



Villa Zarri

Brandy Italiano, 10-Years Traditional Blend

10-Years Traditional Blend Brandy is a blend of various years and a range of brandies of different agings. The number of years on the label refers to the most recent year present in the blend, although on average, in both cases, the mean aging is higher. The name "Traditional Blend" refers to a brandies blended in this way. The blend involves choosing brandies whose various organoleptic characteristics create an harmonic and a consistent presentation.

Tasting Notes

These tasting notes for the 10-Year Traditional Blend are from Luca Gardini (Chief Sommelier of Cracco Restaurant, Milan).

Color: Ancient color, with topaz highlights shifting towards, a clear mahogany color.

Bouquet: In its complex and fine bouquet, it is possible to identify pearl barley, sweet licorice and dried banana. As oxygenation evolves, a sensation of toasted pine kernel and soft toffee, with a vanilla ending, is sensed.

Taste: When it enters the mouth it is sweet and soft, with taste sensations which remind of strawberry tree honey and candied orange, with persistent and clean ending. A brandy endowed with an extreme personality.

Alcohol: 44%.

Serving Suggestion: Serve at 20°C (68°F). If you have stored the bottle at a cooler temperature, set it out so it can slowly acclimate. Serve in a snifter, a wine glass or a tulip-shaped glass.

Pairing

Chocolate or cheese. Young Goudas, mild to medium cheddars, brie, and milder blues like Gorgonzola. You can also enjoy it with smoked duck or a foie gras.



Villa Zarri is the Italian brandy of excellence. It is linked to the history of an illustrious Bolognese family and began in 1954, the year in which Leonida Zarri bought the Pilla, a company based in Venice, which produced excellent brandies and liqueurs. The Pilla facilities were relocated to Castel Maggiore, near Villa Zarri shortly after its acquisition.

1989 saw the establishment of Villa Zarri and in 1990 Guido Fini Zarri presented the first bottle of Villa Zarri Brandy, a completely natural product deriving from brewing Romagna and Tuscan Trebbiano wine by means of a discontinuous method using Charentais alembic stills made entirely in copper. Every step of the process complies with strict regulations like the rules governing Cognac. The result is a Brandy that doesn't fear comparison to any of the world's great distillates.