

CA' MARCANDA

2013 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 I.G.T.

Varietals: 60% Vermentino, 40% Viognier

Color: Lemon

Tasting Notes: Notes of citrus and white flowers. Aromatic herbs, such as rosemary and sage, convey the surrounding Mediterranean forest. White stone fruits and a slight scent of honey counterbalance the Viognier aromatic side. The vibrant acidity of Vermentino completes the mouthfeel with elegance and liveliness.

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.

UPC: 086891-08036-9

SCC: 10 08691-08036-6

Case: 12pk

Features & Benefits

- Vistamare is a very limited production and the only white wine produced by the Ca' Marcanda estate, providing wine collectors with a true gem: Angelo Gaja's exclusive expression of Tuscan white wine.
- Elegance, balance, low alcohol content, and fresh aromas mark the 2013 vintage of Vistamare. The cool weather and wet growing season required high attention in the vineyards. This led to fewer, but very healthy and harmonious grapes, resulting in a delicious vintage that Italian wine enthusiasts will not want to miss out on.
- The Ca' Marcanda winery is the only winery from the GAJA family that was designed and built from the ground up with Angelo Gaja's vision and lifetime of experience. The layout and design allow for the precision necessary to craft exceptional wines, albeit with minimal intervention.

