

## ***Percoto, Province of Udine***

*Established: 1897*

*Owner: Nonino family*

*Distillers: Cristina Nonino*



The Nonino family have devoted themselves to the art of distillation since 1897 and each generation has been actively improving and innovating to change the perception of this ancient Friulian distillate. Nonino is a family affair with daughters Cristina, Antonella and Elisabetta following the traditions of their parents, Benito and Giannola, in elevating Grappa above mere grape distillate to something of an art form.

In 1973, Benito & Giannola Nonino became the first distiller to create a single varietal grappa, using the indigenous Picolit grape, setting a trend which the rest of Italy's distillers would follow. Nonino has tirelessly campaigned for the preservation of local varieties, establishing the 'Risit d'Aur' (Golden Rootstock) Award in 1975, awarded annually to Friulian growers who preserve and propagate native vines. In 1984 Nonino again set the standard with *ÙE*, distilling from whole grapes to preserve their unique aromas and flavours. In 1989 the family planted forty hectares of their own vineyards in Buttrio (in Friuli's Colli Orientali) with Picolit, Ribolla Gialla, Fragolino, Schioppettino and Sauvignon for grappa and *ÙE* distillates. The most recent addition by Cristina, Antonella and Elisabetta is Gioiello, a range of outstanding honey distillates.

We have recently expanded our core range from Nonino, with the full selection of distillates available by pre-order.

### The Nonino's Art of Distillation

The Nonino's operate sixty six steam batch stills which operate 24 hours a day from September to November. This, combined with using the freshest pomace, allows for proper evaporation and subsequent condensation to capture the purity and aromatics of the chosen varieties.

### **Grappa Vendemmia**

Pinot Grigio, Friulano and Malvasia. Lightly aromatic with floral notes and a hint of pastry, the palate soft and persistent.

### **Grappa Il Moscato**

Moscato. Elegant, soft and aromatic with a scent of rose, thyme and vanilla.

### **Grappa Cru Monovitigno**

The Cru Monovitigno range is produced from single varieties - dated, numbered and limited according to the individual year's harvest from selected production zones. Nonino's Picolit was the first single varietal Grappa in 1973 and began a new wave of Grappa production and renewed interest in a near extinct variety.

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## **ÙE' UvaRossa and UvaBianca**

Distilled from whole grapes to combine the elegance of wine distillate and the character of Grappa. UvaRossa is made from the local red varieties of Schioppettino, Refosco and Fragolino. The palate is round and velvety with aromatic richness reminiscent of forest fruits and spice. UvaBianca is made from the white varieties Ribolla Gialla, Malvasia and Moscato and is lightly aromatic, pure and fresh.

## **Gioiello**

The Gioiello range are honey distillates, made by distilling pure honey of various flavours. Gioiello Citrus recalls Mediterranean scents of orange and lemon blossom. Gioiello Chestnut has an elegant, spicy nose with chestnut flavours on the palate that make a great accompaniment to hard cheeses such as pecorino.

## **Pirus**

Distilled from William pear, with an intense scent and a clear expression of the fruit.

## **Amaro Quintessentia**

ÙE' based liqueur, infused with alpine herbs and tangerines, aged in barriques of Nevers, Limousin and old Sherry wood. Makes a great aperitif over ice or chilled from the fridge with a wedge of orange.

## **Amaro Riserva**

The most recent addition to the range, Riserva is Nonino's famous Amaro Quintessentia, aged for a further two years in cask. Here there are notes of raisins and passito wine with bitter rhubarb, vanilla and flamed orange.

## **Prunella**

Light and delicate liqueur distilled from Prunes, with a perfume of bitter almond (which comes from the stone of the prune) and a long, persistent sweet finish. Great with pastry and dark chocolate.

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