

Wine.com Presents: An Evening with the Gaja Family



CA' MARCANDA

Ca' Marcanda Magari
Bolgheri, Tuscany

60% Cabernet Franc, 30% Cabernet Sauvignon, 10% Petit Verdot

After his native Piedmont, Angelo Gaja was compelled to risk starting something new. Inexorably drawn by a unique piece of land and the promise of his dream – to bring his winemaking expertise to Maremma – the Gaja family created Ca' Marcanda.

Typical aromas of the local Mediterranean and berries rise from the glass. The palate is vibrant with notes of grapefruit, red orange and botanical herbs. Extremely juicy with a long-lasting, sapid finish.



PIEVE SANTA RESTITUTA®

Pieve Santa Restituta Brunello di Montalcino
Montalcino, Tuscany

100% Sangiovese

The Pieve Santa Restituta estate was acquired by the Gaja family in 1994. The “white,” rocky soils of this area, in the southwest subzone of the Brunello di Montalcino appellation have proven ideal for the cultivation of grapes destined to become fine wine.

Charming notes of juniper berries and licorice greet your nose. Sweet and ripe fruit open on the palate, with notes of spice and earthy aromatic herbs. Remarkable texture, mouth-filling fruit and a very good length.



GAJA

GAJA DaGromis
Barolo, Piedmont

100% Nebbiolo

Five generations of Gaja's have been producing wines in Piedmont's Langhe hills since 1859. With each generation, GAJA has reshaped and redefined the vocabulary of Italian winemaking and the world's perception of Italian wine.

Violets, rose petals and a hint of white pepper combine with rich, red currant and licorice. The initial aromatics flow across the palate with freshness and harmonious complexity, revealing juicy red orange and red grapefruit.