

# CA' MARCANDA

## PROMIS 2017

### NEW RELEASE

2017 is a vintage of very low quantity and an overall “concentration” of: fruit, structure and acidity.

### Climate and harvest

Winter and spring were dry and mild (230 mm of rain from May 1st to October 1st) therefore bud break, ripening period and harvest turned to be anticipated of a couple of weeks. Given these peculiar conditions, the aim of both vineyard and winemaking approach was to safeguard the freshness of the wines. Thankfully, at the beginning of September, 50mm of rain decreased the temperatures and helped to reach a full phenolic ripeness of the grapes. The early harvest started on August 17<sup>th</sup> with Merlot and finished on September 15<sup>th</sup> with Sangiovese. The quantity resulted in a 40% decrease of the production due to the small size of bunches and green harvest. We handled the grapes with particular care, applying extremely soft pressing of the bunches and shortening the maceration process. The wines reached good results, with intense fruity, spicy, herbal and mineral aromas and flavours. The 2017 wines feature a bright and intense colour along with a concentrated, powerful, yet balanced, character. Overall, the 2017 resulted in extremely low production combined with great quality level.

### Tasting notes

Bright and deep colour. The nose shows straightforward hints of dried flowers, pollen and sweet spices. The aromas are subtle and elegant. On the palate the wine is not overloaded, showing austerity and an upright structure. The palate is also full of the typical notes of the local Mediterranean bushes and berries. The harmony between good acidity and firm tannins is a premise for an excellent aging potential.

### Vineyards

In Bolgheri and in the neighboring area of Bibbona, mainly planted on dark soils full of lime and clay.

Appellation Toscana I.G.T.

Grape varieties Merlot, Syrah, Sangiovese.

### Winemaking method

The three varieties ferment and macerate separately for around 15 days. After 12 months of ageing in oak, they are blended and then aged for several months in the bottle before release.

First vintage produced 2000.



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