

CA' MARCANDA

MAGARI 2018

NEW RELEASE

The 2018 wines show elegance, freshness and *finesse*

Climate and harvest

The winter was mild and dry, with no snow or rainfall and medium-high average temperatures, followed by a rainy and cold spring, particularly in May. 2018 was quite different if compared to the typical vintages of the Bolgheri area, mostly regarding the summer rainfall distribution, usually concentrated at the end of August and September. Exceptionally, this year heavy, short and close rainfall occurred in June and July, precisely when downy mildew and powdery mildew are usually more active. Those challenging rainy conditions made our effort in the vineyards particularly prompt and intense. August was cooler than usual, followed by a sunny, fresh and windy September, with great temperature changes between day and night, allowing the grapes to reach a perfect ripening condition. A total amount of 330 mm of rain occurred from May 1st to October 1st. The long harvest started on August 20th with Viognier and finished around the first half of October (October 4th) with Cabernet.

Tasting notes

Glowing and intense colour. Polished, refined, focused and expressive, with notes of eucalyptus, pepper and pine. A typical notes of the local Mediterranean bushes and berries rise from the glass. Fine-grained tannins surround a sleek core of black cherry, blackberry and liquorice flavours, with nice fresh nuances gliding through a long and expressive finish. The harmony between vibrant acidity and refined tannins is a premise for an excellent aging potential.

Vineyards

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

Appellation Bolgheri D.O.P.

Grape varieties

Cabernet Franc, Cabernet Sauvignon, Petit Verdot.

Winemaking method

The three varieties ferment and macerate separately for around 15 days. After 12 months of ageing in oak, they are blended and then aged for several months in the bottle before release.

First vintage produced 2000.



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