

Magari 2022

NEW RELEASE

A very promising vintage of great elegance, with freshness, juiciness, and floral notes.

Climate and harvest

2022 was a year marked by a particular drought that began at the end of winter and lasted for a good part of the summer. May registered higher than usual temperatures: this heat continued during June and the weather conditions became torrid and very dry during July. In the final phase of the season, a rainy August and September allowed the vines to get some relief and the grapes to reach full ripeness and balance, while still maintaining excellent acidity. The vines have shown that they were able to react in a very positive way, resisting the initial lack of water and metabolizing the rain as best and as quickly as possible. In total we had 600 mm of water throughout the year but the distribution was very uneven and was concentrated at the beginning (October and December 2021) and the end of the season (August and September). Harvest started in mid-August for the whites and finished on October 3rd with the last Cabernet Sauvignon. The quality of the vintage is very good and the wines are surprisingly fresh: as a consequence of drought and heat, the vines slowed down the vegetative cycle and managed to retain high levels of acidity in the grapes.

Tasting notes

The nose is remarkably intense, immediately presenting saline notes, flower bulbs, fresh wood logs, oregano and other aromatic herbs. The floral aspect dominates over the fruit, with a mature, almost wilted flower character. The wine is dense, exhibiting substance and juiciness. In the aftertaste, the fruit melds with sweet notes of chocolate. The wine boasts a very good structure, rich and slightly above average for the Bolgheri region, with prominent notes of rose and violet. A distinctive salty marine note adds complexity.

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 Cabernet Franc, Cabernet Sauvignon, Petit Verdot.

Winemaking method

The three varieties ferment and macerate separately. After 16-18 months of ageing in oak, they are blended and then aged for a few months in the bottle before release.

First vintage produced 2000

