



VARVÀRA

DOC BOLGHERI

2021

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

55% Cabernet Sauvignon

28% Merlot

12% Cabernet Franc

5% Petit Verdot

HARVEST

Hand-picked, grape selection in the cellar before destemming.

VINIFICATION

Very delicate vinification through pumping over and delestage. The wine remains in contact with the skins for approximately 20–25 days. Fermentation is carried out in steel vats.



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12 months in 500-liter barrels and 35 Hl oak barrels.

CLIMATE

An exceptional vintage, characterized by a high concentration, but where the harmony was yet maintained. The hot and dry summer, together with the constant ventilation from the sea, helped the slightly early ripening. Yields per hectare were low, as well as the wine yields because the grapes had a particularly thick peel.

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

Falstaff I vini di Veronelli Wine Spectator Wines Critic 93 pts 91 pts 92 pts 91 pts

James Suckling Gambero Rosso Bibenda Wine Advocate 2 bicchieri rossi 92 pts 4 grappoli 93 pts