

CA' MARCANDA

2013 Magari

JAMES SUCKLING.COM  93pts

August 2015



94pts

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. 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 D.O.C.

Varietals: 50% Merlot, 25% Cabernet Sauvignon,
25% Cabernet Franc – 100% Estate

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 oak for a period of 12 months and undergoes several months of bottle aging before it is released.

UPC: 086891-07271-5

SCC: 10 086891-07271-2

Case: 6pk

Features & Benefits

- 2012 Magari is the first vintage of this wine to be classified as D.O.C. due to vineyard maturation within the Bolgheri D.O.C. planting zone on the Estate. This showcases the winery's continual quality strides and the exceptional value this wine represents.

- Magari's international and widely appealing grape varieties offer a fresh approach to Italian wines and a lushness that is attractive to a broader wine drinker.

- 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.

