



Villa Zarri

Brandy Italiano, 23-Years Millesimato 1997

This is a blend of brandies distilled from wines harvested in the same year, the 1997 season. The idea of Brandy Millesimato (vintage brandy) is to showcase the characteristics of a particular year. The wines used are Trebbiano Toscano and Trebbiano Romagnolo, distilled with a discontinuous method by means of a Charentais alembic which preserves all the wine's best elements.

The brandy is aged in small 350-liter oaken barrels made in France (Limousin and Allier.) During the first year of aging new barrels are used as these infuse the distillate particular tannins and add some richness to the color. Later, the brandy is transferred into used barrels, which are almost exclusively used for crafting the tannin and for the alcohol oxidation process. During the aging period, the alcoholic strength is reached, which in this case is 45%.

Tasting Notes

These tasting notes for the 23-Years Millesimato 1997 are from Sommelier Paolo Lauciani, a permanent part of the editorial staff of Bibenda magazine.

Color: Bright amber with a subtle gold-green rim.

Bouquet: It expresses an olfactory bouquet rich in hints of beeswax, dried iris, licorice, mint and vanilla, marked by refined hints of wood paneling.

Taste: In the mouth it is elegantly spicy, velvety and enveloping; the long retro olfactory progression lights up with returns of Jamaica pepper, vanilla and licorice stick.

Alcohol: 45%.

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

This pairs well with rich desserts, such as ice cream and chocolate mousse. It also matches well with a strong cheese, as that type of cheese enhances the floral flavors of the brandy.



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.