

CA' MARCANDA

2024 PROMIS TOSCANA IGP

WINERY

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

WINE

The name reminds of the Italian word promessa, that means promise. A promise, exactly as an up-and-comer that, with its young and bold character, brings along a fresh breeze of liveliness and zest. It also symbolizes the Gaja family's commitment to beginning a meaningful new chapter in Tuscany.

VINEYARDS

In Bolgheri and in the neighboring area of Bibbona, mainly planted on dark soils full of lime and clay.

VINTAGE NOTES

The vintage was defined by above-average temperatures and frequent rainfall. Downy mildew pressure was high from April to early July due to repeated short rains and prolonged leaf wetness. June was cooler than average because of continuous precipitation. Conditions shifted in July-August, when dry, warmer weather and wide diurnal swings (18-37°C / 64-99°F) slowed vegetative growth and returned the vines to seasonal norms. Ripening was delayed by about 10 days, and the red harvest ran from September 3 to October 8, often interrupted by rain, which occasionally required adjusting picking priorities.

WINEMAKING

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.

TASTING NOTES

A deep, intense ruby hue with notable concentration. On the nose, the wine reveals a deep and composed aromatic expression where Mediterranean herbs blend with ripe red fruit. Gentle smoky nuances emerge gradually, accompanied by well integrated notes of roasted coffee that add warmth and depth. On the palate, the wine shows a medium intensity structure supported by broad, mature tannins that provide an enveloping yet balanced feel. The fruity component interacts harmoniously with the sweet spiciness, creating balance and continuity throughout the tasting. The finish is refined and persistent, echoing the subtle smoky note perceived on the nose and closing with a sense of poised elegance.



VINEYARD

Region:	Tuscany
Appellation:	Toscana I.G.P.
Vineyards:	Lime and clay
First Vintage:	2000
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Merlot, Syrah and Sangiovese
Aging:	After 12 months of aging in oak, they are blended and then aged for few months in the bottle before release.

TECHNICAL DETAILS

Alcohol:	14%
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