CA' MARCANDA



CAMARCANDA BOLGHERI DOP 2020

(KAH - mar-KAHN-dah)

The name *Ca'marcanda* derives from a Piedmontese dialect expression which can be translated as the "house of endless negotiations" and refers to the several meetings between the previous land owners and Angelo Gaja, a very long negotiation finally concluded in 1996 with the land purchase.

APPELLATION: Bolgheri D.O.P.

VARIETALS: Cabernet Sauvignon, Cabernet Franc

VINEYARDS: Planted on white soil rich in limestone, firm clay and stones

VINIFICATION: The two varieties ferment and macerate separately for around 15 days. After 12 months of aging in oak and further 6 months in concrete vessels, they are blended and aged for several months in the bottle before being released.

HARVEST NOTES: This vintage is characterized by a warm winter with well-distributed precipitation from October 2019 to February 2020. In April, temperatures dropped to - 4 ° C at night, leading to two spring frosts that caused slight damage in the youngest and lowest-lying vineyards. Significant temperature fluctuations and frequent rainfall required meticulous work to tackle fungal diseases in the spring. Early summer saw scarce winds (unusual for Bolgheri) and the weather remained warm and consistent throughout the summer, with no heat waves until mid-September. The harvest was slowed by several bouts of rain. The harvest of the red varieties began with Merlot on September 5. The grapes were healthy and fully ripe, with higher-than-average sugar content and crisp, fine skins.

TASTING NOTES: Very expressive and less austere than the 2019 vintage, this wine has a bright, purple-red color. The nose is austere yet impactful showing hints of small fruits such as blueberry, and raspberry, with a hint of blood orange along with aromatic notes of licorice, Mediterranean pine, and rosemary all classic to Bolgheri. On the palate, the wine is fat and salty with silky tannins and a medium structure, ending with a long, persistent finish.

FIRST VINTAGE PRODUCED: 2000

