



COFFEE BRANDY

Emilia Romagna, Italy

Villa Zarri



www.villazarri.com

Method & Production

This is a new brandy for Villa Zarri, presenting a delicious but unusual combination of flavours. This liqueur is obtained by means of infusion. The Trebbiano wine brandy which has been aged for 6 years in French oak barrels, is infused with a three high-quality coffees: an Indian coffee, and Arabic coffee and a very low-acidity coffee called 'Plantation A'. The Infusion lasts for a few days, during which the ground coffee passes on flavours and aromas to the brandy. Water is then added to adjust the alcohol level to the required percentage, along with a little sugar to soften the bitterness of the coffee. The infusion is filtered and allowed to rest for at least one year before bottling.

Tasting Notes

Dark mahogany in colour, the Coffee brandy combines the chocolatey aromas and flavours of the unusual mix of coffee and those of the wine distillate. The aromas and flavours are a delicious marriage of sweetness and bitterness with a mixtures of toffee, warm spices, roasted coffee and coconut milk.

Food Matching

A perfect match with plain chocolate and excellent with ice cream. Ideal to be savoured at the end of a meal as a digestif at room temperature or in the summer with ice cubes.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------------------|---------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Spirits & Liqueurs | | | | | | | | | | |
| VZ0410 | Coffee Brandy | | NV | 40.0% | Stopper | 6x0.5lt | No | No | Yes | No |