

CA' MARCANDA

2024 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.

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.

VINTAGE NOTES

The vintage was defined by above-average temperatures and frequent rainfall. Downy mildew pressure was high from April to early July due to repeated short rains and prolonged leaf wetness. June was cooler than average because of continuous precipitation. Conditions shifted in July-August, when dry, warmer weather and wide diurnal swings (18-37°C / 64-99°F) slowed vegetative growth and returned the vines to seasonal norms. Ripening was delayed by about 10 days, and the red harvest ran from September 3 to October 8, often interrupted by rain, which occasionally required adjusting picking priorities.

TASTING NOTES

Bright, lively ruby red. The nose is vibrant and layered, with garrigue, crisp red berries, black tea, and subtle balsamic notes. The palate shows medium structure and silky, enveloping tannins, supported by a glyceric richness that adds volume and smoothness. The finish is savory, open, and expressive, with long persistence that underscores the wine's clarity and precision.

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: Each variety ferments and macerates separately, then ages 16-18 months in oak before blending and a brief bottle rest prior to release.

TECHNICAL DETAILS

Alcohol: 14%