

# CA' MARCANDA

## PROMIS 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 August 28 and ended with Sangiovese on September 19.

### Tasting notes

The Promis 2015 displays a deep garnet colour.

The nose is rich with notes of roots, liquorice, mallow, sage and thyme. Its specific Mediterranean character is mellowed by intense aromas of well ripe small dark berries. In the palate is a medium bodied wine with silky tannins and refreshing acidity, it opens with sweet and juicy notes of blackberry and black cherry, and then it ends with a pleasant salty and savoury hint.

### 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 55% Merlot, 35% Syrah, 10% 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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