CASTELLO DI BOLGHERI
AZIENDA AGRICOLA



VARVÀRA

DOC BOLGHERI

2023

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*
25% *Merlot*
10% *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 vintage characterized by a dry summer and ideal conditions at harvest, with notable temperature swings and no rainfall. The slightly later-than-usual harvest produced wines of intensity, featuring deep color, juicy fruit, lively tannins, and a generous structure for aging.

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
94 pts

Falstaff
93 pts