CA' MARCANDA



2023 VISTAMARE TOSCANA IGP

WINERY

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

WINE

Vistamare (sea view in Italian) 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.

VINEYARDS

Lying on hillside overlooking the Tyrrhenian coast, the Vistamare vineyards benefit from the great luminosity and the heady marine breeze.

WINEMAKING

Fermented and aged in stainless steel tanks and barrels.

VINTAGE NOTES

The season started with a rainy winter and a cold January and February with temperatures that reached -2°C. Then starting from March the weather became increasingly warmer and in April bud break started. May and June have been incredibly rainy and extra efforts in the vineyards were necessary to protect the grapes from fungal diseases. July and August developed particularly hot and dry with temperatures that reached 42°C for a week in mid of August. This heat wave ended by the last week of August with a heavy rainfall that gave vines some much needed relief. September was warm but with significant diurnal shifts. Harvest started on August 20th for the whites and finished on October 10th. Thanks to the abundant water in May and June the vines did not suffer the heat and drought of the summer and the vintage produced wines with bright acidity and elegance, with good structure, low alcohol levels and sweet tannins.

TASTING NOTES

On the nose, the wine develops floral notes with scents of chamomile, lime and lemongrass; at second glance it displays notes of apple, apricot, peach, lychee and flint. On the palate, the wine is fresh with medium structure, the wood is well integrated and has a long salty finish.

VINEYARD	
Region:	Tuscany
Appellation:	Toscana I.G.P.
Vineyards:	Lying on hillside overlooking the Tyrrhenian coast
First Vintage:	2009
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Vermentino, Viognier, Fiano
Aging:	Aged in stainless steel tanks and barrels

TECHNICAL DETAILS

Alcohol:

13.5%

