

# ASSEMBLAGGIO TRADIZIONALE 10 YEAR

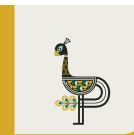
ITALIAN BRANDY

## TASTING NOTES

- ◆ Pearl barley, sweet licorice & dried banana.
- ◆ Notes of vanilla & clean, woody elegance on the finish.
- ◆ Sweet & soft, with tastes of strawberry tree honey & candied orange.



FLIP UP FOR A COCKTAIL RECIPE!



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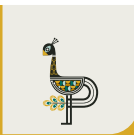
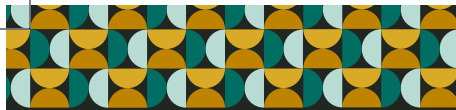
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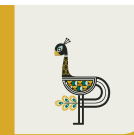
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Villa Zarri

Also nicely served neat as a digestif!

## AGED SAZERAC

### ◆ INGREDIENTS

2 oz Villa Zarri 10 Year  
1/4 oz Absinthe  
3 dashes Bitters  
1 Sugar Cube

### ◆ INSTRUCTIONS

Soak sugar cube with bitters & muddle to crush the cube in a mixing glass. Add Villa Zarri & stir. Pour into chilled glass, rinsed with absinthe. Squeeze a lemon twist into the drink & discard.

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# HOW TO

## PRINTING INSTRUCTIONS

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- ✦ After selecting how many copies you would like to print, select a page range of 1-2 only, to avoid printing multiple copies of this instruction page.
- ✦ Make sure the page is set to landscape orientation (11" x 8.5") in page setup.
- ✦ Select double, or two-sided printing, and then select the "flip on short edge" option.