



GAJA

Gaja

Gaja Ca'Marcanda Vistamare is a vibrant blend of Vermentino, Viognier, and Fiano, capturing the essence of the Tuscan coast with its refreshing brightness and complex aromatics.

GAJA®

Ca'Marcanda Vistamare 2022

Tuscany, Italy

Region and Vineyards

Vistamare 2022 comes from the rolling hills of **Bolgheri**, overlooking the **Tyrrhenian coast**, where the vineyards benefit from exceptional luminosity and cooling marine breezes. The terroir's **soft and fertile soils** support vines that are resilient to the hot, dry conditions typical of the region.

The **2022 vintage** saw **600 mm of rainfall**, consistent with Bolgheri's average, but irregularly distributed. A long drought during the growing season was punctuated by rains in mid-August, which balanced the sugar concentration in the grapes, softened the skins, and enhanced the tannin maturity. The harvest began on **August 16** under optimal conditions, producing grapes of high aromatic intensity and balance.

Winemaking

Vistamare 2022 is crafted from a blend of **Vermentino, Viognier, and Fiano**, with each varietal contributing its unique characteristics. The grapes were fermented and aged in a combination of **stainless steel tanks and barrels**, ensuring both freshness and complexity.

This careful vinification highlights the Vermentino's herbal freshness, the Viognier's roundness and richness, and the Fiano's floral and balsamic notes, creating a harmonious and layered white wine.

Tasting Notes

- **Color:** Pale golden yellow, with brilliant clarity.
- **Aroma:** An expressive bouquet of peach, apricot, sage, and marine notes, complemented by floral hints from the Fiano.
- **Palate:** Fresh and lively, with the herbaceousness of Vermentino, the rounded complexity of Viognier, and the balsamic undertones of Fiano. The finish is long and elegant, leaving a refreshing maritime impression.



Alcohol :13,50 %

Composition: 60% Vermentino,
30% Viognier, 10% Fiano



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Did you know?

The name **Vistamare**, meaning "sea view," playfully references the luxury of a coastal panorama. Borrowed from real estate jargon, it embodies the wine's essence of Tuscan coastal vibrancy and Mediterranean charm.

Wine Pairing Ideas

- **Linguine alle Vongole (linguine with clams):** The wine's freshness and herbaceous notes complement the briny sweetness of the clams.
- **Grilled sea bass with rosemary and lemon:** Its rounded palate and subtle salinity enhance the delicate flavors of the fish.
- **Caprese salad with buffalo mozzarella:** The wine's aromatic complexity balances the creaminess of the mozzarella and the tang of fresh tomatoes.
- **Fritto misto di mare (fried seafood):** The crisp acidity and herbal undertones cut through the richness of fried calamari and shrimp.



Robert Parker (RP) : 92 Points (2017)

This is this publication's first review for Vistamare, which has been produced since 2009. The 2017 Vistamare is a blend of 45% Vermentino, 40% Viognier and 15% Fiano. The Vermentino and Fiano are fermented in stainless steel, while the Viognier goes into wood—some with lees aging and some not, to avoid it being too heavy and fat. The vines are shaded, thanks to the leafy canopy (with a view of the sea in Bibbona, hence the name "vistamare"), to keep the fruit cool and to preserve the acidity. The 2017 vintage shows concentrated freshness with Mediterranean notes of mint and sage.

