



CACCIA AL PIANO

B O L G H E R I



## CAP Rosé

METODO CLASSICO  
VINO SPUMANTE DI QUALITÀ  
EXTRA BRUT

2020

BLEND  
50% Syrah  
50% Merlot

### GROWING YEAR

The 2020 growing season opened to a relatively mild winter with abrupt temperature drops; a warm, dry spring followed, favouring a rapid budbreak. Abundant groundwater reserves allowed to develop regularly during the subsequent summer months. August brought significant day-night temperature differentials, conditions that encouraged an excellent ripening process, while late-month rains and cooler weather met the vines' remaining water requirements. The harvest started during the first days of September.

### VINIFICATION

The two grapes are hand-harvested separately in small 15 kg crates at different moments, as soon as each reaches optimal desired ripeness. The clusters of each then receive a very gentle, gradual pressing, resulting in a yield of only 40% in a must rich in primary aromas, a firm acidity, and abundant polyphenols, but without extracting tannins that would negatively impact the elegance and finesse of our classic-method wine. The must ferments slowly at a low temperature for about 15 days; at a certain point, the temperature is lowered abruptly, to conserve some natural sugars, which will serve for the secondary fermentation in the bottle.

### MATURATION

In the successive spring, the wine undergoes tirage: it is bottled together with yeasts that will transform the remaining sugars into alcohol and CO<sub>2</sub>. When the secondary fermentation concludes, the sparkling wine undergoes a further maturation in the bottle on the spent yeast cells for 10 months. The wine is then riddled and disgorged, for this vintage on 8 March 2022.

SERVING TEMPERATURE  
8 - 10°C

[cacciaalpiano.it](http://cacciaalpiano.it)