

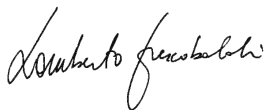
Gorgona Rosso 2021



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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. The label of Gorgona Rosso 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 their re-entry into society.



Climatic trend

After an autumn and winter characterized by temperatures in the normal range and abundant rainfall, which was mainly concentrated in November and allowed a good water reserve to accumulate in the soil, the budding of vines in Gorgona began in the last week of March, with the usual anticipation that characterizes the island. The mitigating effect exerted by the sea averted any problems associated with sudden drops in temperature in early April, so that the vegetative development of the vines was regular. The substantial rainfall in May and slightly below-average temperatures in June and July meant that the vines overcame the scorching heat of the central weeks of August without difficulty, and arrived at harvest in an excellent state.

Tasting notes

Gorgona 2021 is characterized by an intense ruby red color with some garnet reflections. The bouquet is varied and complex and opens with hints of small red berries, continuing with notes of juniper, Mediterranean herbs and sweet spices. The palate is enveloping yet savory, fresh with lively tannins. The wine is extremely harmonious and balanced with a wonderful taste-olfactory response.