



CACCIA AL PIANO

B O L G H E R I



## CAP Rosé

METODO CLASSICO  
VINO SPUMANTE DI QUALITÀ  
EXTRA BRUT

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 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 and 9 March 2023.

SERVING TEMPERATURE  
8 - 10° C

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