



Dario Di Varia

Vermentino Bolgheri

Vermentino Bolgheri by Dario Di Varia is a fresh and refined white wine, expressing the coastal influence of the Tuscan terroir. It opens with notes of citrus, white peach, and aromatic herbs, with a subtle saline nuance. On the palate, it is crisp and balanced, with vibrant acidity and a clean, persistent finish.

Flavor profile

Showing a luminous light gold appearance, it is an easy and fresh white wine with citrus, peach blossom and mild tones of tropical fruit.

Food pairing

Pair with seafood dishes, light appetizers or savory soups.

Tasting notes

Showing a luminous light gold appearance, it is an easy and fresh white wine with citrus, peach blossom and mild tones of tropical fruit. The wine is tight and snappy on the close.

Winemaking

6-hour cold pre-fermentation maceration, fermentation in steel and concrete at a controlled temperature no more than 16°C
Aging Sur lies for 4 months in cement tank with batonnages every 10 days at temperature controlled.

Appellation

DOCG

Region

Tuscany

Country

Italy

Wine type

White

Blend

Vermentino

Alcohol %

13.5

Bottle size (ml)

750

Soil

Medium texture, loose soil