

Tenuta Fratini Harte Bolgheri Superiore DOC 2022



Region

Bolgheri is a relatively young yet prestigious Italian appellation in the Maremma on the Tuscan coast, just south of Livorno and named after a town in the region's north. It is best known for deeply coloured, supple yet age-worthy red wines based on Bordeaux grape varieties. The area rose to fame after a 1978 blind tasting in which Sassicaia, from Tenuta San Guido, outperformed several top Bordeaux wines. This sparked worldwide interest and led to the rise of `Super Tuscan` wines, which at the time could only be labelled as table wine. Bolgheri was granted DOC status in 1994. Today, its coastal influence, diverse soils and precise winemaking produce wines that rival top Bordeaux blends while retaining a distinctively Italian character, making them highly prized by collectors.

Producer

The Fratini Family, who founded and later sold, Tenuta Argentiera in Bolgheri in 1999, purchased in 2016 a new 1100-hectare estate. Their new project involved a construction of a new state of the art winery and electromagnetic survey to identify 28ha the best plots to show the most suitable soil types, textures, rootstocks and clones. These vineyards are located in the southernmost part of Bolgheri on a plateau ranging between 100 to 280 meters above sea level, just two kilometres away from the Mediterranean Sea. This is a unique area of Bolgheri DOC, combining the characteristics of the hillside terrain, with proximity to the sea. Meticulous attention to detail characterises every stage of production to the cellar, which benefits from the expertise of Eric Boissenot, the winemaker for four of Bordeaux's first growth Chateau.

Tasting Notes

A blend of grapes from four specific plots at the base of the Metalliferous Hills from a challenging vintage where drought pushed the vines to dig deep. Fermentation with indigenous yeasts and maturation in used barriques for 12 months. Intense ruby red with vibrant aromas of crisp red fruit, followed by delicate hints of peony, woodland ferns, and a fresh, almost herbal lift that amplifies its energy. The palate follows through with a full body supported by an excellent freshness and finesse from the altitude and schist-rich soils. Integrated tannins and dark fruit aftertaste, with a pine and olive tapenade note - a real Mediterranean charm. A balanced and dynamic Bolgheri with a contemporary flavour.

Food

Serves best with game, such as wild boar, roasted lamb or poultry or with hearty pasta dishes.

Technical Information

Country	Italy
Region	Bolgheri
Grape(s)	Cabernet Franc (40%) Cabernet Sauvignon (40%) Merlot (20%)
Type	Red
Style	Spicy
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk