

**MILLESIMATO BRANDY 1997 AGED 23 YEARS**

This is a blend of two brandies of a single year, in this case 1997. Both brandies derive from the distillation of two Trebbiano Romagnolo wines from two different areas of the Romagna, one from the plain and one from the hills. The vintage is highlighted on the label. The brandy is produced from the distillation of wine which always has different characteristics at each grape harvest, caused by the different climatic conditions of that year. The idea of Vintage Brandy came, therefore, from the wish to bottle a product that bears the characteristics of the year in question. The wines used have been distilled, by discontinuous method, in a “Charentais” alembic still, made entirely of copper, which conserves and enhances all its finest features. The brandies thus obtained are then aged in small 350-litre casks of French oak from the Limousin forests. In the first year of ageing new casks are employed, lending colour and tannins to the distillate. Subsequently the brandy is decanted into so-called “used” barrels – this has the almost exclusive function of aiding the tannin and alcohol oxydation process. During the ageing process the alcoholic strength is slowly reduced by the addition of distilled water, until reaching the desired content for consumption, which is 45% by volume.



**TASTING NOTES**

by Paolo Lauciani (AIS Roma – Bibenda)

Bright amber in colour with a subtle green gold rim. It has an olfactory bouquet rich in aromas of beeswax, dried iris, liquorice, mint and vanilla, distinguished by refined boisé hints. It is elegantly spicy, velvety and enveloping on the palate; the long aftertaste is lit up by recurring notes of Jamaica pepper, vanilla and liquorice sticks.

**CONTACTS**

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