Villa Zarri Brandy

BRANDY VILLA ZARRI 21 YEARS OLD FULL GRADE MILLESIMATO 1987



The label reports the year of production and theyears of ageing, showing the alcoholic strength of the final product in a particularly evident way. Deriving from wine, which shows differentcharacteristics every harvest, depending on the season's weather conditions, Villa Zarri full proof brandies come from single distillates of thesame batch of wine.

The brandy is aged in small new oaken barrels, then it is transferred into the so-called exhausted barred, which arealmost texclusively used for the tannin and alcoho loxidation process. At this point, our brandy acquires its full strength and is ready ,withoutadding any distilled water, which would lower its alcoholic strength. The result is a pure product, totally natural and endowed with a strongidentity.

Due to its high alcoholic strength, between 55 and 59 percent, in order to taste it optimally, it is recommendable to prepare your palate andthroat by sipping a single drop of brandy, spreading it on your palate with your tongue. Having stimulated the perception of your whole mouth,the real tasting starts with small draughts, while always keeping a glass of water at hand in order to heighten its aromas.Dedicated to those who can enjoy strong and determined tastes, Villa Zarri full proof Vintage Brandies are ideal when associated with simpletastes, such as intense plain chocolate ,dry fruits, dates, marbled cheeses ,smoked meats ,or if sipped with a good , traditional cigar.

Tasting notes by Luca Gardini:

Millesimato 1987 based on Trebbiano Toscano wine – 21YEARS – 55.4%
Dark, intense and bright mahogany colour with ancient goldglints. Its scent is characterized by clear and persistent date and fig smells. When it ispoured, a large number of scents stem from it, ranging from pipe tobacco to cocoa,almond, dry lavender and Marseilles soap. In the end, candied and toasted sensations.Sensations in your mouth mirror those in your nose, especially complexity andsweetness; it is seducing in your palate, where creamy and round notes reach abalsamic and mentholated closing.

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