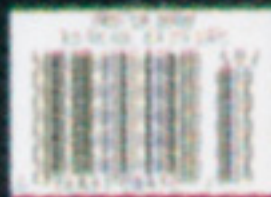


Wine Spectator

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THE ROTHSCHILDS

THE SAGA OF A WINE DYNASTY



RAISING THE BAR

This holiday season, lift their spirits with a distinctive gift

BY NICOLE SFORZA / PHOTOGRAPHS BY BILL MILNE



GRAPPA

Above: This dated, numbered and handmade bottle of Grappe i CRU Monovitigno Picolit is the brainchild of Nonino, a grappa producer from Friuli, Italy, who in 1973 created the first single-grape (*monovitigno*) grappa from the Picolit grape. According to Nonino, the grappa should rest in the glass a few minutes before it's tasted. Grappa, often used as a *digestif*, is a pomace brandy usually made of grape stems, seeds, pulp and skins. Suggested retail: \$156. Contact Paterno Imports: (800) 950-7676. The "Bouquet" grappa glass (\$15) from WMF, (800) 999-6347, rests elegantly on the couture letter tray (\$165) from Christofle, (877) 728-4566.