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Ca'Marcanda di Gaja, Castagneto Carducci (Tuscany)

Magari Bolgheri DOP

Vintage 202

Winemaker Ca'Marcanda di Gaja

Region Tuscany **Alcohol** 14.5% vol.

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

Winemaking

The three types of grapes are fermented separate from each other. Following the fermentation, the assembly begins in spring. The Magari then matures for 12 months in new and slightly used barriques, followed by 6 months of maturing in bottles.

Our tasting note

A fantastic premium Tuscan from Gaja. Cabernet Sauvignon, Cabernet Franc and a little Petit Verdot combine to create a fruity and spicy firework, combined with elegance and sensuality. Pure and intense aromas of ripe blackberries, dark cherries, blackcurrants and eucalyptus. On the palate it has perfectly integrated wood with a smooth and fine texture.

Ca'Marcanda di Gaja

The vineyard Ca'Marcanda near Bolgheri captivates the imagination with its outstanding architecture that perfectly complements the surrounding Tuscan landscape. The area has an excellent climate for growing international grape varieties such as Cabernet Sauvignon, Cabernet Franc, Merlot and Syrah. Angelo Gaja has been planting roughly 120 hectares of vineyard since 1996. Despite that fact that he grows international grape varieties, Gaja certainly does not produce wines for international pallets, but far more wines that reflect the local terroir with its elegance, freshness and drinking pleasure.



Suitable with











