

CA' MARCANDA

VISTAMARE 2016

NEW RELEASE

A vintage of concentration and power.

Climate and harvest

The 2016 winter and springtime have been both marked by abundant and frequent rainfalls, thus creating the ideal water reserves for the growing season. The 2016 summer turned out to be particularly dry. However, the vines did not suffer any water stress, due to the rainy spring and more importantly thanks to the accurate mulching. A strong diurnal temperature exchange characterized the ripening period, with picks of 12-15 °C of difference between day and night. This allowed a slow and even maturation of the grapes.

Avoiding the trimming and bending of the shoots to the highest wires of the trellis prevented the vines from over producing leaves, thus leading to an overall balanced concentration of the sugar.

Due to the peculiar dryness of the season, the diseases pressure in the vineyard has been minimal, allowing the harvest of extremely healthy grapes. The harvest begun on August 27 with Viognier and ended with Vermentino on September 5.

Tasting notes

The wine results balanced in all its components—It shows a ripe fruit expression, with notes of stone fruits (white peach and apricot), honey and a peculiar floral character (blossom and jasmine). The finish is sweet and fresh at the same time.

Vineyards

Lying on a sweet hillside overlooking the Tyrrhenian coast, the Vistamare vineyards benefit from the great luminosity and the heady marine breeze.

Appellation Toscana I.G.P.

Grape varieties 60% Vermentino, 40% Viognier.

Winemaking method

The two varieties ferment separately, Vermentino in steel vats and Viognier in wood. Then, Vermentino ages for 6 months in steel while Viognier in oak, and finally they are blended.

First vintage produced 2009.



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Loc. Santa Teresa, 272 - 57022 CASTAGNETO CARDUCCI