

CA' MARCANDA



VISTAMARE TOSCANA IGP 2022

(VEES-tah-MAH-reh)

Vistamare (sea view) recalls the sense of cheerfulness typical of the sunny days on the Italian coast. It is a name ironically borrowed from the real estate world, where the sea view is mentioned as the added value for excellence, the ultimate in luxury.

APPELLATION: Toscana I.G.P.

VARIETALS: Vermentino, Viognier, Fiano.

VINEYARDS: Lying on a sweet hillside overlooking the Tyrrhenian coast, the *Vistamare* vineyards benefit from the great luminosity and the heady marine breeze.

VINIFICATION: Fermented and aged in stainless steel tanks and barrels.

HARVEST NOTES: In 2022, we calculated 600 mm of rainfall in line with Bolgheri's average, but with an irregular distribution that was concentrated between October to December 2021 and late summer leaving a long period of drought in between. Temperatures were high throughout the season. However, the vines showed great resiliency in managing water shortages and high temperatures. With our work in the vineyards, the little moisture we had did reach into the soil. May recorded summer-like temperatures with breezes and 28° C during the day along with no rain. In June, the temperatures were normal. In July the heat became torrid and extremely dry. There were no fungal or pest problems. The rains arrived in mid-August which rebalanced the vintage, diluted the grape's high sugar concentration, softened the skins, and helped the tannins to ripen, leading to an optimal balance. The weather assisted us with a mistral wind that dried the humidity and prevented mold development. We began the long harvest of whites on August 16. Several thunderstorms in early September created conditions of high humidity, dangerous for mold development, but quite useful for encouraging full and balanced grape maturity. Thanks to the soft and fertile soils, the grass between the rows that had absorbed excess water began to grow again.

TASTING NOTES: The fresh and herbaceous notes of Vermentino combine with the remarkable complexity and roundness of Viognier. Fiano adds a floral and balsamic note to the bouquet. The nose is generous with peach, apricot, sage and marine notes, revealing a fresh, rounded and lingering taste in the mouth.

FIRST VINTAGE

PRODUCED: 2009

WILSON DANIELS
SINCE 1978



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