

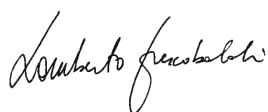
Gorgona Rosso 2020



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Costa Toscana IGT

"The Tuscan archipelago is an earthly paradise of which Gorgona is the wildest and most luminescent pearl of Aphrodite. Behind its apparent surliness, the unspeakable seduction of scents and silences, and a nature that moves by its strength, by its eternal puberty.... And all around, water and salt, reflecting the messages of the sky, tightening the laces to the sails." (A. Bocelli - 2014) The Gorgona project was born in August 2012 thanks to the collaboration between Frescobaldi and Gorgona, the only island-prison in Europe. Here prisoners spend the last period of their sentence, working in contact with nature to develop professional skills that facilitate reintegration into the working and social reality. Around a small vineyard, in the heart of an amphitheater overlooking the sea, begins the project whose goal is to allow inmates to gain concrete and active experience in the field of viticulture, with the collaboration and supervision of Frescobaldi agronomists and oenologists. Gorgona Rosso sees the light of day with the 2015 vintage, from several rows of Sangiovese and Vermentino Nero, whose grapes are vinified on the island and then aged in terracotta jars. Gorgona Rosso's label is dedicated to hope and the desire for rehabilitation: with the hope that the important viticulture experiences gained by the inmates, can help them write a new page upon re-entry into society.



Climatic trend

The 2020 season on the island Gorgona was characterized by a winter with frequent rains, but with temperatures that were never cold because they were constantly mitigated by sea breezes. The vine began its growing cycle with the usual anticipation that distinguishes the island, sprouting in the first week of March. A particularly pleasant spring, with mild and sunny days, favored the vegetative-productive development of the plants, accompanying them toward a summer that turned out to be slightly cooler than in previous vintages. Temperatures have been rising since the end of July, however the island's microclimate, made unique by the presence of the sea, combined with isolated rainfall events, allowed the clusters to arrive at harvest time in perfect physiological and sanitary condition. An equally sunny but still breezy September finally ensured that the grapes developed good polyphenolic ripeness, accompanied by an intense and elegant aromatic profile.

Tasting notes

Gorgona Rosso 2020 is characterized by a bright and lively ruby red color. The nose hints at ripe red fruit and Mediterranean scrub, with hints of juniper, mastic tree, myrtle, mugwort and verbena. Intriguing spiciness as well. The palate opens into a soft warm sensation, followed by the savoriness typical of a maritime area. Beautiful taste-olfactory correspondence. Extremely balanced wine.