



VILLA ZARRI 10 YEARS OLD

Brandy Italiano | Limited Edition

A traditional blend aged a minimum of ten years however the tasting age is much higher due to the blending of various matured brandies. Villa Zarri is made from Trebbiano grapes, which are low in aromatic content and high in acidity, distilled in a copper Charentais still according to artisanal methods, double distilled in order to capture richer aromas. Aged in small oak barrels of 350 liters. Limited edition of only 4300 numbered bottles worldwide.



Tasting notes

Villa Zarri Brandy Italiano Villa Zarri dates back to 1578, three generations of the Zarri family has been distilling wine from Trebbiano grapes, grown in vineyards located on the hillsides of Tuscany and Romagna at 450 feet and 2100 feet above sea level. Villa Zarri Brandy is the result of excellent craftsmanship and scientific research. During the aging process, the brandy is transferred from newer barrels to older barrels to control the tannins and oxidation, which amplifies its bouquet and complexity, the alcohol content is slowly and carefully lowered for a perfect balance and outstanding flavor profile.