CA' MARCANDA



VISTAMARE TOSCANA IGP 2021

(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: 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; it was 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, on August on the 30th with the Viognier.

TASTING NOTES: Vistamare is strikingly lively, showing a straw yellow color with green nuances. 2021 Vistamare is complex and layered, based on chamomile and Scotch broom, followed by pink grapefruit and other citrus fruits. Intensely fragrant with hints of peach, apricot and cantaloupe. It is creamy and smooth, with a refreshing acidity and a long intriguing saline finish.

FIRST VINTAGE PRODUCED: 2009

