestellte 48 Flaschen Grappa für seinen Arbeitgeber, den Herrn Dolce Vita in persona, nämlich Gianni Agnelli, den Besitzer der Fiat-Werke.

Benito Nonino wurde 1934 in Percoto geboren. Seinen Namen erhielt er von seinem Vater Antonio zu Ehren des damaligen italienischen Führers Mussolini. Glücklicherweise hatte seine Mutter Silvia mehr Urteilsvermögen und wurde, nachdem sie in den 1940er Jahren Witwe geworden war, die erste Frau in Italien, die Grappa herstellte und eine Brennerei leitete. Als raffinierte Köchin nutzte sie ihre Kräuterkennnisse, um den hauseigenen Amaro oder Kräuterlikör zu verbessern. Benitos Großvater väterlicherseits, Vigi, hatte einen ähnlichen Ruf in Sachen Unternehmergeist und wurde vor Ort dafür bewundert, dass er während des Ersten Weltkriegs seine Kühe vor den österreichischen Truppen gerettet hatte, indem er den Soldaten seinen Grappa anbot.

Benito liebte Süßigkeiten, Kanufahrten und das Fahrrad. Er war ein Mann, der seine Emotionen zurückhielt, doch er ließ seine Fähigkeiten in der Brennerei für sich sprechen. 1984 war er der erste, der ein Destillat aus ganzen Trauben herstellte, das er *ÙE* nannte.

Neben der Weiterentwicklung des Grappas versuchten die Noninos, andere wichtige Traditionen der friaulischen Kultur zu bewahren. Mitte der 1970er Jahre, als sie versuchten, andere lokale Trauben zu destillieren, entdeckten sie, dass drei Sorten, die einst sehr geschätzt waren, nicht mehr angebaut werden durften, da sie nicht auf der Liste der von der EWG als grundlegend für den Weinbau der Region erachteten Sorten standen.

Es handelte sich um Schioppettino, eine rote Traube, die ein Jahrhundert zuvor fast durch eine Reblaus-Epidemie ausgerottet worden war; Pignolo, eine weitere rote Traube mit dichten Beeren wie die Tannenzapfen, nach denen sie benannt war, und Tazzelenghe. Giannola Nonino übte mehrere Jahre lang Druck auf die europäischen Beamten aus, bis schließlich ein Dekret erlassen wurde, das das Verbot aufhob.

In ähnlicher Weise gründete das Paar 1975 den Internationalen Nonino-Literaturpreis. Er wird an Schriftsteller verliehen, deren Werk in ihrer Kultur verwurzelt ist und diese bewahrt, und in

einem halben Dutzend Fällen haben seine weitsichtigen Juroren die Wahl des Nobelpreiskomitees um mehrere Jahre vorweggenommen.

Giannola wurde 1998 zum Cavaliere del Lavoro (italienischer Orden, in England das Äquivalent von *Dame*) ernannt, und war eine der ersten 25 Frauen, die diese Auszeichnung erhielten. Im Jahr 2003 produzierten die Brennkolben ihres Ehemannes mehr als eine Million Liter Grappa pro Jahr, wovon 20 Prozent für den Export bestimmt waren.

Der Schlüssel zu diesem Erfolg war die zunehmende Einbindung der Töchter des Paares, Cristina, Antonella und Elisabetta, in das Unternehmen (es gab eine Familienregel, nach der es besser war, die Ehemänner auszuschließen). Zu ihren Beiträgen gehörte nach einem Jahrzehnt der Forschung die Entdeckung, wie man Honig destilliert, ein Produkt, das sie Gioiello nannten. Mit der Familie am Ruder bis in die sechste Generation leitet Benitos Enkelin Francesca nun Noninos Social-Media-Aktivitäten als "Grappa-Influencerin". Obwohl Benito in seinen letzten Jahren aufgrund einer Krankheit an einen Rollstuhl gefesselt war, bat er an seinem letzten Nachmittag darum, die Brennerei ein letztes Mal besuchen zu dürfen.

Benito Nonino, Destillateur, wurde am 6. Februar 1934 geboren. Er verstarb am 7. Juli 2024 im Alter von 90 Jahren.

Didascalia: Benito Nonino mit seiner Frau Giannola und ihren Töchtern Elisabetta, Antonella und Cristina, die alle im Familienbetrieb arbeiten.