



Ca'Marcanda, Castagneto Carducci (Tuscany)

Camarcanda Bolgheri DOP

Vintage	2022
Winemaker	Ca'Marcanda
Region	Tuscany
Alcohol	14% vol.
Grapes	80% Cabernet Sauvignon, 20% Cabernet Franc

Winemaking

The two types of grapes are fermented separate from each other. Following the fermentation, the assembly begins in spring. The Camarcanda then matures for 18 months in new and slightly used barriques, followed by 6 months of maturing in bottles.

Our tasting note

This wonderful Bordeaux cuvée made from 80% Cabernet Sauvignon and 20% Cabernet Franc gleams in an intensive ruby red with a violet shimmer. Delicate aromas of cassis, dark forest berries, tobacco and black chocolate on the nose. On the palate it is powerful, with much fruit, an invigorating acidity and finely woven tannins. Long, concentrated after-taste. It's a masterpiece.

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

