CA' MARCANDA

PROMIS 2016

NEW RELEASE

A fulfilling vintage. Embracing, structured, voluptuous, and lively.

Climate and harvest

The 2016 winter and springtime have been both marked by abundant and frequent rainfalls, thus creating the ideal water reserves for the growing season. The 2016 summer turned out to be particularly dry. However, thanks to the rainy spring and the accurate mulching the vines did not suffer the drought. Strong diurnal temperature exchanges during the ripening period, with picks of 12-15 °C, allowed a slow and even maturation of the grapes. Due to the peculiar dryness of the season, the diseases pressure in the vineyard has been minimal, allowing the harvest of extremely healthy grapes. The harvest begun on 29 August with Merlot and ended with Syrah on September 11.

Tasting notes

The 2016 Promis opens with floral aromas of wild rose and violet, then it turns into a more earthy bouquet with hints of maritime pine, eucalypt, roots, wet stones. The palate is fresh and juicy, with notes of red and black fruits - raspberry, wild strawberry and mulberry. Creamy, smooth tannins. The final is sapid with a peculiar smoky and spicy character. With its notes of rosemary, wild fennel, embers, the 2016 Promis perfectly mirrors the Mediterranean scrubland of which it is surrounded.

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 Merlot, Syrah, 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.

CA'MARCANDA
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