

*Gran Riserva Nonino 27 years in barrique*





**100%** DISTILLED  
WITH **ARTISANAL**  
METHOD

**0%** ZERO  
**COLOR**  
ADDITIVES

# GRAN RISERVA 27 YEARS IN BARRIQUE

## ÙE® GRAPE DISTILLATE

# Monovitigno® Nonino

## Refosco dal Peduncolo Rosso

### What is ÙE® Grape Distillate?

The Grape Distillate created by Giannola and Benito Nonino on **27<sup>th</sup> November 1984** is obtained distilling in a single operation the skin, the pulp and the juice of the grapes. The Ministerial authorization to the production of the Grape Distillate (D.M. 20.10.84) is granted upon specific request of the Noninos. The success of this distillate in the years was so great to induce Italian and foreign distillers to follow the Nonino model. **09<sup>th</sup> August 1989** In the ageing cellars of Cristina, Antonella and Elisabetta the ageing of ÙE® Grape Distillate, unique for innovation and research, begins in Limousin, Nevers and ex-Sherry barriques. **17<sup>th</sup> March 2017** the Nonino family, from its Ageing Cellars under seal and permanent surveillance by the Customs and Monopoly Agency, draws *ÙE® Nonino Monovitigno® Refosco dal Peduncolo Rosso*, Grape Distillate aged 27 years in the Nevers Oak barrique nr. 410; Unique for Innovation and Research, contradicting the literature about ageing in wood which suggests ageing in barriques neutral distillates, preserves the intense fruity notes of the Refosco dal Peduncolo Rosso vine variety.

### Primary Product

ÙE® Monovitigno® Refosco dal Peduncolo Rosso harvested fresh and perfectly ripe.

### Fermentation

Vacuum-sealed in stainless steel tanks at controlled temperature, immediately followed by distillation to avoid harmful secondary fermentations.

### 100% Artisanal Distillation

Steam batch method, according to the family's ancient tradition, in particular and exclusive copper stills renewed by Benito Nonino. Distillation 100% with artisanal method takes place very slowly to allow the volatile components, which are responsible of the fragrances, a right evaporation and the consequent condensation in order to preserve the precious organoleptic characteristics of the vine varieties chosen.

### Harvest 1988

**Beginning of the ageing in the company cellars 9<sup>th</sup> August 1989** in the Nevers Oak barrique nr. 410, without color additives.

**17<sup>th</sup> March 2017, 159 anhydrous liters are drawn**, equal to 505 phials 700ml.

**Alcoholic content 45% vol.**

**Hand bottled** in flying hand blown transparent phials 700 ml, **with 24k gold silk screen printing**, dated and numbered. **Cork and metal stopper with 24k gold bath** closed with a true leather lace and, apart, **crystal and 24k gold stopper**.

### Packaging

Single – cased, single – Nut wood case. On sale by reservation only until sold-out.

### Tasting

ÙE® Gran Riserva 27 Years in barriques should be served at room temperature in a particular wide balloon type crystal glass. Before tasting it should rest some minutes in the glass.

**Visual Sensation** Very intense and velvety amber color.

**Olfactory Sensation** To the nose it is sensual and persistent with scents of raspberry, red fruit, jam, grapes and plums, candied fruit, vanilla, spices and dark chocolate.

**Tasting Sensation** Its taste is rich and spicy, with clear confirmation of the aromatic nuances of the Refosco dal Peduncolo Rosso vine variety. Long persistence.

### When and how to drink ÙE® Gran Riserva Nonino Monovitigno® 27 Years in barrique

Unique for innovation and elegance, rich of personality ÙE® Nonino Gran Riserva 27 Years in barrique is particularly suitable after dinner.

It is an active companion while reading as well as during conversation or in the moments of meditation, ideal if accompanied by cigars or dark chocolate.

**Natural ageing in barriques without the addition of color additives, 0% color additives.**

 *Ancient symbol of alcohols in the Middle Ages*

ÙE® / Grapes in the language of Friuli

# NONINO

## Distillers in Friuli since 1897

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### THE ART OF DISTILLATION HAS BEEN A PRIVILEGE OF THE NONINO FAMILY SINCE 1897.

**1897** Orazio Nonino establishes in Ronchi di Percoto the premises of his distillery, which until then has existed only as an itinerant still.

**1 DECEMBER 1973** they revolutionize the way 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 turning Grappa from Cinderella into a Queen of distillates!

**29 NOVEMBER 1975** they create the *Nonino Risit d'Àur Prize* (gold vine-shoot) with the aim of saving the ancient autochthonous Friulian vines which are dying out and obtaining the EC authorization to replant Schioppettino, Pignolo and Ribolla Gialla vines in order to preserve the biodiversity of the territory.

**30 JUNE 1977** they create the *Nonino Literary Prize*, which in 1984 will be completed with the International section.

**27 NOVEMBER 1984** they create the *Grape Distillate: ÙE®*. The Ministerial authorization for the production of the *Grape Distillate (D.M. 20.10.84)* is granted following a specific request by the Noninos.

**15 NOVEMBER 1989** The Noninos plant they own experimental vineyard in Friuli, in order to produce ÙE® Grape Distillate of unmatched quality.

**3 APRIL 2000** Cristina, Antonella and Elisabetta Nonino, after years of research create GIOIELLO® the distillate of 'Purity', the Aquavitae obtained from the distillation of pure honey.

**4 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, Research and Innovation ... The Noninos are considered the true Ambassadors of Italian Grappa throughout the World".

**6 DECEMBER 2003** the *New York Times* dedicates to the Nonino family the Saturday Profile "A Dynamo and her Daughters turn leftovers to Gold".

**FEBRUARY 2015** Grappa Nonino, the symbol of Italian excellence, is displayed in the London window of Harrods dedicated to the most precious distillates in the world.

**JUNE 2016** Grappa Nonino is ready to take off with Alitalia: the world representative of the Italian excellence in the production of Grappa and Distillates and in the Culture of Distillation, the Nonino, together with some of the greatest Italian brands, has been selected to represent the maximum expression of the Made in Italy in the skies of the entire world.

**18<sup>th</sup> MARCH 2017** Nonino is "Spirit Entrepreneur of the Year" Excellence in wine&spirit.

**1897-2017**  
**120 Years of the Nonino Distilleries**

### AGEING

Nonino Aged and Riserva Grappa and ÙE® have always followed a natural ageing in barriques and small casks under seal and permanent surveillance by the Customs and Monopoly Agency in the 5 Grappa Ageing Warehouses of the Nonino Distilleries and are bottled without the addition of coloring additives. All incoming and outgoing movements of Grappa and ÙE® Grape Distillate subject to ageing are traceable in the Nonino books certified by the Customs and Monopoly Agency. Today the 5 Grappa Nonino Ageing Warehouses boast nr. 1960 small casks and barriques made of different kinds of wood, among which Nevers, Limousin, Grésigne and ex-Sherry Oak and in Acacia, wild Cherry and Ash wood.