



BRANDY MILLESIMATO 18 YEARS VINTAGE AGED IN MARSALA FLORIO BARREL

Emilia Romagna, Italy

Villa Zarri

www.villazarri.com

Method & Production

This Brandy Millesimato 2002 was distilled using the discontinuous cycle method with a Charentais alembic, from a 2002 vintage Romagna Trebbiano wine from the Romagna hills. The Brandy was then aged for 13 years in a 350-litre barrel of French oak from the forests of Limousin. In the fourteenth year, it was aged in a 300-litre oak wood barrel that previously contained a Marsala Florio Vergine 1998.

Tasting Notes

The nose is delicate with toasted oak wood, enriched with accents of liquorice and dried fruit, a prelude to intense identifying aromas of iris, cocoa powder, dried sage, nutmeg, a whiff of pepper and balsamic puffs. On the palate it envelopes the mouth in a warm embrace, slightly spicy and very cohesive, softly compelling, to exalt the dense aromatic properties, enhanced by a long wake of chocolate and mint.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------------------|---|------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Spirits & Liqueurs | | | | | | | | | | |
| VZ0125 | Brandy Millesimato 18 Years Vintage Aged in Marsala Florio Barrel | Trebbiano Romagnolo: % | NV | 49.0% | Stopper | 6x0.5lt | No | No | No | No |