

# CA' MARCANDA

## MAGARI 2015

### NEW RELEASE

Juiciness and concentration are the features of the 2015 vintage which shows elegance and yet drinkability.

### Climate and harvest

The winter in 2015 has been a cold one followed by a rainy spring, thus providing the appropriate amount of water reserves to the soil and also decisively hampering the diseases pressure in the vineyards. The summer in 2015 started with a positive and balanced situation in the vineyard, which has been crucial to face the very high temperatures of July and August. Very little selection has been necessary in the vineyard, and the 2015 grapes entering the cellar were clean and healthy. The fermentations have carried out regularly and without arrests, resulting in medium-to-high acidity wines with remarkable fresh aromas. The harvest began with Merlot on September 2 and ended with Cabernet Sauvignon on September 27.

### Tasting notes

The character of the 2015 Magari is marked by the change in the blend. The increased proportion of Cabernet Franc gives a fresh and botanical nuance to the bouquet, with notes of dog-rose, eucalyptus, green pepper, and red orange peel. The nose is more floral than fruity, sign of a specific agronomical focus in preserving the freshness and pursuing the elegance. The palate features an immediate savouriness followed by clean and intense flavours 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 wood aromas and the concentration of flavours lead to a wine which is drinkable now but with a serious potential for ageing.

### Vineyards

In Bolgheri, both on dark soil rich in lime and clay, and white soil full of limestone, clay and stones.

**Appellation** Bolgheri D.O.P.

### Grape varieties

60% Cabernet Franc, 30% Cabernet Sauvignon, 10% Petit Verdot.

### 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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