



Hortense

2022

DOC BOLGHERI ROSSO SUPERIORE

WINEMAKER

Eric Boissenot

AREA OF PRODUCTION

Municipality of Castagneto Carducci, fraction of
Donoratico (Livorno)

GRAPE VARIETY

Cabernet Franc 54%; Cabernet Sauvignon 42%;
Merlot 4%

PLANTING DENSITY

5600 Vines/Ha

YIELD PER HECTARE

45 QA/Ha

SOIL COMPOSITION

Soils of volcanic origin. Metamorphic rocks with
traces of mica and biotite. Skarn, granites, and
basaltic traces.

PLANTINGS

From vines between 170 and 235 metres altitude.
Cultivation method guyot.

VINIFICATION AND AGING

The grapes, previously selected in the vineyard, undergo
an additional selection in the winery after being hand-
harvested. The berries ferment in truncated conical
cement tanks, unlined. Fermentation occurs with
indigenous yeasts. Aging is completed with 16 months in
barrique.



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.