Hortense 2022

DOC Bolgheri Rosso Superiore



WINEMAKER

Eric Boissenot, Emiliano Falsini

AGRONOMIST

Stefano Galbiati

AGRONOMIC COLLABORATIONS

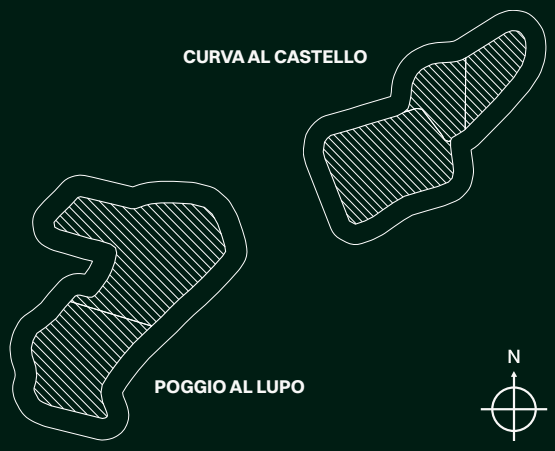
Vitenova

14% vol.

54%	42%	4%
Cabernet Franc	Merlot	Cabernet Sauvignon

EXPOSURE

North, North-east, East



TRAINING SYSTEM Alberello and Guyot

CLIMAT VARIETY BREAKDOWN

51.1%	47.1%	1.8%
Cabernet Franc	Cabernet Sauvignon	Merlot

CLONES AND ROOTSTOCKS

Cabernet Franc **214/Gravesac**; Cabernet Sauvignon **169-412/420A**; Merlot **347/420A**.

GEOLOGICAL MATRIX AND GEOLOGICAL ERA

Volcanic rhyolites with mica and biotite intrusions, granites, skarns and basaltic traces.



pH Alkaline

ADDITIONAL DATA

Altitude and the influence of the sea favour minerality, salinity and aromatic freshness.

Agronomic Management

PRUNING METHOD

The pruning method for the Curva al Castello lieu-dit is **Guyot – Simonit & Sirch**, a method that aims to prolong the life cycle and productivity of the vine by making small cuts and preserving the continuity of sap flow. The pruning method for the Poggio al Lupo lieu-dit is Alberello, a method that involves cutting back to a spur from the previous season's fruiting cane and retaining the most vigorous shoot of the old spur as the new fruiting cane. This training system provides the vine with greater resilience even under more extreme climatic conditions. The reduced trunk height, of approximately 15 cm, promotes rapid and balanced sap distribution.

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 Monte Gabbro

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

21 days post-fermentation.

INDIGENOUS YEASTS

The Pied de Cuve technique used involves inoculation with portions of must already in active fermentation. 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 **27.06.2024**.

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

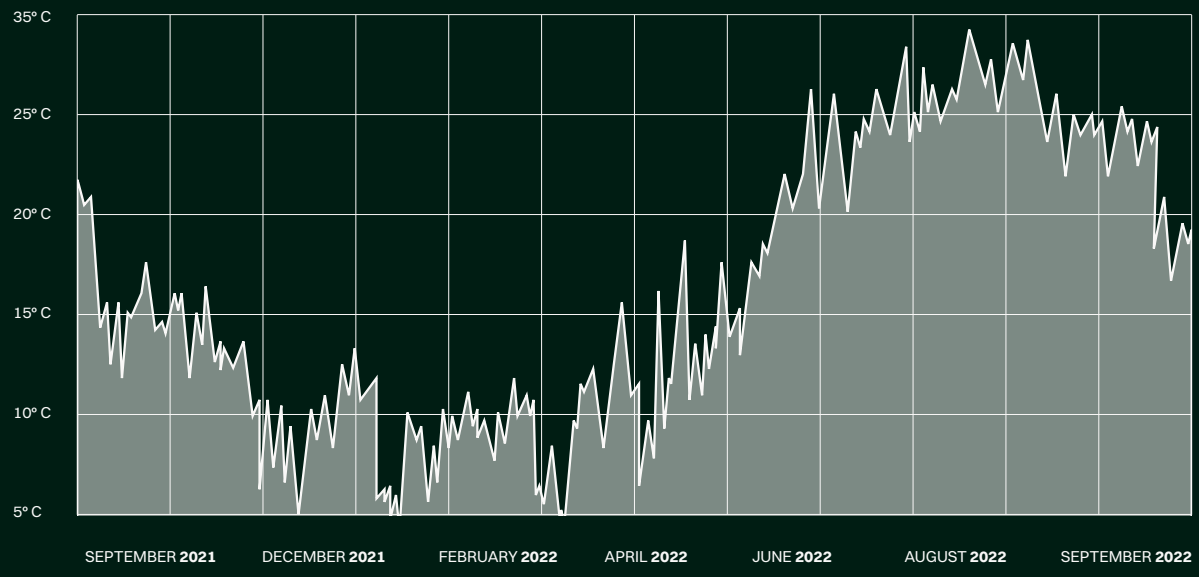
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CERTIFICAZIONE

BOTTLE AGEING TIME

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

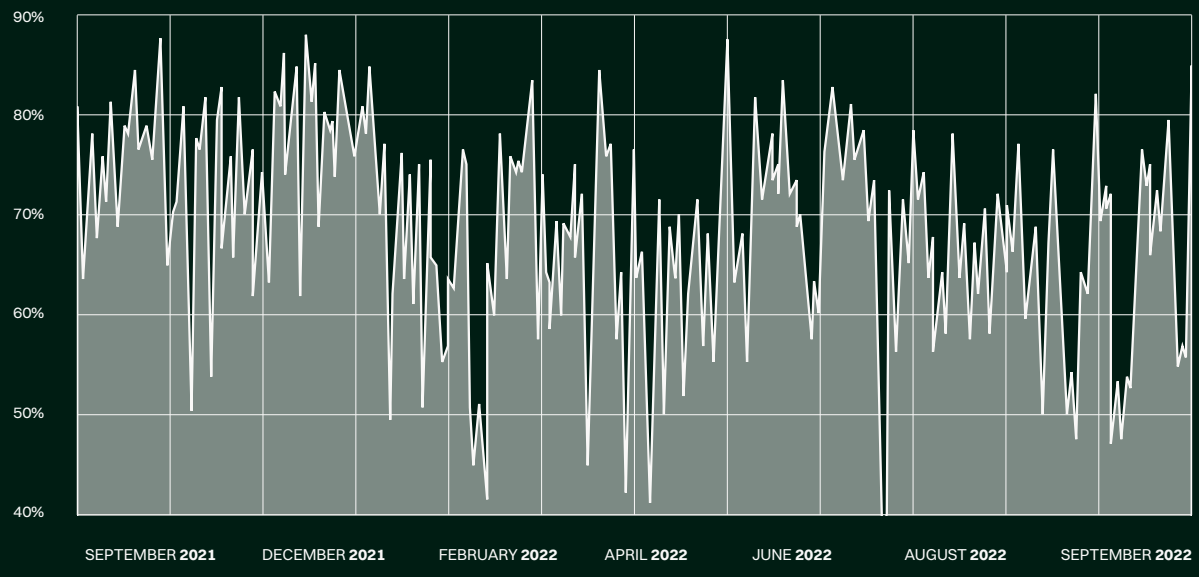
AIR TEMPERATURE **MAX AND MIN**



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

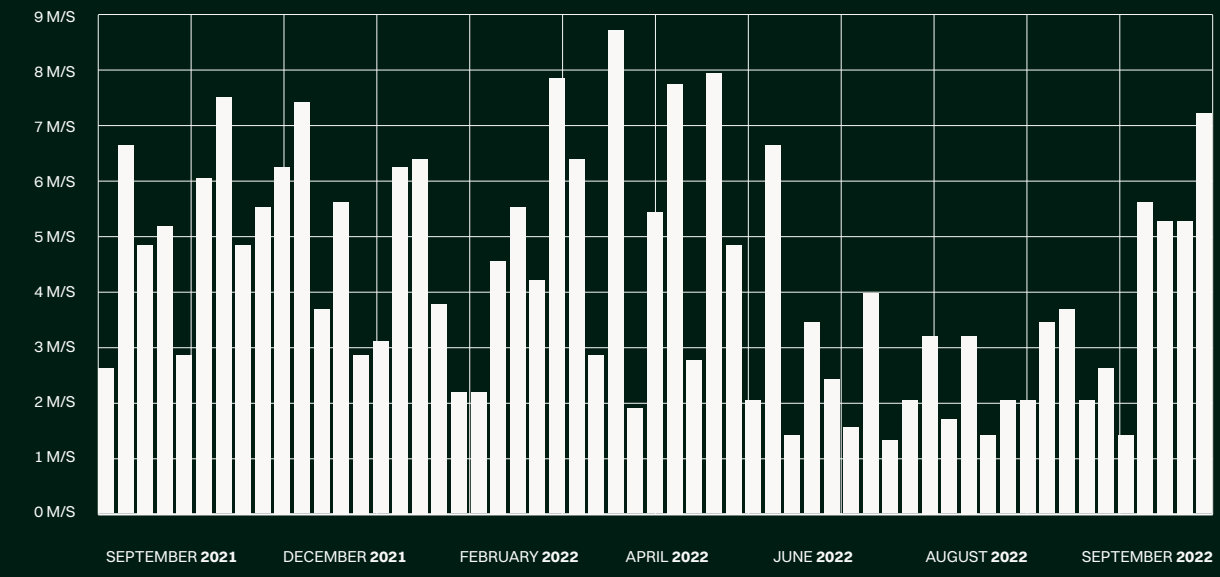
Temperature: Above-average temperatures throughout the entire season: maximums well above historical averages already from February and March, with an early spring onset.

AIR HUMIDITY **MAX AND MIN**



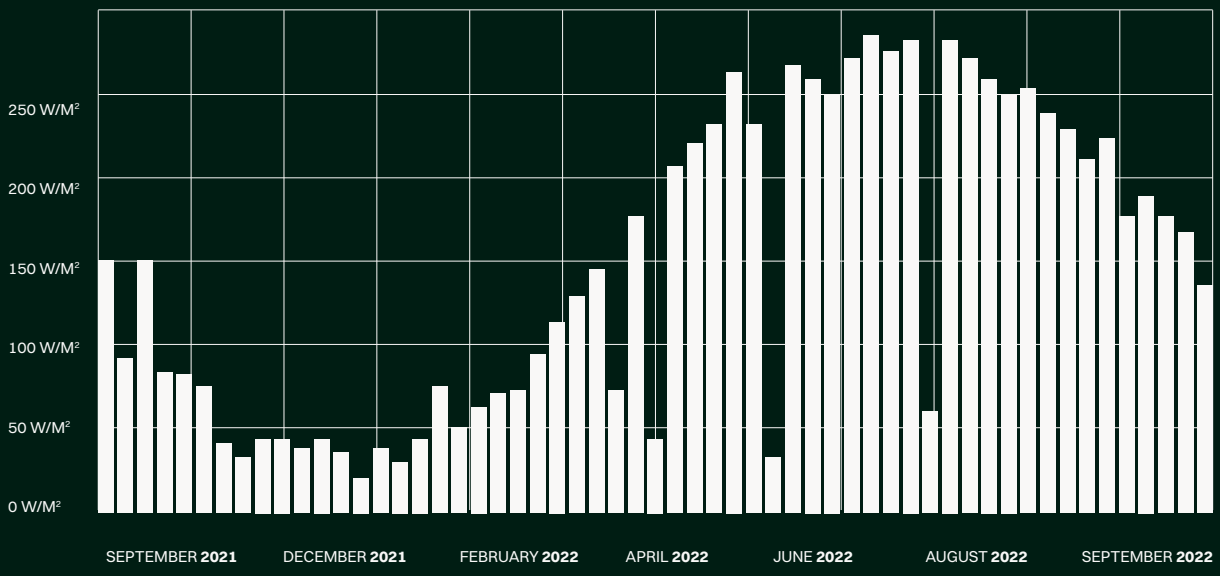
Rainfall: The vintage was characterised by severe drought: less than 200 mm of rainfall between January and harvest, followed by over 600 mm in autumn alone. Water stress caused a halt in ripening which resumed after the first September rains.

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

Hortense 2022 moves in the glass with **quiet grace, calm yet confident, poised and deep**. Born from volcanic soils, the vintage yielded fruit of remarkable balance, resulting in a rare example of **textured fluidity**. Free from the stylistic constraints of classic Bolgheri wines, it enters the glass with vitality and lightness, evoking sun-warmed stone walls where caper plants, bay leaf, and helichrysum emerge with distinct Mediterranean flair.

Its aroma spirals in hypnotic waves, shifting between balsamic depth and highlights of wild berries, ripe red currants, Eastern spices, and the acidity of Ethiopian Arabica, an olfactory tapestry full of contrast. On the palate, the wine draws energy from an initial burst of tension.

The structure is firm yet gentle, with finely woven tannins supporting the **Mediterranean flavor core**. A second sip reveals a juicier character, with hints of tamarind, rue, and sea-borne iodine on the Tyrrhenian breeze. The finish is vivid and persistent, as the caper reappears like a stylistic signature, fused with a deep savoriness that lingers in both taste and memory.





