

# CA' MARCANDA

## PROMIS 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 color itself, vivid and intense, immediately reveals the personality of this wine. Compared with the wide-open, friendly character of Promis 2012, Promis 2013 shows more structure than usual. The red fruit notes reveal themselves little by little, supported by complex botanical notes. The high acidity, combined with a juicy body and smooth tannins, lead to a very fulfilling wine, suitable for further ageing. The pleasant minerality brings a long, slightly stony finish.

### 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

55% Merlot, 35% Syrah, 10% 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.



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Loc. Santa Teresa, 272 - 57022 CASTAGNETO CARDUCCI