



VILLA ZARRI 22 ANS

Brandy Italiano | Édition Limitée

A premium blend of 9 different Trebbiano Toscano and Trebbiano Romagnolo wines from the 1987 and 1988 harvest, aged a minimum of 22 years in small French limousine and Allier cask, however, the tasting age is much higher due to the blending of a range of various older brandies. To achieve its deep complexity and texture the blend is matured for a further year before bottling. Limited Edition of 1'100 numbered bottles.

Tasting notes

Color

Golden yellow

Aroma

Intense and elegant aromas toffee, beeswax, crème brûlée, nuts, licorice root and torrone.

Taste

Creamy, rich with sweet and spicy woody hints

Finish

Warm, balanced and smooth

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.