Harte 2022

DOC Bolgheri
Rosso Superiore



WINEMAKER

Eric Boissenot,
Emiliano Falsini

AGRONOMIST

Stefano Galbiati

AGRONOMIC COLLABORATIONS

Vitenova

14% vol.

40%	40%	20%
Cabernet Franc	Merlot	Cabernet Sauvignon

EXPOSURE

North, North-east, East



TRAINING SYSTEM Guyot

CLIMAT VARIETY BREAKDOWN

70.1%	18.8%	11.2%
Cabernet Franc	Cabernet Sauvignon	Merlot

CLONES AND ROOTSTOCKS

Cabernet Franc
214/Fercal; 214-327/Gravesac; 678/110R

Cabernet Sauvignon
169-412-191/Gravesac 264; 412/Fercal 242

Merlot
343/Gravesac; 347-181/420A; 181/Fercal

GEOLOGICAL MATRIX AND GEOLOGICAL ERA

Skeletal matrix composed of macigno sandstone, pietraforte, Ottone Monteverdi flysch, galestro schist, and calcareous marls.



pH Alkaline

MINERALS Calcareous marls 37.3%

ADDITIONAL NOTES

Sea exposure and marine breezes support aromatic development while limiting heat stress and berry concentration.
The alkaline pH and significant presence of active calcium carbonate/limestone promote high minerality.

Agronomic Management

PRUNING METHOD

Simonit & Sirch is a method aimed at extending the productive lifespan of the vine through small, precise cuts that preserve the continuity of sap flow.

PRUNING TIMING

January
February
/2022

COVER CROPPING Not carried out

Harvest

Hand-harvested with in-field selection, in 15 kg crates, beginning 6 September 2022.

HARVEST END DATE 11 October 2022

CLIMAT Torre di Donoratico

Winemaking

Once selected in the vineyard, the clusters arrive at the winery where processing begins, separated by lieux-dits and variety, to allow maximum expression of the grapes from each individual plot.

Placed on a vibrating sorting table, the grapes are re-selected and fed into the destemmer, which is precisely calibrated to allow only sound, intact berries through to the next stage.

The selected berries drop by gravity into truncated-cone tanks to begin the fermentation phase.

VINIFICATION TEMPERATURE

25°C

FERMENTATION DURATION

10 days in truncated-cone cement tanks under controlled temperature.

MACERATION

12 days post-fermentation.

INDIGENOUS YEASTS

The **Pied de Cuve** technique used involves inoculation with portions of must already in active fermentation, made from grapes sourced from the lieux-dits designated for Harte. The aim is to favour yeasts with the best oenological characteristics and to exclude those responsible for spoilage.

MALOLACTIC FERMENTATION

Once alcoholic fermentation is complete, the wine is placed in barriques; 60% new, 40% second and third fill. Here malolactic fermentation is initiated, through which the malic acid naturally present in the wine is converted into lactic acid by lactic acid bacteria, giving the wine a rounder mouthfeel. Malolactic fermentation lasted **30 days**.

AGEING

Kept in a temperature- and humidity-controlled environment, the wine begins its **ageing in barriques for a period of 12 months**.
During this period the wine undergoes no further interventions beyond periodic checks aimed at ensuring the health of the product, excluding bacterial proliferation and preserving the wine's gustatory richness intact.

BOTTLING

Bottling took place on **25.06.2024**.

CORK

We used high-quality cork stoppers individually analysed and validated by state-of-the-art gas chromatography technology in order to exclude the presence of **TCA** (Trichloroanisole).

AMORIM CORK

NATURITY®

-2.6 tCO_2

CARBON FOOTPRINT NEGATIVO

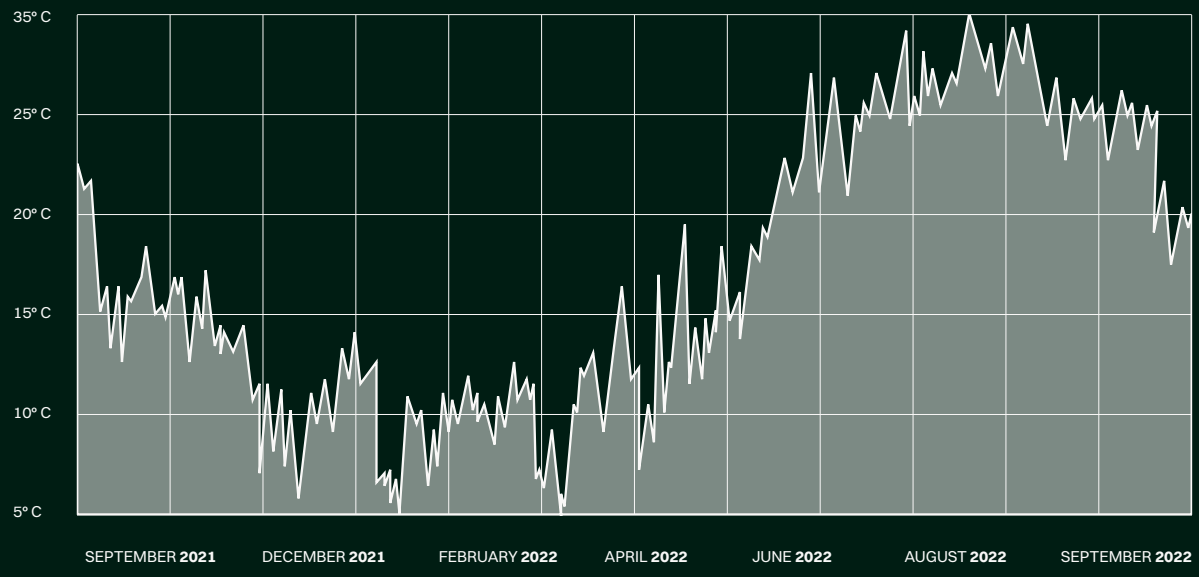
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CERTIFICAZIONE

BOTTLE AGEING TIME

Once bottled, the wine rested in the cellar for 12 months before being released for sale.

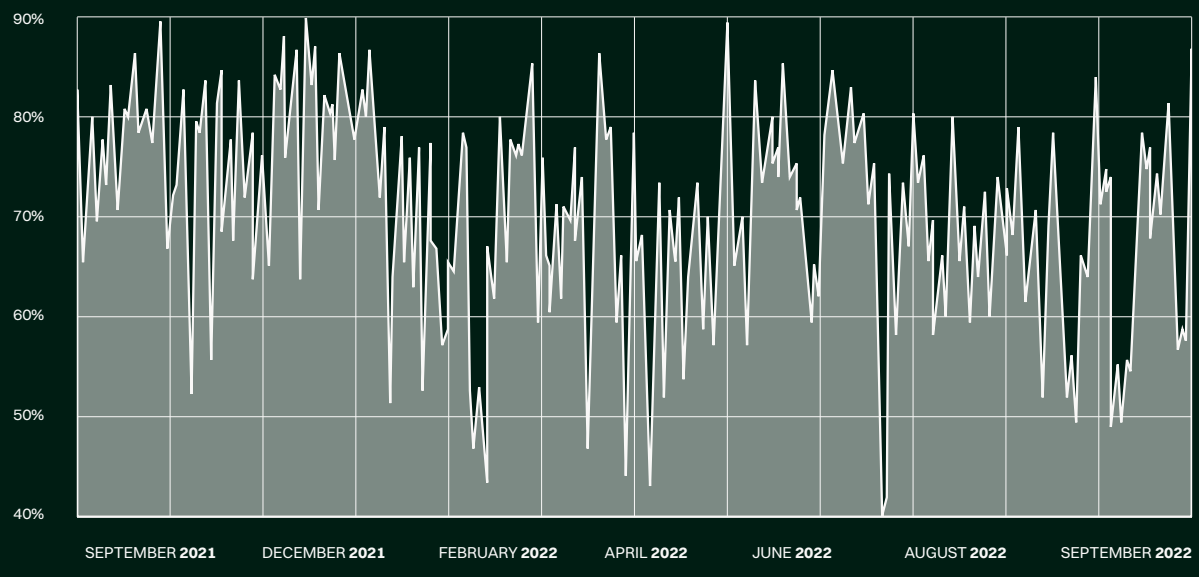
AIR TEMPERATURE **MAX AND MIN**



2022 was an extreme and dry vintage, yet surprisingly well-balanced.

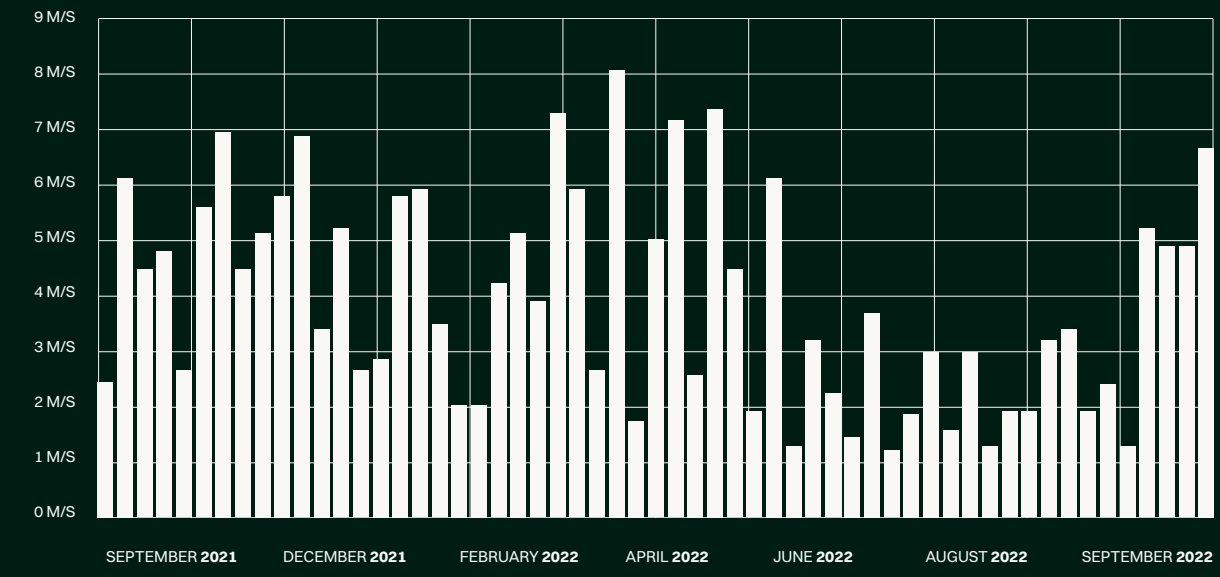
Temperature: Above-average temperatures throughout the entire season: maximums well above historical averages already from February and March, with an early spring onset.

AIR HUMIDITY **MAX AND MIN**



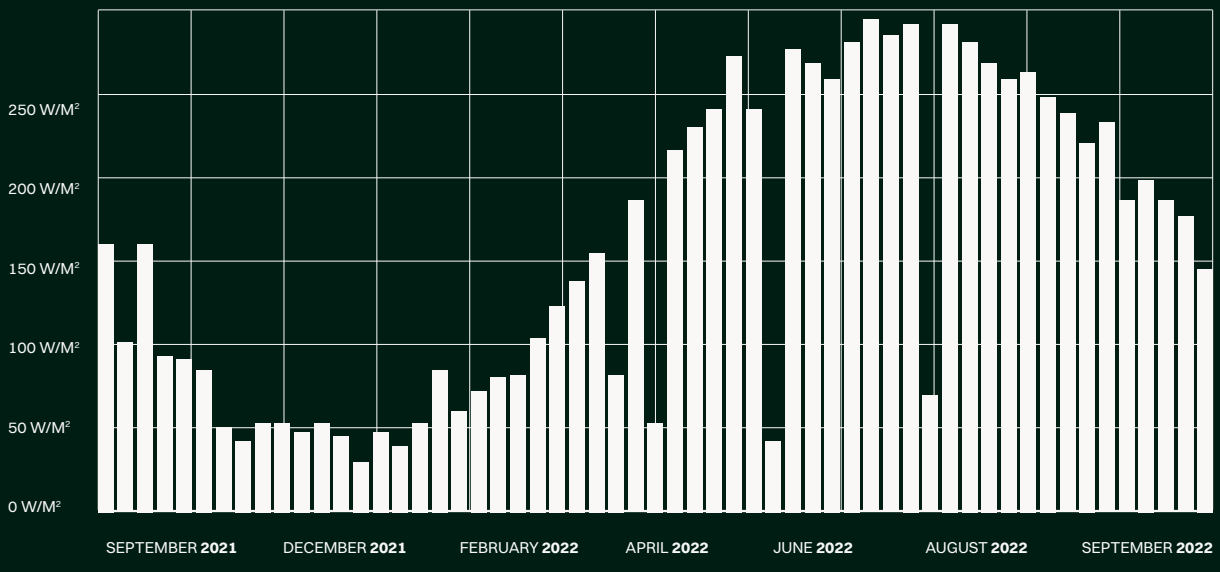
Rainfall: The vintage was characterised by severe drought: less than 200 mm of rainfall between January and harvest, followed by over 600 mm in autumn alone. Water stress caused a halt in ripening which resumed after the first September rains.

WIND GUSTS **MAX AND MIN**



Wind: Daytime thermal winds and the natural protection from the scirocco allowed a non-interventionist approach to vineyard management. No leaf removal, shoot topping or cluster thinning was carried out. The vines self-regulated, maintaining a spontaneous vegetative-productive balance.

SOLAR RADIATION **MAX AND MIN**



Radiation: The vintage recorded very high solar radiation levels, a fundamental factor in ensuring sugar and phenolic synthesis under conditions of severely limited water availability.

TASTING

The chromatic elegance of Harte 2022 dances with **extreme brilliance** and a **rare fluidity**, thanks in part to a complex vintage, where drought conditions caused the vines to retreat into themselves, producing loosely packed clusters, thin-skinned berries, and **remarkable vitality**.

The aroma is led by notes of blood orange, pomegranate, and raspberry candy, followed in sequence by delicate hints of peony, woodland ferns, and a lymphatic note that amplifies its energy.

On the palate, it is vibrant, etched by an extremely fine, tightly woven tannin structure that leans more toward citrus tension than **Cabernet roughness**. This finesse is a direct result of the vineyard's altitude and schist-rich soils. The signature taste remains, as always, a sip of astonishing clarity that wastes no time electrifying the palate with vivid acidity, a fusion of sunlight and cool sea breezes that leaves the taster with lingering impressions of forest and Mediterranean character.





