CA' MARCANDA



MAGARI BOLGHERI DOP 2020

(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: 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 (25F) 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 rains. 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: Deep ruby red with violet hues. The Cabernet varieties show their muscles with dark small fruits like black currant, marasca cherry and blackberry. 2020 Magari shows a complex character without being brash. The nose is rich, it starts fresh and then develops into Mediterranean scrub and black tea notes. The palate is voluminous with fine-grained and silky tannins. This wine has a long-lasting and a very flavorful finish.

FIRST VINTAGE PRODUCED: 2000

