



BRANDY 23YRS

Emilia Romagna, Italy

Villa Zarri



www.villazarri.com

Method & Production

This brandy derives from a blend of two different distillates of wine from the 1991 harvest in the Romagna region. One from the plains and one from the hills. The idea of *Brandy Millesimato 1991* was to bottle a product which reflects the characteristics of this vintage year. The wines were put through a fractional distillation, using a Charentais alembic still. The resulting brandies were then aged in 350 litre French oak barrels (Limousin and Allier). The first year of aging was in new barrels, which give the distillate its colour and tannins. After one year the brandy was transferred to used barrels that function almost exclusively for the oxidation process of tannins and alcohol. During this aging process, the alcohol content is slowly reduced through the addition of distilled water.

Tasting Notes

Amber in colour with bright hints of mahogany. A breeze of iris, blond pipe tobacco and beeswax is the elegant prelude to a complex sweetness of candied citrus, cakes, and chestnut honey. The flavour personality is well defined and sophisticated, intensely warm and smoothly inviting, sealed by lasting balsamic and slightly peppery recurrences.

Code	Label name	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs									
VZ124	Brandy 23Yrs	1994	45.0%	Stopper	1X0.5lt	No	No	Yes	No