

Ca'Marcanda, Castagneto Carducci (Tuscany)

Magari Bolgheri DOP

Vintage	2024
Winemaker	Ca'Marcanda
Region	Tuscany
Alcohol	14% 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 Super Tuscan. 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

The Ca'Marcanda winery is exclusively owned by the Gaja family. It is located near Bolgheri and stands out for its magnificent architecture, which blends seamlessly with the 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

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