FRESCOBALDI
TOSCANA

Gorgona Rosso 2017



Formati

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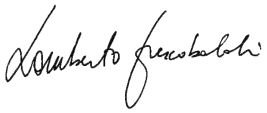
Costa Toscana IGT

From the island of Gorgona, the smallest island of the Tuscan archipelago located 20 miles west of Livorno, comes this blend of Sangiovese with a small percentage of Black Vermentino, a variety that has taken particularly well to the island. “Gorgona Rosso” is a wine born from the collaboration of Frescobaldi and the island’s penitentiary. The Frescobaldi agronomists and oenologists have worked together with island’s inmates and taught them important skills that can be used at the end of their detention for an easier reintegration into society. The Gorgona Rosso wine comes from a small lot of a one hectare vineyard located in the only area sheltered from strong sea winds, in the middle of an amphitheater that overlooks the sea.



Climatic trend

The 2016 season will certainly be remembered as one of the best in recent years. Temperatures were a little higher than average, but were mitigated by sea breezes. The influence of the sea has marked the seasons perfectly, with an autumn that was not too rainy, a mild winter, a cool spring and finally a warm but always well-ventilated summer. At harvest, the grape clusters arrived in exceptionally healthy and optimally mature condition.

Tasting notes

Gorgona 2016’s unique characteristics of body, vitality and freshness are due to its close and lasting connection with the sea. The intense ruby red colour introduces its beautiful structure, confirmed by notes of ripe red berries. Aromas of Mediterranean scrub and elegant spice are the perfect representation of a vibrant, lively and dynamic character that evokes the nature of the island. The fresh finish, giving way over time to warmth and round, well-structured tannins, brings out the true personality of a wine that mirrors the island perfectly.