



Castello di Bolgheri Bolgheri Rosso “Varvara”



Varietal: 60% Cabernet Sauvignon, 20% Merlot, 20% Cabernet Franc

Appellation: Bolgheri DC

Elevation: mts

Alcohol %: 14

Residual Sugar: gr / liter

Acidity: 6.6 gr / liter

ph: 3.65

Tasting Notes: This red is all about balance and texture, creating an ideal foil for its black currant, black cherry, licorice, rosemary and iron aromas and flavors. Refined tannins lend grip on the lingering aftertaste. Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.

Aging: 12 months in 500L barrels.

Winemaking: Delicate treatment of pumping over and delestage, a concept to extract the fruit and clear tannin. The wine remains in contact with the skin for approximately 20 days. Fermentation takes place in stainless steel tanks at a controlled temp.

Food Pairing: Red meats, hearty chicken, red sauce with pasta.

Accolades

2020 **93** pts Wine Spectator



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