



NEW ORANGE BRANDY

Emilia Romagna, Italy

Villa Zarri



www.villazarri.com

Method & Production

This liqueur is made by infusing Villa Zarri Brandy (which is aged for 7 years in 350 litre French oak barrels), with fresh orange peel and adding sugar. The oranges come exclusively from Italian orange groves.

Tasting Notes

Topaz in colour with a mahogany sheen. It releases sophisticated hints of candied orange, ginger, vanilla, eucalyptus, cinnamon, pastry, and tea leaves on the nose. The palate is won over by the impact of the precious balance between warmth and sweetness. Enveloping, slightly spicy, long, and seductive personality. The lingering aftertaste of candied fruit and sweet tobacco is endless.

Food Matching

The New Villa Zarri Orange Brandy can be consumed neat or with ice, at the end of a meal, but can also be used to create excellent cocktails, or in cooking, for the preparation of deliciously boozy desserts.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
VZ0847	New Orange Brandy	Glera: %	NV	40.0%	Stopper	6x0.5lt	No	No	Yes	No