



Villa Zarri

Liquore Brandy e Caffè, Brandy and Coffee Liqueur

Villa Zarri Brandy and Coffee Liqueur reveals an unusual combination of flavors. This liqueur is obtained by means of infusion with a top-quality coffee one from India, and an Arabic one with very-low acidity called "Plantation A" into Trebbiano-wine-based Brandy that was aged for six years in French oak barrels.

Infusion lasts for very few days, during which ground coffee passes on flavors and aromas to the brandy. At the end, having added some water, to bring the alcoholic strength to the required figure (40°) and some sugar, to soften the bitterness of coffee, the infusion is filtered and allowed to rest for at least one year before bottling it. The result is a product which harmonically combines the chocolate aromas of the extraordinary coffee used and the scents of an aged Villa Zarri wine distillate.

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: Dark mahogany with, if held up to the light bright cinnamon.

Bouquet: Its scent is striking due to its excellent refinement and complexity. Toasting is well-defined and the aromatic sensations of coffee fully exert their seduction. Its description is completed by the "sweet" sensations of soft toffee and coconut milk.

Taste: When it is tasted, what had already been sensed by means of olfaction is finally experienced... sensations are mitigated and magnified by a certain discreet and charming sweetness, the end is based on a sweet/bitter marriage which makes you feel like tasting it.

Alcohol: 44%.

Serving Suggestion: This is a drink that is to be savored at the end of a meal as a digestif at 20°C (68°F), or chilled on warm days with some ice cubes.

Pairing

Excellent with 70% plain chocolate; traditionally, but always pleasantly, with ice cream.



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.