CASTELLO DI BOLGHERI®

AZIENDA AGRICOLA



VARVÀRA

DOC BOLGHERI

2010

The name Varvàra is in honor of Baroness Varvàra Wrangler, wife of Count Ugolino della Gherardesca and great-grandmother of Count Federico Zileri Dal Verme, the current owner. This wine was born from the desire to develop a more immediate product while continuing to give importance to the fruit.

BLEND

50% Cabernet Sauvignon

30% Merlot

Petit Verdot

Syrah

HARVEST

VINIFICATION

Picked at top ripeness, destemmed, fermented in inox vats; long maceration by the Cabernet Sauvignon, more careful by Syrah and Petit Verdot to preserve fruit and soft tannins. Just after the fermentation we've put the wines in barrel, in this vintage 10% new oak (rhone and burgundy stile barrels)

CASTELLO DI BOLGHERI AZ. AGRICOLA

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AGING

Longer aging in barrel (15months)

CLIMATE

The 2010 summer was very constant, dry climate and temperature raised never over 30 degrees, condition that allowed a good ripeness process just the autumn instability joined us too early, begin September with any days rain and untypical cool weather, grape had ripe tannins but less sugar concentration.

TERROIR

SOIL

Calcareous with pH 8, mix of Clay-sand-limestone. Dark brown color

PRODUCTION AREA

Vineyards are placed on a hill at 70m over the sea level. Oriented towards the sea, full sun from the morning to the evening

DENSITY PLANTATION

6500 plants/hectare

YIELD

7500 kg/hectare

AWARDS

Gambero Rosso
2 bicchieri

Wine Spectator
89 pts

Falstaff
91 pts

I vini di Veronelli
88 pts

James Suckling
91 pts

Le guide de l'Espresso
15 pts