



The Italian Brandy of Excellence

BRANDY VILLA ZARRI 30 YEARS 1987-88 ASSEMBLAGGIO (BLENDING)

The new Brandy 30 anni Assemblaggio 1987-88 has been added to the now numerous series of our brandies aged over a long period of time, and today, among the bottled brandies, this is the one that has been aged the longest. This product follows in the wake of our Brandy 25 anni Anniversario and also contains the blend of 9 Trebbiano Toscano and Trebbiano Romagnolo wine distillates from the 1987 and 1988 harvests.

The youngest Brandy making up this blend has been aged for over 30 years in our French oak barrels with a 350-litre capacity.

All the wines have been distilled with our two-phase Charentais Alembic, a small distillation system made entirely of copper which, when wisely handled, allows us to obtain superb wine distillates.

The aging of the Brandies, as we have already mentioned, is done in small Limousin and Allier oak barrels. In the first year of aging, only new barrels are used, and these give the distillates colour and tannins.

Then, after a year of aging in a new cask, the distillates are decanted into so-called exhausted casks, casks that have been used for more than four years, and almost exclusively for the oxidation of tannins and alcohol. During aging, distillates lose their alcoholic strength very slowly, either by natural evaporation through the pores of the wood, or through the addition of distilled water. A year before bottling, the various Brandies that make up this blend were blended together and put back in the barrel to age so that they could harmonise perfectly. Like all our Brandies, this process is also completely natural, i.e. without added colouring, sugar and flavourings. This Brandy was bottled in November 2020.



TASTING NOTES

By Paolo Lauciani (AIS Roma – Bibenda)

Marvellous amber colour with mahogany reflections.

Engaging and seductive nose, enriched by aromas of tobacco, white chocolate, cherries in alcohol, leather, boiserie, chestnut honey, beeswax and toffee, all embellished with beautiful finishes of crème brûlée and distinctive balsamic accents.

Smooth and warm on the palate, it expresses itself in a voluptuous embrace, leaving a sophisticated lingering aftertaste marked by persistent aromas.

CONTACTS

Preiss Imports
www.preissimports.com
Phone 760-789-9000

