



VINITY
WINE COMPANY

Villa Zarri

Brandy Italiano, 12-Years Millesimato 2002, Marsala Cask

Distilled in 2002. Bottled: October 2014. Made by distilling wine produced from Trebbiano grapes grown on the hillsides of Tuscany and Emilia-Romagna. This was aged for a full year in a Marsala barrel from Bartoli Reserve.

Tasting Notes

Color: A golden yellow color with amber highlights.

Bouquet: Full and rich with some spice, a brandied raisin and a light caramel.

Taste: Rich and full with notes reminiscent of sherry-cask Highland single malt.

Alcohol: 49%.

Serving Suggestion: Taste at room temperature 17.5-20° C (64-68° F). Serve in a snifter, a wine glass or a tulip-shaped glass.

Pairing

Pairing with aged salty cheese or some nice dark chocolate.



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 Romagnolo 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.