

## Camarcanda Bolgheri DOC - Ca' Marcanda

## CA' MARCANDA

### The Producer:

Angelo Gaja established his estate in Castagneto Carducci just south of the medieval town of Bolgheri on the Tuscan coast in 1996. The protracted negotiations for the estate led Gaja to call it Ca' Marcanda, which is a Piemonte dialect phrase meaning "house of endless negotiations". Camarcanda is the flagship wine of the estate and the first vintage was 2000. Bolgheri is a recent addition to range of Italian wines where winemaking only really got going in the 1980s with the DOC being awarded in 1994. But it is now regarded as one of the premium winemaking regions of Italy.

### The Wine:

**Grape(s):** Cabernet Franc and Cabernet Sauvignon  
**Area:** From hillside vineyards around the village of Castagneto Carducci  
**Vinification:** The two varieties ferment and macerate separately for around 15 days. After 18 months of ageing in oak, they are blended and then aged for several months in the bottle before being released. Vineyards Planted on white soil rich in limestone, firm clay and stones.

### Tasting Notes:

- A rich, dense nose with distinctive red fruits and a hint of perfume. A ripe and elegant palate has an understated concentration and a firm, long finish.  
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**Code:** 2261  
**Pack:** 6x75cl  
**Vegan:** No  
**Vegetarian:** No  
**Closure:** Cork

