



Villa Zarri

Cherry Brandy, *Brandy alla Ciliegia*

A desire to rediscover and newly promote a liqueur which boasts a glorious past in the Italian liqueur tradition prodded Villa Zarri into producing Cherry Brandy: Villa Zarri brandy, distilled wine aged in small French oak barrels for 6 years, is blended with precious cherries coming from Castello di Serravalle, a small town located on the hills of Bologna, close to the district of Modena, lying within area where the typical Vignola cherries, renowned as the best in Italy, are grown. In order to achieve excellent results, two types of cherries are used; durone della marca and nero second, endowed with extremely different characteristics. The former is a light red cherry with a bitterish taste and thick pulpy paste, which ripens at the end of June. The latter, instead, is the typical cherry of the hills of Bologna; it also ripens in late June, but its color is dark red, shifting towards purplish, and has a very sweet and juicy pulp. Cherries are brewed in the brandy for two months, at the end of which the brandy is separated from the fruits. During the brewing phase, an osmotic process takes place, thanks to which cherries pass on their liquid part to the brandy (water, sugars and aromas), while at the same time they absorb alcohol from the brandy which, in two months of brewing, reaches an alcoholic strength of 40%. At this point, it is ready to be filtered and bottled.

Tasting Notes

Tasting notes by Luca Gardini (Chef Sommelier of Cracco Restaurant in Milan).

Color: Extremely bright and transparent, it shows a ruby red color with lively copper shades.

Bouquet: Its scent is enveloping, full, ripe and warm fruits do not conceal a calibrated and stimulating spicy feeling. When it is smelled for a second time, its aromatic repertoire increases and an ethereal and vanilla-flavored note hints at what will be tasted.

Taste: When it is introduced into the mouth it is indeed sweet and seducing. Its flavor combines ripe cherries with *citron frit* freshness, only to return to sweet spices: first and foremost pipe tobacco and caramel. The ending is pleasant, harmonic and underlines full and extremely refined olfactory consistency.

Alcohol: 40%.

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

Serve at the end of a meal, either alone or with dry cookies, desserts containing fruit jam or plain chocolate. It is an excellent base for cocktails and long drinks.



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.