



VILLA ZARRI 1991 VINTAGE

23 Years | Brandy Italiano | Limited Edition

It combines two brandies from a single harvest from 1991, both made from Trebbiano Romagnolo grapes, distilled in small batches in a Charentais alembic in order to maintain its aroma. Limited edition with numbered bottles. Aged in small 350 liter French Limousin oak and Allier oak barrels. In the first year of aging new barrels are used, this gives color to the distillate and tannins. Then, the brandy is poured into depleted barrels that serve almost exclusively to the process of oxidation of tannins and alcohol. During the aging period, the alcohol content is slowly reduced by the addition of distilled water, until the consumption degree that, for this brandy, is 45% vol.

Tasting notes

Color

Bright amber

Aroma

Candied citrus fruits, honey and wood.

Taste

The palate is well defined and elegant. Iris flowers, blond pipe tobacco and beeswax followed by notes of balsamic and fresh pepper.

Finish

Intense, warm and persistent.

Villa Zarri Brandy Italiano Villa Zarri dates back to 1578, three generations of the Zarri family has been distilling wine from Trebbiano grapes, grown in vineyards located on the hillsides of Tuscany and Romagna at 450 feet and 2100 feet above sea level. Villa Zarri Brandy is the result of excellent craftsmanship and scientific research. During the aging process, the brandy is transferred from newer barrels to older barrels to control the tannins and oxidation, which amplifies its bouquet and complexity, the alcohol content is slowly and carefully lowered for a perfect balance and outstanding flavor profile.