

CA' MARCANDA

2023 CAMARCANDA BOLGHERI DOP



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 Ca'Marcanda derives from a Piedmontese dialect expression which can be translated as the "house of endless negotiations" and refers to the several meetings between the previous landowners and Angelo Gaja, a very long negotiation finally concluded in 1996 with the land purchase. This is the wine that takes the name from the Estate, representing the pinnacle of the production for the family in Bolgheri.

VINEYARDS

Vineyards are planted in Castagneto Carducci, mainly on white soil rich in limestone, firm clay and stones.

WINEMAKING

The two varieties ferment and macerate separately for around 15 days. After 18 months of aging in oak, they are blended and then aged for several months in the bottle before release.

VINTAGE NOTES

The season opened with a rainy winter and a cold January–February, with temperatures down to -2°C (28°F). Warmer weather arrived in March, and budbreak followed in April. May and June were extremely wet, requiring extra vineyard work to prevent fungal pressure. July and August turned hot and dry, reaching 42°C (108°F) for a week in mid-August, before a late-August storm delivered 90 mm of rain and relieved the vines. September was warm with strong diurnal shifts— 27°C (81°F) days and 13°C (55°F) nights—allowing optimal ripening. Cabernet Franc was harvested starting September 20, with Cabernet Sauvignon picked last between October 1–10. Thanks to abundant spring rainfall, the vines withstood summer heat and drought, producing wines with bright acidity, elegance, good structure, low alcohol, and sweet, polished tannins.

TASTING NOTES

Youthful medium ruby, bright and vibrant in the glass. The nose is refined and layered, showing mixed berries, violet, sandalwood, and fresh herbs, with a subtle spice note that adds lift and complexity. The palate is harmonious and velvety, with fine, well-integrated tannins. A savory, energetic mid-palate leads into a long, precise finish marked by the distinctive salty backbone typical of Bolgheri.

VINEYARD

Region:	Tuscany
Appellation:	Bolgheri D.O.P.
Vineyards:	Mainly from the Castagneto Carducci area
Soils:	white soil rich in limestone, firm clay and stones
First Vintage:	2000
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Cabernet Sauvignon, Cabernet Franc
Aging:	18 months of ageing in oak and further 6 months in concrete vessels

TECHNICAL DETAILS

Alcohol:	14%
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