

# CA' MARCANDA

## 2010 Magari



Magari means *if only it were true!*, an expression used often in Italian to express desire, hope, and a vision of a bright future. The soil is made of loam and clay-rich *terre brune, brown earth*, ideal for the cultivation of wines with pronounced minerality and notes of *goudron* and tar. With its lush Merlot fruit and its spicy Cabernet character, Magari expresses the essence of Bolgheri, rich and well-rounded, with an elegant, silky finish.

**Appellation:** Bolgheri DOC

**Varietals:** 50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc

**Color:** Deep garnet with blue tinges

**Aroma:** Lush Merlot fruit and spicy Cabernet aromas.

**Taste:** Magari showcases the essence of the upper Maremma. It's a full, rich, well-rounded wine with an elegant, silky finish.

**Fermentation:** Separate fermentation for the three varieties, which are blended in the January or February after the harvest.

**Aging:** The wine ages in new and slightly used barriques for a period of 18 months and undergoes no less than six months of bottle aging before it is released.

### 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: 086891-07271-5  
SCC: 10 086891-07271-2  
Case: 6pk

