CACCIA AL PIANO
BOLGHERI



LEVIA

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA
ROSATO

2025

BLEND
50% Syrah
50% Merlot

GROWING YEAR
The 2025 vintage is a carbon copy of the 2024 vintage in terms of climate. The vegetative recovery, once again early due to the absence of a cold winter, was characterized by cool weather and heavy rainfall until early May. This was followed by a warm, breezy late spring and early summer, which allowed for good development of the vine and bunches. Evenly distributed rainfall in July and August accompanied the growth, veraison, and ripening of the grapes.
The harvest began in early September for the Merlot grapes for red wine, while the Cap Rosé harvest was brought forward a week. It concluded in early October with the harvest of both the Cabernet Franc and Cabernet Sauvignon, which this vintage saw a coincidence in ripening.
The harvest of our white grapes began in mid-September.

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 bâttonage, until assemblage of the final blend and successive bottling.

SERVING TEMPERATURE
8 - 10°C