



# **VARVÀRA**

**DOC BOLGHERI** 

2020

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

20% Merlot

17% Cabernet Franc

3% Petit Verdot

**HARVEST** 

Hand picked grapes, selected again before the destemming.

VINIFICATION

Delicate process mainly through pump over of the juice. The maceration is 20 - 25 days. The fermentation is made in steel vats.



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12 month in 500 liters Barrels.

## **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**

ONAV Prosit Wine Spectator Wine Advocate James Suckling

2 pts 92 pts 93 pts

Gambero Rosso Falstaff 2 bicchieri rossi 91 pts