

CA' MARCANDA

2012 Vistamare

The playful name of this wine was inspired by the sea breeze, sun, and cheerful, lighthearted outlook of the Tuscan coast. "Vistamare" means sea view and is often used by the coastal hoteliers to entice would-be guests, even though their rooms may only offer a limited view of the Mediterranean. The vineyards used for Vistamare actually enjoy a panoramic view of the Tuscan horizon and their grapes are gently touched by the salt air and brilliant colors of the Tuscan sea.

- Appellation:** Toscana IGT
- Varietals:** 60% Vermentino, 40% Viognier
- Color:** Lemon
- Aroma:** Generous bouquet of peach, apricot, sage and marine notes, revealing a fresh, rounded and lingering taste in the mouth.
- Taste:** The freshness and herbaceous notes of Vermentino combine with the remarkable complexity and roundness of Viognier.
- Fermentation:** The two varieties are fermented separately, Vermentino in steel vats and Viognier in wood.
- Aging:** The Vermentino ages for 6 months in steel while Viognier in oak before being blended.

Features & Benefits

- Ca' Marcanda combines GAJA's innovative approach to winemaking with Bolgheri's innovative approach to varietal blends for Italian wines.
- Ca' Marcanda wines feature estate fruit from vineyards that represent the truest expression of the Bolgheri terroir.
- Ca' Marcanda winemaking is led by Angelo Gaja and Guido Rivella (GAJA winemaker since 1971), and Gaia Gaja, which ensures GAJA's exceptional quality is captured in these wines.

UPC: 086891-08036-9
SCC: 10 08691-08036-6
Case: 12pk

