

CA' MARCANDA

2023 PROMIS TOSCANA IGP

WINERY

Ca'Marcanda, GAJA's estate in Bolgheri (Alta Maremma), 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 recalls, as well, the Gaja's family commitment meant to start a valuable project 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 season began with a rainy winter and a cold start to the year, with January and February temperatures dropping as low as 28°F. From March onward, conditions steadily warmed, leading to budbreak in April. May and June brought unusually heavy rainfall, requiring extra attention in the vineyards to protect against fungal diseases. July and August turned hot and dry, with a mid-August heatwave pushing temperatures up to 108°F for a full week. Relief came in the final week of August with 90 mm of rainfall, helping the vines recover. September remained warm with pronounced diurnal shifts—reaching 81°F during the day and dropping to 55°F at night—allowing for optimal ripening. Harvest began on August 20th

for the whites and concluded on October 10th. Despite the summer heat, the abundant early-season rainfall helped the vines thrive, resulting in wines with bright acidity, elegance, balanced structure, low alcohol levels, and supple tannins.

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

On the nose, it reveals a captivating and layered profile, with spicy notes evoking a mix of black pepper and cloves, enriched by fresh hints of red cherry and crunchy rhubarb. The presence of roasted coffee adds a deep and enveloping dimension. On the palate, the wine presents itself as austere, with a less concentrated tannic structure that makes it accessible and enjoyable. The fruity freshness blends with the spices detected on the nose, creating an interesting balance. The aftertaste reveals a slight smoky note, adding complexity and a persistent finish.



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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