



BRANDY 10YRS

Emilia Romagna, Italy

Villa Zarri



www.villazarri.com

Method & Production

This brandy is made from a blend of various years and a range of brandies of different ageing. The number of years reported on the label refers to the most recent year present in the blend, although on average, the mean ageing is higher than this.

The name “Traditional Blend” is due to the fact that traditionally the brandy which is bottled is made up of a mixture, or blend, of various distillates of different years and ageing. This is due to the fact that the addition of various organoleptic characteristics in distillates makes the bouquet of the blended brandy much more harmonic and complete.

Tasting Notes

Ancient colour, with topaz reflections shifting towards a clear mahogany colour. In its complex and fine bouquet, it is possible to identify pearl barley, sweet liquorice and dried banana. As oxygenation evolves, a sensation of toasted pine kernel and soft toffee, with a vanilla ending, is sensed. When it enters the mouth it is sweet and soft, with taste sensations which remind of strawberry tree honey and candied orange, with a persistent and clean ending. A brandy endowed with an extreme personality.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
VZ110	Brandy 10Yrs	Trebbiano Romagnolo	NV	44.0%	Stopper	6X0.5lt	No	No	Yes	No