

CA' MARCANDA

2011 Magari

Wine Spectator **90pts**
06/01/2014

WINEENTHUSIAST **90pts**
05/01/2014

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

