

Magari Toscana IGT - 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, Cabernet Sauvignon and Petit Verdot
Area: From hillside vineyards around the village of Castagneto Carducci
Harvest: Early September
Vinification: After a soft pressing the three varieties are fermented and macerated separately for about 15 days.
Ageing: The separate varietals are then aged for 12 months in oak casks.. Then the wine is blended aged for several months in bottle before release.

Tasting Notes:

- A deliciously perfumed and complex nose. On the palate it is lively with a soft, elegant dryness and long finish.
- Angelo Gaja' Bolgheri estate and the first glass shows you why. 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.

Code: 2262
Pack: 6*75cl
Vegan: No
Vegetarian: No
Closure: Cork

