

CA' MARCANDA

2025 VISTAMARE 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

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

Heavy rainfall early in the year, combined with above-average winter temperatures, increased downy and powdery mildew pressure as frequent showers kept the canopy wet. From March onward conditions stabilized, and early warmth advanced budburst by 6-7 days. Spring remained rainy and replenished soil water reserves. Summer was warm with intermittent storms and strong diurnal variation, supporting balanced vines and even veraison. Harvest of white varieties began early, from August 18th-28th, delivering healthy grapes with moderate alcohol and a ripe yet savory profile reminiscent of the 2019 vintage.

TASTING NOTES

Pale yellow with green highlights. On the nose, the wine reveals a layered aromatic profile combining white spice, medicinal herbs, yellow flowers, and fresh pineapple. A light smoky reduction and well-integrated hints of vanilla add nuance and depth. On the palate, it offers medium body, crisp acidity, and good length. The finish recalls green almond, leaving a fresh, savoury impression that enhances the wine's sense of precision and cleanliness.

VINEYARD

Region:	Tuscany
Appellation:	Toscana I.G.P.
Vineyards:	Lying on the Bibbona 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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