



TASTING NOTES

"Purplish red in color, the nose presents a wonderful mixture of black fruits such as plums and blackcurrants. Notes of black tea, and hints of aromatic herbs commonly found in the Mediterranean like rosemary and thyme, lead to a structured mouthfeel with tannins that are denser and more elegant reflecting the style of the vintage all culminating with a salinity representative of a classic Bolgheri style."

CA' MARCANDA

2021 MAGARI BOLGHERI DOP

ABOUT THE WINERY

Ca'Marcanda, Gaja's estate in Bolgheri, was established in 1996 propelled by Angelo's ambition to challenge himself with Cabernet Sauvignon, Cabernet Franc and Merlot.

The name Ca'Marcanda comes from the Piedmontese dialect that can be translated to "The House of Endless Negotiations".

The estate spans across 300 acres of vineyards, divided between Bolgheri (170 acres, bought in 1996 where the winery is located) and Bibbona (120 acres, gradually bought in the last 20 years).

ABOUT THE WINE

Magari is an Italian expression having different meanings "*If only it was true...*!", "*Maybe...*". It carries a sort of irony which leads people to smile, without showing off the great commitment and determination associated to the Ca'Marcanda project.

KEY SELLING POINTS

- Bouquet recalling red fruits, aromatic herbs typical of the Mediterranean scrub as well as marine notes
- Planted on dark soil rich in lime and clay, and white soil full of limestone, clay and stones
- First vintage produced 2000

TECHNICAL DETAILS

Varietal Composition: 60% Cabernet Franc, 30% Cabernet Sauvignon, 10% Petit Verdot Aging: 12 Months in oak and 6 months in bottle

Alcohol: 14.5%

