CASTELLO DI BOLGHERI
AZIENDA AGRICOLA



VARVÀRA

DOC BOLGHERI

2022

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

60% *Cabernet Sauvignon*
23% *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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AGING

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

CLIMATE

A winter marked by low rainfalls raised concerns about water stress in the fruit. However, timely rains in mid-August and early September facilitated full tannic ripening. The dilution effect from the rain resulted in wines that are balanced and highly enjoyable, albeit with slightly shorter aging potential compared to 2021. They boast a broader spectrum of fruit flavors, making 2022 yet another unique vintage.

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

James Suckling *95 pts*	*Wines Critic* *92 pts*	*Falstaff* *93 pts*	*Bibenda* *4 grappoli*
Gambero Rosso *2 bicchieri*	*Wine Advocate* *92 pts*		