



CACCIA AL PIANO

B O L G H E R I



CAP Rosé

METODO CLASSICO
VINO SPUMANTE DI QUALITÀ
EXTRA BRUT

2022

BLEND
50% Syrah
50% Merlot

GROWING YEAR

The 2022 vintage was characterized by a mild winter followed by a significant drop in temperatures between March and April. Spring was dry with only one substantial rainfall in April and an important rise in temperatures during the second half of May.

During all the summer period the weather was sunny until August the 15th, when a series of rainy days started filling up the water reserves of the soil and assisting the grapes to achieve a perfect ripeness slowly enough to consider the 2022 harvest among the longest in recent years.

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 CO₂. When the secondary fermentation concludes, the sparkling wine undergoes a further maturation in the bottle on the spent yeast cells for 12 months. The wine is then riddled and disgorged, for this vintage on 15th May 2024.

SERVING TEMPERATURE
8 - 10°C

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