

GAJA



CA' MARCANDA MAGARI 2006

The word “Magari” has several meanings: “if only”, “would that it were true,” “perhaps.” Ca’ Marcanda’s unique combination of terre brune (dark soils: loam and clay) and terre blanche (White soils: stones and pebbles) is reflected in Magari.

COLOUR

Deep garnet with blue tinges.

AROMA

Lush Merlot fruit and spicy Cabernet aromas.

TASTE

Magari showcases the essence of the upper Maremma. It’s a full, rich, well-rounded wine with an elegant, silky finish.

Item:

Ca’ Marcanda Magari

Grape Variety/Varieties

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

Age of Vines:

+10 years

Length/Type of Fermentation:

Separate for the three varieties, which are blended in the January or February after the harvest.

Length/Type of Aging:

The wine ages in new and slightly used barriques for a period of 18 months and undergoes no less than six months of bottle ageing before it is shipped.