

Italian wines in the world: Fattoria Varramista's Serpato

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It's hard not to fall in love with Varramista which is not only an excellent winery but also a unique place, with a beauty that is difficult to describe. It is therefore not surprising that the villa and the surrounding estate have seen over the centuries the presence of famous people such as the writer Alessandro Manzoni. It is no coincidence that such a magical place also became the residence of Giovannino Agnelli, who unfortunately died prematurely. Giovannino believed in wine, relying on one of the best Italian oenologists, Federico Staderini, who was the first to understand the great winemaking potential of this territory.

Over the years, Varramista has become famous for best qualifying such as grape like Syrah in Tuscany. But this should not make us forget the role of Sangiovese, which in their Sterpato wine is best expressed in marriage with Merlot and Cabernet Sauvignon which share the 20% of the blend equally.

We tasted the 2017 vintage and we appreciated it very much already on the nose, presenting clear hints of red fruit, from ripe black cherry to red berries (blueberries and currants in particular). But to make everything even more original and recognizable the spicy texture where black pepper prevails but also vanilla and cloves. On the finish there are also excellent balsamic notes. Great smoothness in the mouth, excellent balance and that acid shoulder that gives great drinkability and extraordinary pairing.

We paired it with an excellent rabbit stew and it was just perfect.

Company profile

Fattoria Varramista S.p.A. is a Tuscan firm, with a past of noble Florentines families and modern entrepreneurs, that manufactures red wines in the wonderful Terre di Pisa land. In the '90s Giovanni Alberto Agnelli, who inherited the magnificent estate from his grandfather Enrico Piaggio, the

inventor of Vespa scooter, implemented the re-conversion of the vineyards and production system under the guidance of Federico Staderini, the oenologist who carries on Dr. Agnelli's project to date. The Sangiovese, the typical Tuscan variety, was joined by some international varieties, like Syrah that was elected as the main grapevine and essential ingredient of Varramista, our cru. During the time we added three other wines, Frasca, Sterpato and Chianti Monsonaccio. Today we are focused on letting wine lovers and professionals visiting us and discovering how much attention and care we devote to our products.

Fattoria Varramista SPA

Via Ricavo – Varramista Montopoli Val D'Arno, PI 56020

commercialevino@varramista.it

+39 0571 44711

www.varramista.it