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#nonino

**100%**  
NATURAL





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# L'Aperitivo Nonino *Botanical Drink*

## How L'Aperitivo Nonino *Botanical Drink* was born

- 1928** Silvia and Antonio Nonino, the guardians of the family's spirit tradition, reinvent the ancient recipes of herb infusions for medicinal use and create "pleasure drinks" for the palate and for the soul.
- 1984** Giannola and Benito Nonino honor the great alchemic tradition with a creation whose purity is unique in the world. Drop by drop *ÛE*<sup>®</sup>, the Grape Distillate, is born.
- 2018** Cristina, Antonella and Elisabetta Nonino, inspired by the family's historical archives, revise in a contemporary key an ancient recipe based in an infusion of botanical herbs.  
Flowers, roots and fruits are selected according to the origin and the organoleptic characteristics, later they are dried at low temperature in order to keep unchanged the natural intensity of fragrances, tastes and colors.  
The light filtering preserves the citrus freshness and the moderate sweetness of the botanicals, a 100% vegetal harmony made precious with *ÛE*<sup>®</sup> Nonino Monovitigno<sup>®</sup> Fragolino, with fruity Mediterranean characterizations and scents of blackberry and berries.  
**L'Aperitivo Nonino *Botanical Drink*** is a botanical magic which in its colors and tastes bears the memory of the infinite variables of nature, the sun and the energizing joy of a toast!  
Without additives. **100% NATURAL.**  
Its vivid yellow color is 100% natural, as well as the taste, fresh and balsamic.

### Primary product

Infusion of selected botanicals ennobled with *ÛE*<sup>®</sup> Monovitigno<sup>®</sup> Fragolino from the Nonino Vineyard in Buttrio.

### Alcoholic content

21% vol.

### Bottling

Original Bottle designed by Luca Cendali for the Nonino Collection *ÛE*<sup>®</sup> Cru Monovitigno<sup>®</sup> Picolit, in transparent glass 700 ml.

### Package

Package of 6 bottles for the 700 ml capacity.

### Optimal temperature

Serve cold at about 6/7° or with ice.

### Taste

Citrus freshness with floral, fruity and balsamic notes. Slightly bitter.

### Color

Sunny, energizing yellow.

### When and how to taste L'Aperitivo Nonino *Botanical Drink*

Fresh and lively aperitif. Ideal in purity on the rocks, with ice and a twist of lime, or as a light drink, with 4 cl. of L'Aperitivo Nonino, 2 cl. of sparkling wine, ice and lemon peel. Excellent also as a cocktail ingredient.

 Ancient symbol of alcohols in the Middle Ages

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<sup>st</sup> DECEMBER 1973** they revolutionize the way of producing and introducing Grappa in Italy and throughout the world. They create the single varietal grappa, Monovitigno<sup>®</sup> Nonino, distilling the pomace of Picolit grapes separately and turning Grappa from Cinderella into a Queen of distillates!

**29<sup>th</sup> NOVEMBER 1975** they create the Nonino Risit d'Áur 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<sup>th</sup> JUNE 1977** they create the *Nonino Literary Prize*, which in 1984 will be completed with the International section.

**27<sup>th</sup> NOVEMBER 1984** they create the *Grape Distillate: ÛE*<sup>®</sup>. 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<sup>th</sup> NOVEMBER 1989** The Noninos plant their own experimental vineyard in Friuli, in order to produce *ÛE*<sup>®</sup> Grape Distillate of unmatched quality.

**3<sup>rd</sup> APRIL 2000** Cristina, Antonella and Elisabetta Nonino, after years of research create *GIOIELLO*<sup>®</sup> the distillate of "Purity", the Aquavita obtained from the distillation of pure honey.

**4<sup>th</sup> 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<sup>th</sup> 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 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 2017** The Nonino revolution "from Cinderella into a queen of the market", carried on by Giannola – the wife of Benito, the exceptional distiller – is selected as a case study by the *London School of Economics (LSE) Business Review*.

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

**1897-2018**  
More than 120 Years of the Nonino Distilleries

**25<sup>th</sup> MAY 2018** Cologne, Giannola Nonino and the Nonino Distilleries were awarded the "Walter Scheel Medal 2018 for the Culture of pleasure and Lifestyle".

 **NONINO**  
Distillers in Friuli since 1897

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