

CA' MARCANDA

2024 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 a sweet hillside overlooking the Tyrrhenian coast, the Vistamare vineyards benefit from the great luminosity and the marine breeze.

WINEMAKING

Fermentation in stainless steel and ageing in stainless steel and oak for 6 months.

VINTAGE NOTES

Temperatures often above average combined with frequent rainfall were a defining feature of the entire vintage. Downy mildew pressure was high from April to early July due to short but frequent rains that kept the leaves wet for extended periods. The only month with generally lower temperatures was June, as a result of continuous rainfall. The rain stopped only between July and August, when warmer weather and good diurnal temperature variation (18°C–37°C) slowed down vegetative growth and brought the vines back to seasonal averages. Grape ripening was delayed by about 10 days on average; the harvest of white varieties began on August 26th and continued through October. The harvest was prolonged, as it was frequently interrupted by rain, which raised concerns about grape health and sometimes shifted harvesting priorities.

TASTING NOTES

On the nose, it opens with a complex bouquet, intertwining notes of yellow flowers and aromatic herbs. Ripe pineapple aromas are also perceptible, adding a fruity sweetness, accompanied by delicate hints of green almond and chamomile, which introduce a floral and slightly spiced dimension. On the palate, the wine reveals a taut and well-structured taste, with a prominent citrus freshness and a salty finish that refreshes the palate.



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:	Fermentation in stainless steel and ageing in stainless steel and oak for 6 months.

TECHNICAL DETAILS

Alcohol:	13.5%
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