



CHERRY BRANDY

Emilia Romagna, Italy
Villa Zarri



www.villazarri.com

Method & Production

Driven by the desire to return to the glorious past of Italy's history of liqueurs, Villa Zarri decided to reinvent the Italian Cherry Brandy and have created an outstanding liqueur perfect for cocktails and long drinks. The distilled wine is aged in small French oak barrels for 6 years before being blended with very high quality Vignola cherries from Castello di Serravalle, in the hills near Bologna. Two types of cherries are used in the blend, both presenting different characteristics; light red cherries with a bitterish taste and thick, pulpy flesh and darker red cherries with very sweet and juicy pulp. The cherries are 'brewed' in the brandy for two months, at the end of which the brandy is separated from the fruits. By this time, the brandy has reached an alcoholic strength of 40% and is ready to be filtered and bottled.

Tasting Notes

The cherry brandy boasts a bright ruby red colour with lively copper shades. With aromas of ripe, warm red fruits, vanilla and spice, it is full and enveloping on the nose. On the palate the cherry flavours are beautifully intense and the sweet spices are complemented by a slight citrus freshness and an underlying hint to tobacco and caramel.

Food Matching

In the summer, this brandy is delicious cold, with a couple of ice cubes. Otherwise drink at room temperature at the end of a meal on it's own or with biscuits or plain chocolate. It is an excellent base for cocktails.

Code	Label name	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs									
VZ310	Cherry Brandy	NV	40.0%	Stopper	6X0.5lt	No	No	Yes	No