

**GAJA**

**Grapes**

60% Cabernet Franc

30% Cabernet Sauvignon

10% Petit Verdot

**Region/Appellation**

Bolgheri DOP

**Alcohol by volume**

14.50%

**Residual Sugar**

042 g/l

**Drinking Window**

2024 - 2035+

**Tasting Guide**



**Tasting note printed**

29/04/2024

# Magari 2019 6x75cl

## Winemaker Notes

Glowing and intense colour. Polished, refined, focused and expressive, with notes of eucalyptus, pepper and pine. A typical notes of the local Mediterranean bushes and berries rise from the glass. Fine-grained tannins surround a sleek core of black cherry, blackberry and liquorice flavours, with nice fresh nuances gliding through a long and expressive finish. The harmony between vibrant acidity and refined tannins is a premise for an excellent aging potential.

## Vineyard

The vineyard blocks that make up this blend are further away from the nearby sea, closer to the fertile hillside. The loamy, clay-rich soils here are known as terre brune (dark brown earth), is key in creating round wines with mineral characters.

## Winemaking

The three varieties ferment and macerate separately for around 15 days. After 12 months of ageing in oak, they are blended and then aged for several months in the bottle before release.

## Food match

Grilled and Roasted Red Meats

A perfect match for a variety of grilled meats and game

