



BRANDY 21YRS

Emilia Romagna, Italy

Villa Zarri

www.villazarri.com

Method & Production

This is a blend of four brandies of the same year, the 1988 season. The year of selection is reported on the label. This brandy is produced from wine which, harvest by harvest, changes properties every time, due to the changing seasons. The idea of Brandy Millesimato (that is, vintage brandy) is therefore due to the intention of bottling a product endowed with the characteristics of a particular year. The wines used are Trebbiano Toscano and Trebbiano Romagnolo, distilled with a discontinuous method by means of a Charentais alembic which preserves all its best elements. Brandies are aged in small 350-litre oaken barrels made in France (Limousin and Allier). During the first year of ageing new barrels are used in order to pass on to the distillate a certain colour and certain tannins. Later on, the brandy is transferred into the so-called exhausted barrels, which are almost exclusively used for the tannin and alcohol oxydation process. During the ageing period, the alcoholic strength is slowly lowered by adding distilled water until the final strength is reached, which in this case is 45%.

Tasting Notes

A golden yellow colour with amber reflections. A full and intense aroma with appealing shades of chestnut and harbutus honey. The smell unfolds revealing touches of sweet vanilla and woody liquorice root, arriving at wafts of leather and sweet tobacco. Its taste expresses power and elegance. The flavour is as the nose suggests: the sweetness of honey and vanilla, leading to an aftertaste of toasted nuts. In whole, this distillate is superbly balanced with a wonderfully rich smoothness. An elegant and sensual brandy.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
VZ0121	Brandy 21Yrs	Trebbiano Toscano Trebbiano Romagnolo	1988	45.0%	Stopper	6x0.5lt	No	No	No	No