



CACCIA AL PIANO

B O L G H E R I



GROTTAIA

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA
ROSATO

2021

BLEND
50% Syrah
50% Merlot

GROWING YEAR

A fairly rainy winter ushered in the 2021 growing year, with above-average maximum temperatures, which brought an early budbreak in the vineyards. Spring, too, brought sporadic rain between April and early May, which re-appeared only in September. Summer was thus hot and dry, which kept the ecosystem healthy and pest-free and gifted us an early, and very high-quality harvest.

VINIFICATION

The two grape varieties are hand-picked into small 15 kg crates, at separate times in order to harvest the fruit at its optimal physical ripeness and in response to weather conditions. The grapes are vinified individually as well. Merlot receives a gentle whole-cluster pressing, while Syrah is de-stemmed and the juice undergoes a pre-pressing maceration on the skins for 6 - 8 hours in the press to preserve and heighten must colour and crispness. A slow, 15 - 20 day fermentation follows at low temperatures.

MATURATION

The rosé matures four months sur lie, with periodic bâtonnage, until assemblage of the final blend and successive bottling.

SERVING TEMPERATURE

8 - 10°C