Harte 2023

DOC Bolgheri Rosso Superiore



WINEMAKER

Eric Boissenot,
Emiliano Falsini

AGRONOMIST

Stefano Galbiati

AGRONOMIC COLLABORATIONS

Vitenova

14.5% vol.

38%	32%	30%
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 /2023

COVER CROPPING Not carried out

Harvest

Hand-harvested with in-field selection, in 15 kg crates, beginning 28 September 2023.

HARVEST END DATE 07 October 2023

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

24°C

FERMENTATION DURATION

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

MACERATION

14 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 **25 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 **21.05.2025**.

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

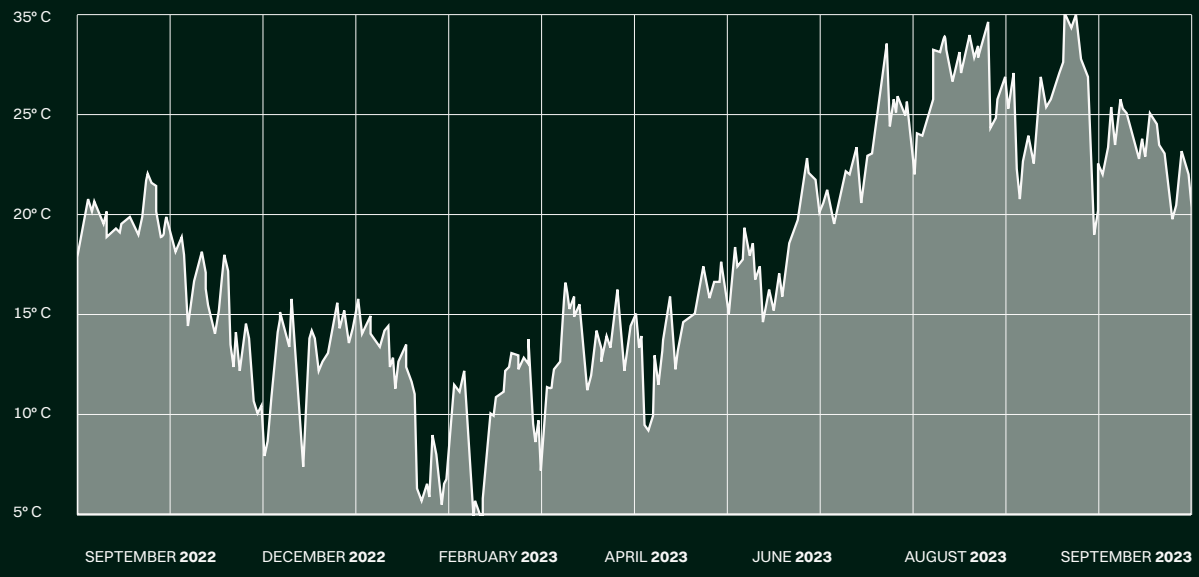
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CERTIFICAZIONE

BOTTLE AGEING TIME

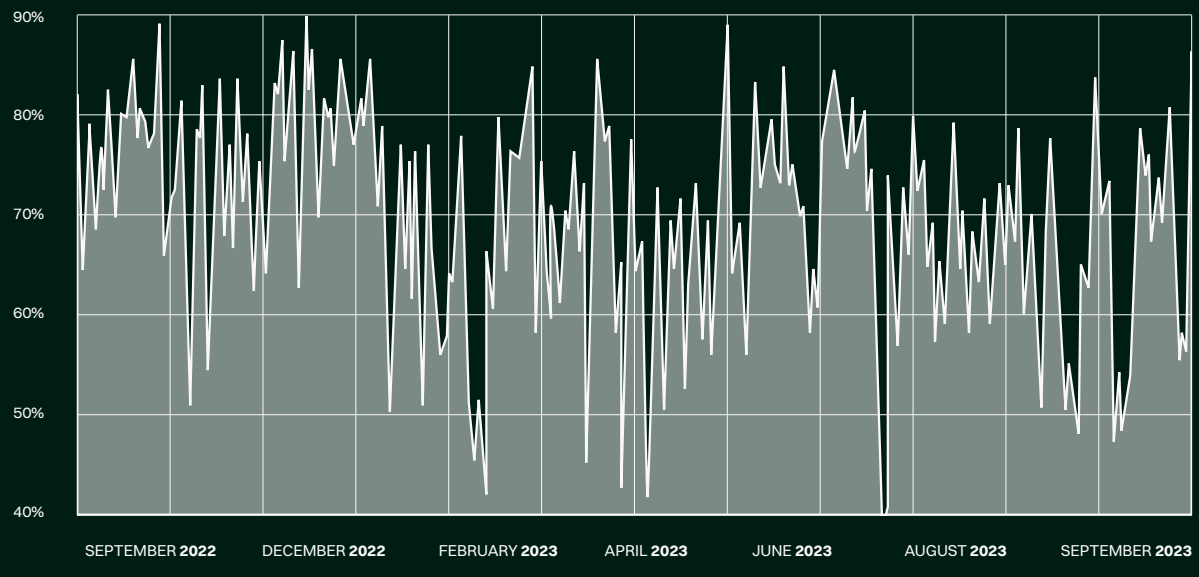
Once bottled, the wine rested in the cellar for 11 months before being released for sale.

AIR TEMPERATURE **MAX AND MIN**



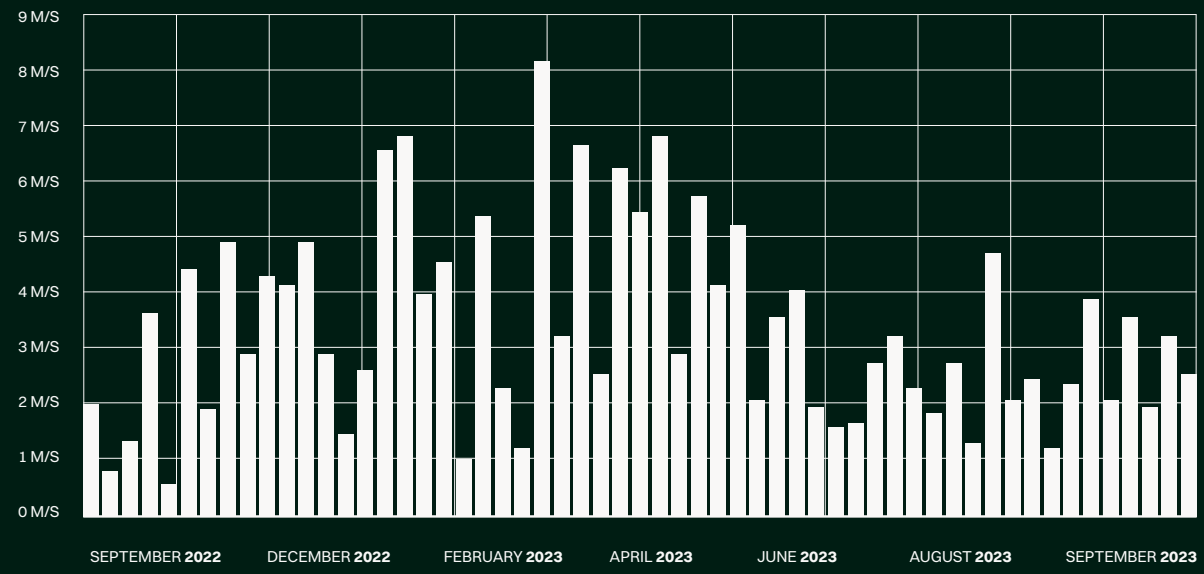
The vintage was marked by a mild winter, which brought forward budbreak to around 20 March, and by a summer with peaks exceeding 35 °C that favoured grape ripening. The end of the season, sunny and with the cool nights typical of the area, supported the balanced final maturation.

AIR HUMIDITY **MAX AND MIN**



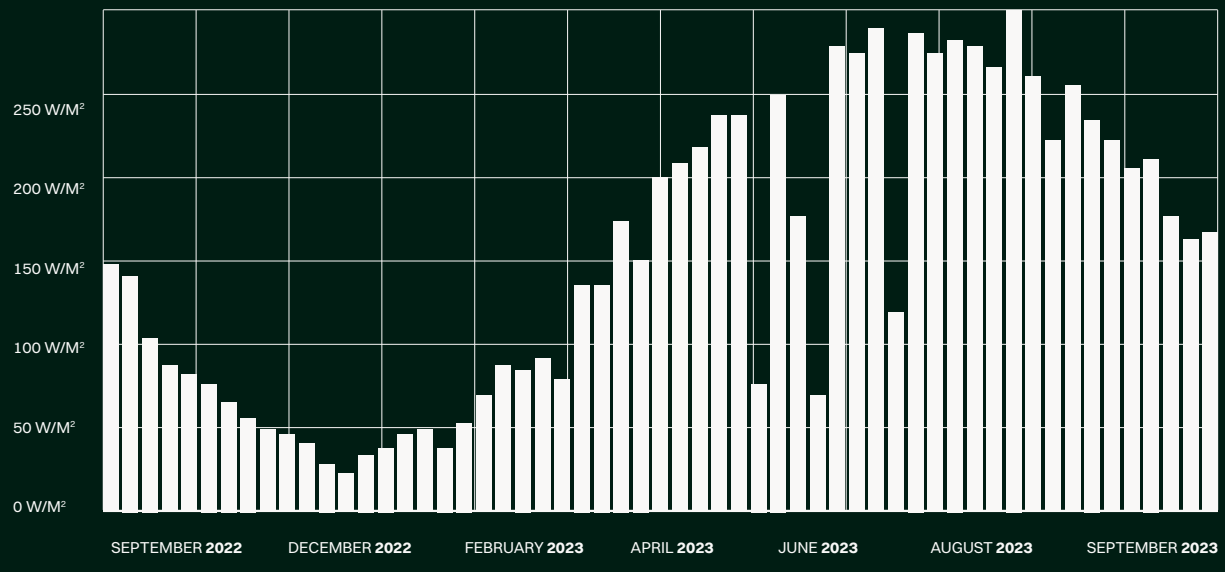
A dry winter favoured early budbreak. Spring rains replenished water reserves, though requiring careful vineyard management. In May, incessant rainfall following early flowering necessitated a rationalisation of productive load. Summer, more balanced than the previous year, restored the processes of phenolic accumulation and synthesis.

WIND GUSTS **MAX AND MIN**



In 2023, constant and regular marine breezes from the Tyrrhenian cooled the vineyards during the hottest months, containing humidity and limiting the risk of fungal diseases. Continuous ventilation favoured a good vegetative-productive balance and regular technological and phenolic ripening of the grapes.

SOLAR RADIATION **MAX AND MIN**



The many sunny days, especially during the key months of the vegetative season, ensured sustained radiation levels in our vineyards, favouring sugar accumulation in the berries and the aromatic development of the wines.

TASTING

Harte 2023 opens with a **clear and unexpected hint of cola**, immediately lifted by a subtle, airy spiciness. The aromas unfold in fleeting impressions: **thyme and sandalwood** flare within a dense yet almost effervescent spice; then the register shifts, revealing **geranium**, other red flowers, and a clean breath of **lavender and Marseille soap**. In the background, the cold ash of an extinguished fireplace leaves a dark trail, accompanied by delicate echoes of anise, tangy chocolate, and barley sugar.

The fruit is playful and lithe. **Blackberry** carries the bramble with it: not only the sweetness of the flesh, but also the **tart, wild edge** that has become one of Harte's hallmarks. On the palate, the texture is fine and slender, driven by a vibrant interplay of acidity and sapidity that delivers remarkable depth of flavour. The wine is at once juicy and supple, energetic and effortless: power without weight, depth without gravity. Its irresistible appeal springs precisely from the contrast between the softness of the fruit and the taut backbone running through it.





