



Villa Zarri

10-YEAR ASSEMBLAGGIO TRADIZIONALE ITALIAN BRANDY

Villa Zarri Distillery

91 Points, Excellent, Highly Recommended -
Ultimate Spirits Challenge 2023

The Villa Zarri, located in Emilia Romagna Italy, and is a truly breathtaking Villa dating back to 1578. Although renovated in the eighteenth century, the Villa still boasts an enclosed park with a round tympanum in the center. Still remaining is a chapel dedicated to Saint Joseph in which an inscription reveals it was built by the Marchese Nerio Lorenzo Pietro Angelelli "upon returning from his travels to distant lands". The Villa has been passed onto Leonida Zarri who restored the villa to its current state, in which visitors can enjoy.

In 1986 the Brandy Villa Zarri was born with the aim of becoming the best Italian Brandy in the world. The Zarri family, currently headed by Guido Zarri, began with Guido's father purchasing The Villa Zarri during WWII.

The Villa Zarri products are housed in 350-liter French oak barrels in which the pores of the wood breathe

oxygen and contact the distillate. After a set period of time, the brandy is transferred to exhausted barrels (used for at least 5 years) to allow the oxidation process to finalize. The barrels are stored in humid cellars approx. 80-90% humidity year-round, allowing the ABV to descend and become softer and more palatable. The final alcohol content of 44-45% is believed to be the optimal percentage to maximize the enhancement of the distillate.

The 10-year is produced in a limited quantity of 10,000 bottles per year. It was curated to be the strong foundation for every Villa Zarri product thereafter. The name "Traditional Blend" is used to show that the brandy which is bottled is made up of a blend of various distillates of different years and ageing's. The number of years shown on the label refers to the most recent year present in the blend. However, typically the average ageing is older than the year advertised on the bottle.



The Italian Brandy of Excellence

PRODUCT OVERVIEW

CATEGORY: Italian Brandy

HARVEST: 10 days early (providing best acidity)

GRAPES: Trebbiano Romagnolo - All treatment stopped 2 months before harvest

POT STILL: Copper

SOIL: Clay

FILTRATION: Un-chilled

BARREL: 350-liter French oak

BARREL ORIGINATION: Limousin Forest, France

DISTILLATION: Double distilled

CELLARS: Humidity approx. 80-90%

COUNTRY: Italy

REGION: Emilia Romagna

CAPITAL: Bologna

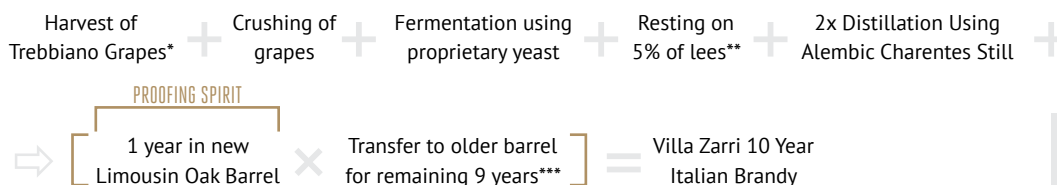
TASTING NOTES

- Buttery and semi-sweet introduction
- Notes of strawberry tree honey, candied orange, earth spice on pallet
- Notes of vanilla and woody elegance

SERVING RECOMMENDATIONS

- Neat
- Snifter or Glencairn glass

PRODUCTION PROCESS



* Harvested specifically 10 days before fully ripe; no pesticides 2 months prior to harvest

** Provides for exact ester content desired

*** 5 Year previous use in aging brandy minimum

44% 700mL
ALC/VOL BOTTLE

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