



NONINO GRAPPA PICOLIT CRU

£135.00

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Nonino is nothing less than a revolutionary distiller. Prior to the 1973 creation of the Picolit cru, grappa was made from pomace (the byproducts of winemaking) from a blend of different varieties, and had what was perhaps an unfair reputation for being nothing more than firewater. However, this world was to change forever when Nonino distilled grappa exclusively from the Picolit grape, an indigenous Friulian varietal commonly used to make sweet wines with distinctive acacia, quince and wild honey aromas. Picolit has since cemented its reputation as the world's greatest grappa, fully befitting its nickname as 'the Queen of Grappa'. To produce this spirit, the Picolit grape pomace is fermented in temperature-controlled stainless steel tanks, distilled immediately in copper steam stills, and rested for between six and twelve months. The result is an extraordinarily subtle, refined grappa, with notes of acacia, apple blossom, quince compote and freshly baked bread. The producer recommends serving this alongside San Daniele raw ham with fig mostarda. However, its delicacy and complexity mean that it is equally at home sipped neat at the end of an evening. Nonino Grappa Picolit Cru will make for a unmissable addition to any premium spirits cabinet.

