

GRAPPA NONINO CRU MONOVITIGNO® PIGNOLO

 **NONINO**
Distillatori in Friuli dal 1897

100%
DISTILLED
WITH ARTISANAL
METHOD

www.grappanonino.it/en
#GrappaNonino

Pignolo, Friulian native black berry vine variety, documented since 1300. In the 1970s it was on the verge of extinction because the name was not included among the region's authorized vine varieties.

December 1st 1973, Benito and Giannola Nonino create the single varietal Grappa, **Monovitigno® Nonino**, distilling the pomace of Picolit grapes separately.

In **1975**, while searching for ancient Friulian native vine varieties to distill their pomace, the Noninos discovered that the cultivation of the most representative ones - such as Schioppettino, Pignolo and Tazzelenghe - was prohibited. They were joined by Ribolla gialla in purity in Collio.

On November 29, with the aim of "stimulating, rewarding and having the ancient Friulian native vine varieties officially recognized" and thus preserving the biodiversity of the territory, **they established the Nonino Risit d'Aur Prize** and began the bureaucratic process to obtain the recognition of the aforementioned vine varieties. Authorization 486/78, which they obtained in 1978.

In the fiftieth anniversary since the establishment of the Prize, the Nonino Risit d'Aur has been awarded to Ben Little and the Pignolo vine variety.

Irish by birth and Friulian by adoption, Ben fell in love with the ancient black berry vine variety of Friuli and devoted years of study and research to it, studies that he collected in the self-published book '*Pignolo - Cultivating the Invisible*'. In 2023, he founded the Pignolo Association of Friuli Venezia Giulia, the largest association of winemakers in the region.



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	Primary product	Alcohol content % vol.	Taste
GRAPPA CRU MONOVITIGNO® PIGNOLO	Cru Friuli Nonino Family Selection, fresh, selected pomace from suitable areas of Pignolo grapes, in collaboration with Association of Pignolo of Friuli Venezia Giulia.	43	Elegant and soft. Very fresh and fragrant with a scent of green pepper, spices and small red fruits (blackberries and raspberries). Long persistence, with notes of dried fruit.

WHAT IS GRAPPA? It is the oldest and most traditional distillate of Northern Italy. It is obtained distilling the solid part of grapes: pomace. On December 1st, 1973, Benito and Giannola Nonino create the single varietal grappa, Monovitigno® Nonino, distilling the pomace of Picolit grapes separately.

MONOVITIGNO® [registered trade mark of the Nonino distilleries, composed by mono- and vitigno (*mono/single and vitigno/vine*), 1977 n. Single vine variety | **Grappa of, from m.**, obtained from the pomace of a single vine variety. (from Zanichelli Italian language Dictionary and Treccani.it Dictionary)

FERMENTATION In purity in anaerobic environment in stainless steel vats, immediately followed by distillation to avoid harmful secondary fermentations.

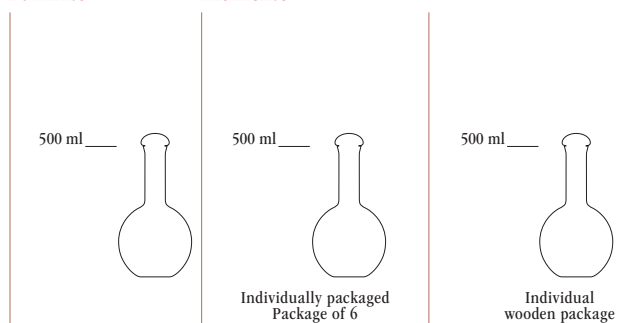
100% ARTISANAL DISTILLATION Batch with head and tail cutting, in particular and exclusive copper steam stills renewed by Benito Nonino. Distillation takes place very slowly to give volatile components, responsible for the fragrances, a correct evaporation and consequent condensation preserving unchanged the precious organoleptic characteristics of the vine variety chosen.

PRODUCTION Very limited and numbered, strictly depending on the year's harvest.

REST After distillation, Grappa rests from a minimum of 6 months to 1 year in stainless steel tanks to allow the various components to rebalance. At the end of the period, Grappa is ready for bottling.

BOTTLING

PACKAGING



BOTTLING Handmade, in flying hand blown phials, dated, with platinum silk screen. Copper plated stopper, handmade labeling.

PACKAGING Elegant decorated case, package of 6. Individual package in oak box.

TASTING It should be served at about 12°C or in an ice cold tulip shaped open glass. Before tasting, grappa should rest some minutes in the glass: taking oxygen the fragrances are enhanced, the nose palate harmony is completed.

WHEN AND HOW TO DRINK IT An ideal companion while reading or in a moment of relax.

AWARDS AND ACKNOWLEDGEMENTS

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THE ART OF DISTILLATION HAS BEEN A PRIVILEGE OF THE NONINO FAMILY SINCE 125 YEARS, 1897-2025

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. **The Nonino Prize has anticipated six times the choice of the Nobel laureates.**

NOVEMBER 27, 1984 The Noninos mark a new turning point; they distill the whole grapes 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.

JUNE 2, 1998 **Giannola Nonino** is appointed **Cavaliere del Lavoro** by the President of the Italian Republic: it is the most important work honor. Giannola is among the 25 women appointed out of 500 honors in the history of the Republic.

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.

SEPTEMBER 19, 2007 in Percoto there is the **first Nonino Cocktail Competition**, a competition for the **best cocktail with Grappa**. The event, organized for the first time by the 'association of British barmen – UK Bartender Guild – and AIBES, saw about fifteen bartenders of the most prestigious London bars and bars from Triveneto to challenge with their **creations based on Grappa Nonino**.

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.

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' Spirit Brand/Distiller of the year 2019 by Wine Enthusiast**, 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.

2021-2022-2023 L'Aperitivo Nonino has been elected "**Aperitif of the year international**" by Meininger International Spirits Award for the three years in a row!

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

"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".

Wallpaper* July 2015





NONINO

SINCE 1897 DISTILLATION WITH ARTISANAL METHOD

FROM ORAZIO TO BENITO

FROM BENITO AND GIANNOLA

TO CRISTINA, ANTONELLA, ELISABETTA

AND FRANCESCA

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 UNDER SEAL

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 ÙE Grape Distillate subject to aging are traceable in the Nonino registers certified by the Customs and Monopoly Agency. Nonino Grappa and ÙE, Aged and Riserva, are bottled without color additives.

Today the 7 Grappa Nonino Aging Warehouses boast 2650 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 ÙE 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 ÙE 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



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