

CA' MARCANDA

2023 MAGARI 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

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.

VINEYARDS

In Bolgheri, both on dark soil rich in lime and clay, and white soil full of limestone, clay, and stones.

VINTAGE NOTES

The season began with a rainy winter and a cold January and February, with temperatures dropping to 28°F. Starting in March, the weather gradually warmed, leading to budbreak in April. May and June were extremely rainy, requiring extra vineyard care to protect against fungal diseases. July and August turned hot and dry, with temperatures reaching 108°F for a week in mid-August. This heat wave broke in the last week of August with 90 mm of rainfall, providing much-needed relief for the vines. September remained warm with notable diurnal shifts—81°F during the day and 55°F at night—allowing for optimal ripening. Harvest began on August 20th

for the whites and concluded on October 10th. Thanks to the rainfall earlier in the season, the vines withstood the summer heat, producing wines with bright acidity, elegance, good structure, low alcohol levels, and supple tannins.

WINEMAKING

The three varieties ferment and macerate separately. After 16-18 months of ageing in oak, they are blended and then aged for a few months in the bottle before release.

TASTING NOTES

The nose is remarkably intense, immediately presenting saline notes, flower bulbs, fresh wood logs, oregano and other aromatic herbs. The floral aspect dominates over the fruit, with a mature, almost wilted flower character. The wine is dense, exhibiting substance and juiciness. In the aftertaste, the fruit melds with sweet notes of chocolate. The wine boasts a very good structure, rich and slightly above average for the Bolgheri region, with prominent notes of rose and violet. A distinctive salty marine note adds complexity.



VINEYARD

Region:	Tuscany
Appellation:	Bolgheri D.O.P
Vineyards:	Lime and clay
First Vintage:	2000
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	Cabernet Franc, Cabernet Sauvignon, Petit Verdot
Aging:	After 12 months of aging in oak, they are blended and then aged for several months in the bottle before release.

TECHNICAL DETAILS

Alcohol:	14%
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