

CA' MARCANDA

2022 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

2022 was marked by a notable drought that began in late winter and lasted through much of the summer. A rainy August and September helped the vines recover, allowing the grapes to reach full ripeness and balance while maintaining excellent acidity. Throughout the year, rainfall totaled 600 mm but was unevenly distributed—most came in late 2021 and at the season's end. The vines adapted well, overcoming the initial water scarcity and efficiently processing the late-season rainfall. The Cabernet Franc and Cabernet Sauvignon harvest ran from late September through October 3rd. Despite the challenging conditions, the resulting wines are surprisingly fresh, as the drought and heat slowed vine growth, preserving high acidity in the grapes.

TASTING NOTES

This wine shows a refined and elegant profile with smoky aromas, red berries—especially currants—aromatic herbs, and subtle camphor notes. More concentrated and powerful than previous vintages, it maintains perfect balance. The palate is intense yet smooth, offering a mellow structure, good length, and a finish that combines salinity with delicate vegetal notes.

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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