



Harte

2022

DOC BOLGHERI ROSSO SUPERIORE

WINEMAKER

Eric Boissenot



AREA OF PRODUCTION

Municipality of Castagneto Carducci, fraction of
Donoratico (Livorno)

GRAPE VARIETY

Cabernet Franc 40%; Merlot 40%; Cabernet
Sauvignon 20%

PLANTING DENSITY

5600 Vines/Ha

YIELD PER HECTARE

45 QA/Ha

SOIL COMPOSITION

Soils with a strong skeleton matrix consisting of
macigno, pietraforte, flysch, galestro and
calcareous marls

PLANTINGS

From vines between 150 and 210 metres altitude.
Cultivation method guyot

VINIFICATION AND AGING

The grapes previously selected in the vineyard, after
manual harvesting, undergo further selection in the
cellar. The grapes ferment in unglazed cement conical
vats. Fermentation takes place with indigenous yeasts.
Ageing in barriques for 16 months completes the wine's
refinement.





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.

