

CA' MARCANDA

CAMARCANDA 2020

NEW RELEASE

2020 is a vintage of finesse and fullness, with silky tannins, ripe fruit, and fresh refined aromas.

Climate and harvest

This vintage is characterized by a warm winter with well-distributed precipitation from October 2019 to February 2020. In April, temperatures dropped to - 4 ° C at night, leading to two spring frosts that caused slight damage in the youngest and lowest-lying vineyards. Significant temperature fluctuations and frequent rainfall required meticulous work to tackle fungal diseases in the spring. Early summer saw scarce winds (unusual for Bolgheri) and the weather remained warm and consistent throughout the summer, with no heat waves until mid-September. The harvest was slowed by several bouts of rain. The harvest of the red varieties began with Merlot on September 5. The grapes were healthy and fully ripe, with higher-than-average sugar content and crisp, fine skins.

Tasting notes

Very expressive and less austere than the 2019 vintage, this wine has a bright, purple-red color. The nose is austere yet impactful showing hints of small fruits such as blueberry, and raspberry, with a hint of blood orange along with aromatic notes of licorice, Mediterranean pine, and rosemary all classic to Bolgheri. On the palate, the wine is fat and salty with silky tannins and a medium structure, ending with a long, persistent finish.

Vineyards planted on white soil rich in limestone, firm clay and stones.

Appellation Bolgheri D.O.P.

Grape varieties Cabernet Sauvignon, Cabernet Franc.

Winemaking method

The two varieties ferment and macerate separately for around 15 days. After 12 months of ageing in oak and further 6 months in concrete vessels, they are blended and aged for several months in the bottle before being released.

First vintage produced 2000.



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