CA' MARCANDA

Robert Parker Wine Advocate	95pts
JEB DUNNUCK	94pts
JAMESSUCKLING.COM	93pts
Wine Spectator	92pts

2015 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 vineyard blocks that make up this blend are further away from the nearby sea, closer to the fertile hillside. The loamy, clay-rich soils here are known as *terre brune* meaning dark brown earth, ideal for the cultivation of wines with richness, depth and minerality.

The 2015 Magari is marked by a change in blend. Over 20 years of learning on this property have brought many discoveries, an exciting one being the profound excellence of Cabernet Franc. As the vines have aged and reached further maturity, it has become apparent that this varietal can really shine in a starring role, hence the blend change. Beginning with the 2015 vintage, Magari will be predominantly Cabernet Franc with a small addition of Cabernet Sauvignon and Petit Verdot rounding out the blend. Juiciness and concentration as well as elegance and drinkability are the features of this vintage.

Appellation: Bolgheri D.O.P.

Varietals: 60% Cabernet Franc, 30% Cabernet Sauvignon, 10% Petit Verdot – 100% Estate

Color: Deep and vivid purple

Aroma: The increased proportion of Cabernet Franc gives a fresh and botanical nuance to the bouquet, with notes of rose petal, violet, eucalyptus, and blood orange peel.

Taste: The initial palate impression is invitingly savory, followed by clean and intense flavors of ripe blackberry, dark cherry, and blueberry. Firm and fine-grained tannins, coming from the new blend of the two Cabernet varieties. The well integrated oak and intense fruit concentration lead to a wine which is drinkable now but with serious aging potential.

Fermentation: Separate fermentation for the three varieties, around 15 days

Aging: The wine ages in oak for a period of 12 months and undergoes several months of bottle aging before it is released.

Features & Benefits

- 2012 Magari was 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 varietals offer a fresh approach to Italian wines and a lushness that is attractive to an international audience.

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