

A SMALL GUIDE ABOUT GRAPPA

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Pomace, fermentation, distillation and stills.

These are the four key words to understand the “Spirit of Italy” and which will be told us during the route through four historical Italian companies and their products.

NONINO DISTILLERIES

100% BATCH DISTILLATION

“Through uncounted decades, grappa was little more than a cheap, portable form of central heating for peasants in northern Italy.

Fancier Italians, and most foreigners, disdained it. But that was before the Noninos of Percoto came to prominence...”, these are the words of R.W. Apple Jr. on the New York Times of December 31st, 1997. The Nonino family has devoted itself to the art of distillation since 1897 with a method 100% artisanal. In 1973 Benito and Giannola Nonino revolutionized the way of producing and introducing grappa in Italy and throughout the world. They created the single varietal Grappa, Monovitigno® Nonino, distilling the pomace of Picolit grapes separately.

They have always made quality their passion, they have never let themselves be subdued by legerdemains, and have changed the aesthetics of the way of drinking grappa turning it from “Cinderella into a market Queen”.

The Nonino Distilleries, unique in the world, consist of five artisanal distilleries, each with 12 copper batch steam stills, for the production of the inimitable Nonino Distillates. They age naturally in small casks under seal and permanent surveillance by the Customs and Monopoly Agency, and they are bottled 0% color additives, respecting the tradition and the rhythms of true craftsmanship. The Nonino family personally takes care of the purchase of the primary product and follows the various stages of distillation to guarantee the maximum quality of the distillate.

HOW TO RECOGNIZE GOOD GRAPPA

Visual examination

Consider two aspects: the clearness and the color shade. The first is a fundamental requirement for grappa. The color shade is a first indication of the category grappa belongs to. Young grappas are colorless, crystal clear; aged ones have a color that ranges from white to a yellowish white. Aromatic grappas are colored by the pigment contained in the plant infused.

Centoventi anni della Famiglia Nonino

Olfactory examination

It is made according to the sensations coming from the volatile elements contained in grappa. Olfactory sensations come from three groups of chemical compounds: aldehydes, esters and alcohols.

Taste examination

It is made introducing a small quantity of grappa in the mouth and swallowing it. Afterwards it is possible to perceive: the alcoholic sensation, the sweet taste, the sour, the bitter and globally the tactile sensations. Finally, opening slightly the mouth and breathing air it will be possible to analyze the taste-olfactory sensations.

THE GRAPPA DISTILLATION METHODS:

***100% batch distillation, artisanal,
continuous distillation, industrial.***

P. 42 PHOTO

Nonino Distilleries

Copper batch steam stills

P. 43 PHOTO

GRAPPA NONINO RISERVA

AnticaCuvée® 5 YEARS Cask Strength: a blend of Grappas from fresh pomace, distilled with artisanal method in batch steam stills and aged from 5 to 20 years in barriques of Limousin, Nevers, and Grésigne oak barriques and ex-Sherry small casks in the Nonino cellars.