

Grappa Nonino changes the perception of Grappa @GrappaNonino



To celebrate the legacy and heritage of Grappa Nonino, Adriatic – Importers of Fine Italian Food and Wine, hosted a special Grappa Nonino tasting event at Jamie's Italian, Melrose Arch on 31 July 2017.

Here, media and trade were welcomed and hosted in true Italian style, by Antonella Nonino. During the course of the evening, Antonella explained the passion that goes into creating their world renowned brand which has changed the face of Grappa worldwide.

Traditionally, Grappa was part of rural culture in northern Italy where wine farmers would preserve their wines for themselves while giving the wasteful leftovers to the farmworkers. The workers treasured this and distilled them into the drink we know as Grappa, which decades was considered a cheap drink for peasants to indulge in. Nonino, 120 years of distillation with artisanal method since 1897 when Orazio Nonino began brewing Grappa from a small distillery, and his skill has been passed on and refined for generations after him.

It wasn't until 1962 when Benito Nonino married Giannola Bulfoni and together embarked on a journey to create the most prestigious of Grappas which we know today as the Nonino brand. In 1973, they created Grappa Nonino Cru Monovitigno® Picolit – The Legendary Grappa -, which turned Nonino Grappa into the Queen of distillates, on the same level of the great world distillates, their success was so great that other distillers felt compelled to follow the Nonino method and as such, raising the standard and perception of Grappa.

Since then, at the hands of Benito and Giannola's daughters, Cristina, Antonella and Elisabetta, and with the same passion of which Nonino Grappa was founded, the brand has become the world's finest Grappa, paving the way for distillers to create something more refined. It is still brewed 100% with the original artisanal method and contains no colour additives. The Nonino Family personally takes care of the purchase of the primary products and follows the various phases of Distillation to guarantee the maximum quality of the distillate. Nonino, always ageing in barriques and small casks

under seal and permanent surveillance by the Customs and Monopoly Agency. Today the five Grappa Nonino Storage Warehouses host 2015 barriques and small casks made of Nevers, Limousin, Grésigne and Ex-Sherry oak, Acacia, wild Cherry and Ash wood.



Grappa Nonino experienced on the night included:

- Aperitivo Nonino and NoninoTonic cocktail
- Grappa Cru Monovitigno Picolit
- Nonino Ginger Cocktail made with Grappa Chardonnay barriques
- Grappa Monovitigno Merlot • Grappa Monovitigno Moscato • UE Monovitigno Fragolino
- Grappa AnticaCuvée Riserva 5 Years
- UE Riserva 14 Anni and Grappa Riserva 8 Years

In true Italian style, guests shared an array of rustic Italian dishes, mingled and left as friends. As Antonella Nonino says, “Enjoy with Friends. Always!”