



Villa Zarri Amaro Zarri

Amaro Zarri follows a family recipe that has been kept in the archives of the Villa Zarri cellars for half a century. This liqueur is made with cold alcohol infusions of precious herbs and aromatic roots. These include quassia, rhubarb, wormwood, Colombo, licorice, mint, myrtle-leaved bitter orange, gentian, bitter and sweet orange peel, and 18 others. The extract is held for several months in a steel container until it reaches its settle at 35 percent alcohol by volume at which point, it is filtered and bottled.

Tasting Notes

Color: Luminous shade of dark brown with a golden green rim.

Bouquet: The nose is broad and elegant, full of enticing aromas of orange peel, rhubarb, mint, gentian, aloe, cinchona bark, walnut, liquorice, dried prunes, roasted coffee beans and medicinal herbs.

Taste: On the palate it is soft and perfectly balanced, round and moderately warm; it boasts a long progression of taste in which notes of roasted coffee and licorice stick are exalted, embellished with refined balsamic echoes.

Alcohol: 35%.

Serving Suggestion: Traditionally, amaro is served neat at room temperature 20°C (68°F). You can make a spritz as an aperitivo, or add it to a cocktail as a digestivo.

Pairing

An after-dinner dark chocolate or cheese plate. Lighter styles of blue cheeses, fresh cheeses, when using it as a mixer try it with Chevriou (French goat's cheese).



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.