

# CAMARCANDA

(KAH – mar-KAHN-dah)

The name Ca'marcanda derives from a Piedmontese dialect expression which can be translated as the "house of endless negotiations" and refers to the several meetings between the previous land owners and Angelo Gaja, a very long negotiation finally concluded in 1996 with the land purchase.



<b>Winery</b>	CA' MARCANDA, Castagneto Carducci, Upper Maremma, Tuscany.
<b>Denomination</b>	Bolgheri D.O.P.
<b>Varieties</b>	Cabernet Sauvignon, Cabernet Franc. [Blend until the 2013 vintage: Merlot, Cabernet Sauvignon, Cabernet Franc].
<b>Vineyards</b>	Planted on white soil rich in limestone, firm clay and stones.
<b>Winemaking method</b>	The two varieties ferment and macerate separately for around 15 days. After 18 months of ageing in oak, they are blended and then age for another 12 months in the bottle before being released.
<b>Characteristics</b>	The nature typical of white soil and the abundance of stones are essential for the wine solid and complex structure. Nose with flowery, red fruit and root notes, typical of the Mediterranean scrub. The taste is rounded, with a dense texture and a remarkable mineral character. Lingering finish with smooth tannins.
<b>First vintage produced</b>	2000