



## Dario di Varia Vermentino

Bolgheri, Tuscany, Italy

Dario DI varia is a third generation winemaker whose grandfather moved to Bolgheri from Molise in the 1950's Dario was born and raised in Bolgheri and inherited the vineyards in 2008 after completing his degree in viticulture and oenology. His focus is on producing high quality wines that are born in the vineyard. His winemaking techniques are only ever meant to enhance each vintage's characteristics. Dario di Varia consists of 10 hectares of vineyards that are protected by green hills to the west and receive cooling ocean breezes to the east.

### 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.

Body



Aroma



Acidity



Sweetness



### Food Pairing & Enjoyment

Pair with seafood dishes, light appetizers or savory soups.

### Technical Data

Production area:	Tuscany
Appellation:	Bolgheri DOC
Varietals:	100% Vermentino
Vinification:	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.
Soil:	Medium texture, loose soil