



AMARO ZARRI

Emilia Romagna, Italy

Villa Zarrri

www.villazarri.com

Method & Production

This Amaro is a product of the Zarrri family tradition, and follows a recipe that has been kept in the archives of the Villa Zarrri cellars for half a century. This liqueur is made with cold alcohol infusions of 28 precious herbs and aromatic roots, the tastes from which are bitter and elegant. These include quassia, rhubarb, wormwood, Colombo, liquorice, mint, myrtle-leaved bitter orange, gentian, bitter and sweet orange peel, and many others. The extract obtained is then left to stand for several months in a steel container until it reaches the 35 percent alcohol volume at which it is consumed. At this point, it is ready to be filtered and bottled.

Tasting Notes

This amaro is a luminous shade of dark brown with a golden green rim.

The nose is broad and elegant, full of enticing aromas of orange peel, rhubarb, mint, gentian, aloe, cinchona bark, walnut, liquorice, dried prunes, roasted coffee beans and medicinal herbs.

On the palate it is soft and perfectly balanced, round and moderately warm; it boasts a long progression of taste in which notes of roasted coffee and liquorice stick are exalted, embellished with refined balsamic echoes.

Code	Label name	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Spirits & Liqueurs								
VZ516	Amaro Zarrri	NV	35.0%	Stopper	6X0.70l	No	No	No