

Ca'Marcanda Grappa Magari

NV 1x50cl

Winemaking

The fresh pomace from the wine (the solid remains of the grape – skins, pulp, seeds and stems of the fruit) is immediately distilled after fermentation ends. Distillation happens slowly in order to conserve all of the varietal characteristics and aromas of the pomace. The alcohol vapours are then funnelled into a distillation column as the pomace is slowly warmed and the distillate is divided into 3 parts, the head, the heart and the tail. The Grappa is obtained by selecting the heart, i.e. the middle part of the distillation, and discarding the head and tail. The spirit is then aged for just the right amount of time in barrel to add texture and give the distinctive warm caramel hue. At the start of this process, the Grappa has an alcohol content of 70-75°. Before bottling, distilled water is added to bring the Grappa to the alcohol level indicated on the label.

Food match

Grapes

100% Merlot

Region/Appellation

Bolgheri

Alcohol by volume

45%

Drinking Window

2025 - 2031

Tasting Guide



Tasting note printed

30/07/2025

