

CA' MARCANDA

Region Introduction (soil, climate and any other special elements)

Appellation:

Bolgheri D.O.C.

Authorized varieties:

Cabernet Sauvignon 0-100%

Cabernet Franc 0-100%

Merlot 0-100%

Sangiovese 0-50%

Syrah 0-100%

Up to a max. 30% of other complementary red grapes.

Hectares:

300 in 1935/1080 currently.

Climate:

Mediterranean Maritime (quite similar to Montpellier-Languedoc, but fresher and marine, influenced by ocean currents).

Precipitation:

Average annual rainfall of 650mm, mostly in winter (around 90 rainy days per year).

Temperatures:

Warm Temperate, strongly influenced by the freshness of the sea.

It also shows large variations between vintages.

Brightness:

Very high because it is close to the sea which acts as a mirror and reflects the light onto coastal lands.

Wind:

Corsica and Elba - channel winds into a "corridor" that runs along the coast.

The winds mainly present in this area are:

- Mistral (North West) - fresh, healthy air and no clouds
- Libeccio (South West) - very strong, brings salinity
- Scirocco (South East) - wet, normally brings bad weather
- Grecale (North East)
- Ponentino (West) - less frequent, weaker
- Tramontana (North) - brings cold and clean air

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Pedoclimate

BOLGHERI

In the area of Bolgheri there are three main types of soils:

- Sandy Soil - located closer to the coast (Ca'Marcanda has no such soils).
- Brown Soil - intermediate, located inland (Promis is produced entirely from these soils, Magari only partially).
- White Soil - located further east, on the border of the Metallifere mountains (Camaranda is entirely produced by these soils, Magari only partially).

SPECIFICALLY IN CA'MARCANDA

Vineyards:

we produce only from estate owned vineyards, 120 hectares in total.

Altitude:

The vineyards of Ca'Marcanda range from a height of 250 meters to 80 m above sea level.

Soils:

the vineyards are mainly planted on brown and white soil. Both soils are compact and heavy with a good presence of clay, but the white soil is heavier and higher in altitude.

White soil:

- higher altitudes than other soil (150 m)
- abundant in limestone; the formation of the limestone is usually due to the ancient processes of decay of marine shells and skeletons. This limestone makes the clay as compact as stone
- sediment originated from Pleistocene marine sediments (2.5 million to 10 thousand years ago).
- composed of clay, limestone and sand
- as the soil gets deeper, limestone increases and sand decreases
- from about one meter deep, the soil turns into a compact and cold clay layer that gets more compact with depth (up to 90% clay)
- the clay and limestone make the soil very rich in minerals which gives complexity and depth to the wine.
- the compact soil naturally keeps cool and preserves water and minerals (clay), slows aging, and gives freshness and a nice acidity to wine produced
- the presence of stones also prevents the soil from becoming too compact and humid and it provides structure
- in such soil type the roots tend to propagate more in wideness than in depth

Brown soil:

- originates from the geological era: Pleistocene (from 2.5 million to 10 thousand years ago)
- the soil is a combination of sand and clay
- there is very little presence of limestone and more of iron oxide
- the amount of clay increases with depth
- soil is heavy (but less heavy and compact than the white soil)
- Brown soil contains colluvial and alluvial soil
- Alluvial soil: coming from rivers that began far away and brought stones.
- Colluvial soil: coming from hill erosion that lead to the creation of the valley clays (the richest lands)
- the soil is deep and absorbs water, but tends to not retain deep moisture
- the soils provide moderate water stress on the plants, which produce wines with a higher concentration of fruit (if there is little rain, the concentration will further increase)

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Operations carried out in the vineyard

Any manual intervention on the plant is minimum and its balance is ensured by fertilizing with compost made on the estate owned land, grassing and seeding of local cereals and varieties. The agronomic work enhances the biodiversity proliferation in the vineyard and pest control is made without using any chemicals at all. As for vine-growing, also winemaking is based on the respect for nature and its times, traditional knowledge.

We work organically over 85 hectares, are excluded for now the borders of the propriety, which have been surrounded by trees and hedges to protect them from the neighboring cultivations. We only use sulfur and copper, no chemical products are used.

Grassing:

Careful management of grassing between rows and specific management according to the different needs of each specific site in order to reduce vigor, keep the soil soft, manage the humidity and prevent the overheating of the soils during the warmest months.

Fertilization:

when needed, the fertilizer used is made from straw, stalks, branches and animal compost that we process ourselves after purchasing high quality manure and allowing red worms to digest it, refine it, and enrich it with microelements.

Green harvest:

from June to September in order to eliminate unhealthy, unripen or damaged bunches.

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