

CA' MARCANDA



MAGARI BOLGHERI DOP 2021

(mah-GAH-ree)

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.

APPELLATION: Bolgheri D.O.P.

VARIETAL: Cabernet Franc, Cabernet Sauvignon, Petit Verdot

VINEYARDS: In Bolgheri, both on dark soil rich in lime and clay, and white soil full of limestone, clay, and stones.

VINIFICATION: The three varieties ferment and macerate separately for around 15 days. After 12 months of aging in oak, they are blended and then aged for several months in the bottle before release.

HARVEST NOTES: The 2021 vintage started with a harsh and rainy winter that brought a good water reserve of 550 mm between October 2020 and February 2021. Spring was cold and dry with two frosts, which delayed the vegetative cycle of the vines and fortunately caused little damage. The following summer saw only sporadic drizzle in June – one of the driest of the last decade. The summer remained cool which put the vines under less water stress and allowed the berries to ripen slowly, thanks in part to fresh northwest winds in July and August. The harvest began a week later than usual.

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.

**FIRST VINTAGE
PRODUCED:** 2000

WILSON DANIELS
SINCE 1978



Imported by Wilson Daniels | Napa, California | wilsondaniels.com