



CACCIA AL PIANO

B O L G H E R I



## GROTTAIA

TOSCANA  
INDICAZIONE GEOGRAFICA TIPICA  
ROSATO

2023

BLEND  
50% Syrah  
50% Merlot

### GROWING YEAR

The year 2023 was characterized by a particularly mild winter with only two days having minimum temperatures close to 0°C.

During the spring season, there was high rainfall between late April and May, followed by a hot summer with three significant precipitation events between mid-July and the end of August. September and the first half of October were dry and sunny months.

This seasonal trend led to an extension of the vine's life cycle, with grapes ripening gradually while preserving good acidity and excellent phenolic maturity of the skins. Harvesting began on the last day of August with the Merlot and concluded in the first week of October with the Cabernet Sauvignon 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