

CA' MARCANDA

MAGARI 2013

NEW RELEASE

The 2013 vintage was one of great balance, characterized by generally cool weather and regular rainfall. Thanks to these conditions, the vines avoided any water stress, allowing for a steady and long ripening season. Harvest was late – the latest in 15 years – often a good starting point for the development of complexity and longevity.

Climate and harvest

Spring featured frequent rain and cool temperatures that slowed down vine flowering. As June began, warm temperatures and good water reserves played a crucial role in the development of healthy vegetative growth. The summer season brought mild temperatures, which would prove to lend the wines complex structure and remarkably lively color. A further drop in temperatures in mid-August resulted in slow yet constant and consistent grape ripening. From late August through September, temperatures and sunlight increased, leading to excellent concentration and perfect phenolic maturation. The harvest began on September 7 with Merlot and ended on October 8 with Sangiovese. After multiple selections in the vineyards, the grapes brought into the winery were healthy and showed great freshness and intensity. The fermentations started naturally and proceeded slowly and steadily. The wines display intense and vivid perfumes, and ripe and generous tannins sustained by a good acidity. We believe that the 2013 wines offer complexity and pleasantness, and above all great longevity.

Tasting notes

The bouquet of the 2013 Magari stands out for the purity and cleanliness of the red fruit aromas. In 2013, the specific botanical and marine notes common to wines from the Bolgheri area tend to more intense and floral aromas. Along with the comforting notes of red berries come fresh aromas of white almonds and light spices, such as cinnamon and white pepper. Ripe, mouth-covering tannins, silky body and plenty of freshness lead to a harmonic wine with great ageing potential.

Vineyards

In Bolgheri, both on dark soil rich in lime and clay, and white soil full of limestone, clay and stones.

Appellation Bolgheri D.O.C.

Grape varieties

50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc.

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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