Hortense 2023

DOC Bolgheri
Rosso Superiore



WINEMAKER

Eric Boissenot,
Emiliano Falsini

AGRONOMIST

Stefano Galbiati

AGRONOMIC COLLABORATIONS

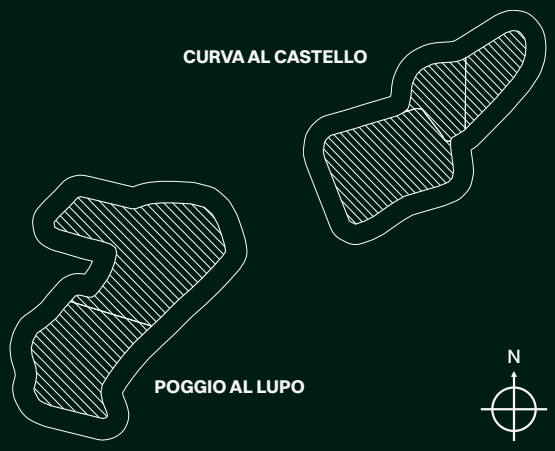
Vitenova

14.5% vol.

58%	39%	3%
Cabernet Franc	Merlot	Cabernet Sauvignon

EXPOSURE

North, North-East



TRAINING SYSTEM Alberello (bush vine) and Guyot

CLIMAT VARIETY PERCENTAGE

52.9%	47.1%	1%
Cabernet Franc	Cabernet Sauvignon	Merlot

CLONES AND ROOTSTOCKS

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

GEOLOGICAL MATRIX AND ERA

Volcanic rhyolites with intrusions of mica and biotite, gabbro, granites, skarn, and traces of basalt.



pH Alkaline

ADDITIONAL DATA

Altitude and sea influence favor minerality, sapidity, and aromatic freshness.

Agronomic Management

PRUNING METHOD

The pruning method for the lieu-dit Curva al Castello is **Guyot - Simonit & Sirch**, a method aimed at extending the vine's life cycle and the plant's productivity through small cuts that ensure continuity of sap flow. The pruning method for the lieu-dit Poggio al Lupo is Alberello (bush vine), which involves cutting the spur from the previous season's shoot and using the more robust cane as the new fruiting spur. This training system ensures greater plant resilience even under more extreme climatic conditions. The reduced trunk length, about 15 cm, favors rapid and balanced sap distribution.

PRUNING TIMING

January /2023

COVER CROPS Not carried out

Harvest

The Cabernet harvest began on 30 September 2023. Handpicked, with selection in the field and delivery in 15 kg crates.

HARVEST END DATE FOR THE CABERNETS October 4, 2023

CLIMAT Monte Gabbro

Vinification

Once selected in the field, the clusters arrive at the winery, where processing begins separately by lieu-dit and variety, in order to allow the fullest expression of each vineyard's grapes.

Placed on a vibrating table, they are again selected and transported into the destemmer, which, properly calibrated, allows only sound berries through to the next stage.

This is the moment of the final manual check, carried out by expert hands who discard any unsound berries on the sorting table.

The selected berries fall by gravity into truncated-cone concrete tanks to begin the fermentation stage.

VINIFICATION TEMPERATURE

25°C

FERMENTATION DURATION

The fermentation process lasted 10 days and took place in truncated-cone concrete tanks under controlled temperature and humidity.

INFUSION DAYS

21 days starting from the end of fermentation.

INDIGENOUS YEASTS

The **Pied de Cuve** technique used involves inoculating with portions of must already in active fermentation. The aim is to favor yeasts with the best oenological characteristics and exclude those responsible for spoilage.

MALOLACTIC FERMENTATION

Once fermentation is complete, the wine is placed in barriques, 60% new and 40% second- and third-passage. Malolactic fermentation is then initiated, converting the malic acid naturally present in the wine into lactic acid through the action of lactic bacteria, giving the wine a softer taste. Malolactic fermentation lasted **30 days**.

AGING

Kept in a temperature- and humidity-controlled environment, the wine ages for a period of **12 months in barriques**. During this time the wine undergoes no further intervention beyond periodic checks to ensure product soundness, excluding bacterial proliferation and preserving the wine's full flavor richness.

BOTTLING

Bottling took place on **16.06.2025**.

CORK

We used high-quality corks, individually tested and validated using cutting-edge gas chromatography technology to exclude the presence of **TCA** (Trichloroanisole).

AMORIM CORK

NATURITY®

-2.6 tCO_2

CARBON FOOTPRINT NEGATIVO

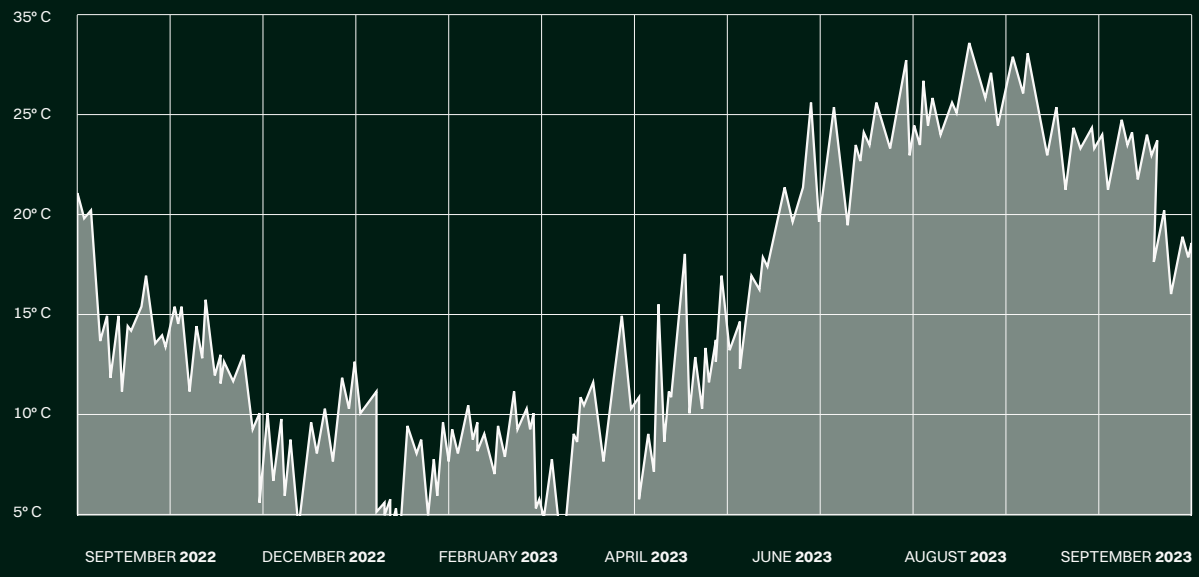
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CERTIFICAZIONE

BOTTLE AGING TIME

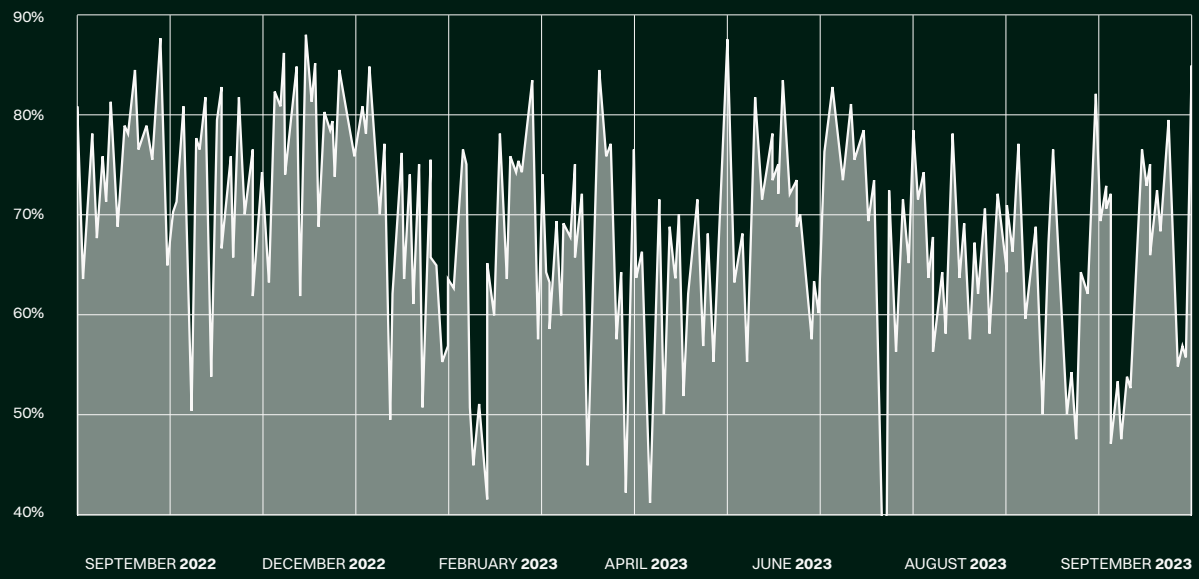
Once bottled, the wine rested in the cellar for 12 months before being released for sale.

AIR TEMPERATURE **MAXIMUM AND MINIMUM**



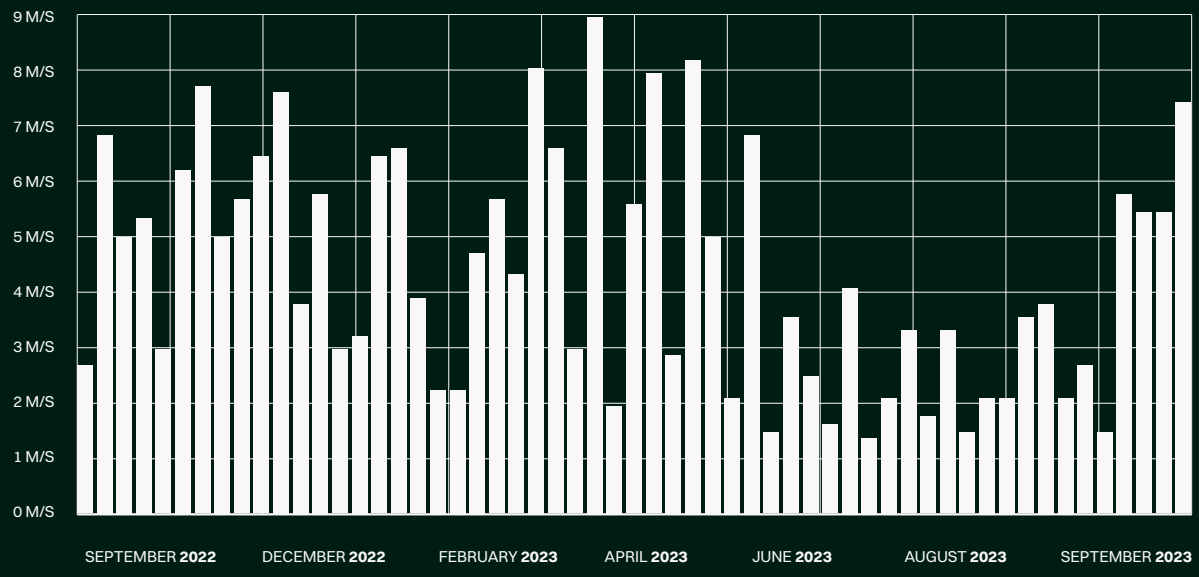
The vintage was marked by a mild winter, which brought forward budbreak to around March 20th, and by a summer with peaks above 35 °C that favored grape ripening. The sunny end of season, with cool nights typical of the area, supported the final balance of ripening.

AIR HUMIDITY **MAXIMUM AND MINIMUM**



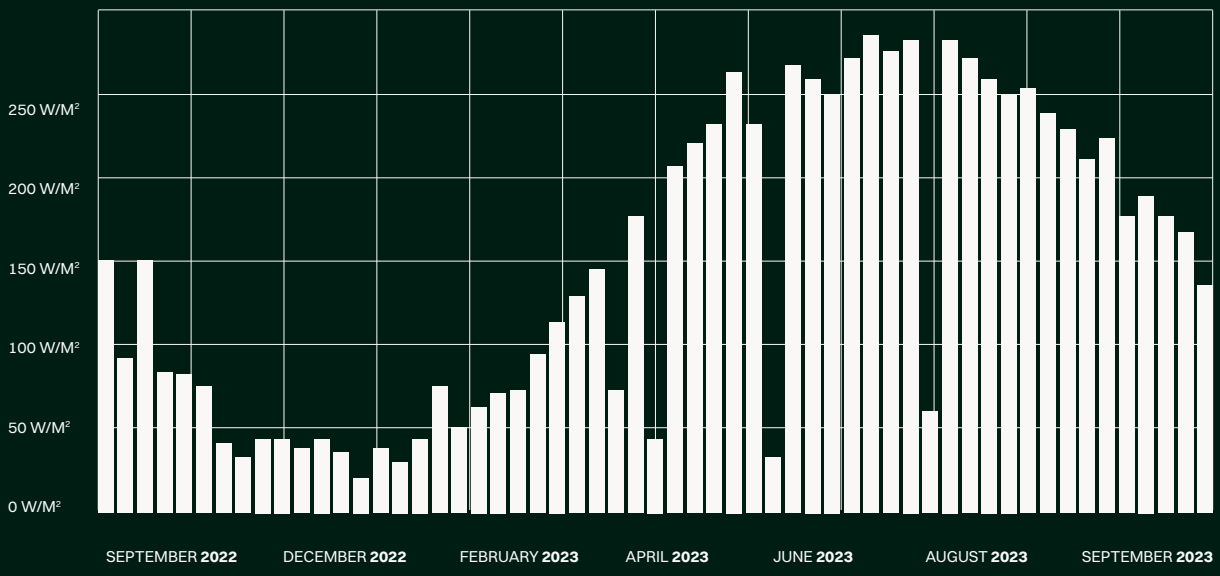
A winter with little rainfall favored early budbreak. Spring rains replenished water reserves, though requiring careful vineyard management. In May, incessant rainfall following early flowering made it necessary to ration yields.
The summer, more balanced than the previous one, restored the processes of accumulation and phenolic synthesis.

WIND GUST **MAXIMUM AND MINIMUM**



In 2023, sea breezes from the Tyrrhenian, constant and regular, cooled the vineyards during the hottest months, helping to contain humidity and limit the risk of fungal disease. The continuous ventilation favored a good vegetative-productive balance and even, regular technological and phenolic ripening of the grapes.

SOLAR RADIATION **MAXIMUM AND MINIMUM**



The numerous sunny days, especially during the key months of the growing season, ensured sustained radiation levels for our vineyards, favoring sugar accumulation in the berries and aromatic development in the wines.

TASTING

From its colour and the fluidity with which it moves in the glass, Hortense 2023 already suggests a wine of spirit and grace, far removed from any display of sheer weight. Bark, Mediterranean scrub and roots do not simply sit alongside one another, but merge into a single **deep, balsamic current**. It brushes against notes of **goudron and gentle smoke**, before softening into captivating, invigorating nuances.

Incense broadens the scene, evoking the half-light of a sanctuary, cold stone and smoke lingering in the air. Piercing mint and camphor lend the nose a cool edge, while fresh anise, calamint and medicinal herbs accompany its Mediterranean character. Then a dark, almost chewy liquorice emerges, so precise that, for a fleeting moment, it recalls Morositas sweets, a tangible and unexpected image that brings an otherwise ethereal bouquet back down to earth. Everything comes together in an almost volcanic resonance that does not diminish its Mediterranean identity, but instead seems to make it deeper and more telluric.

On the palate, it proves even more fluid and finely drawn than its aromatic complexity might suggest. Its sapidity is astonishing and seemingly endless, as is the tannic texture, unfolding in an exquisitely fine and lingering weave.





