



CACCIA AL PIANO

B O L G H E R I



CAP Rosé

METODO CLASSICO
VINO SPUMANTE DI QUALITÀ
EXTRA BRUT

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 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 in spring 2025.

SERVING TEMPERATURE
8 - 10°C

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