

CA' MARCANDA

VISTAMARE 2018

NEW RELEASE

The 2018 white wines show elegance, freshness and *finesse*.

Climate and harvest.

The winter was mild and dry, without snow and rainfall and medium-high average temperatures, followed by a rainy and cold spring, especially 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 fell over in June and July, exactly 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 less warm than usual, followed by a sunny, fresh and windy September, with great temperature exchanges 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. Regarding the white grapes and wines, Viognier variety shows freshness, balance and citrus fruits aromas and flavours, while Vermentino and Fiano are complex, intense and mineral.

Tasting notes

The nose offers pronounced notes of white and yellow blossom like acacia and broom, with whiffs of vanilla and candied fruits. It is intensely smooth and characterised by an electric tang of acidity and minerality. Vistamare finishes on ripe and honey notes. It is a penetrating and intriguing wine already but likely to intensify in complexity thorough time.

Vineyards

Lying on a sweet hillside overlooking the Tyrrhenian coast, the Vistamare vineyards benefit from the great luminosity and the heady marine breeze.

Appellation Toscana I.G.P.

Grape varieties Vermentino, Viognier, Fiano.

Winemaking method

Fermented and aged in stainless steel tanks and barrels.

First vintage produced 2009.



CA' MARCANDA

Loc. Santa Teresa, 272 - 57022 CASTAGNETO CARDUCCI