

Gorgona Rosso 2022



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Costa Toscana IGT

"The Tuscan Archipelago is an earthly paradise, and Gorgona is Aphrodite's wildest and most luminescent pearl. Its apparent surliness belies the indescribable seduction of scents and silences, and a nature that beguiles visitors with its strength and eternal puberty.... And all around, water and salt, to reflect the messages of the sky, to tighten the ropes of the sails." (A. Bocelli - 2014). The Gorgona Project was launched in August 2012 through a collaboration between Frescobaldi and Gorgona, the only island prison in Europe. Here, inmates spend the last stretch of their sentences working in contact with nature, developing skills to facilitate their reintegration into work and society. The project is based in a small vineyard, in the heart of an amphitheatre overlooking the sea, and aims to allow the inmates to gain hands-on experience in the field of viticulture, with the support and supervision of Frescobaldi agronomists and oenologists. The first Gorgona Rosso emerged from the 2015 harvest, from a few rows of Sangiovese and Vermentino Nero, grown organically and then aged in terracotta jars. The Gorgona Rosso label is dedicated to the desire for rehabilitation, in the hope that the crucial viticulture lessons learnt by prisoners can help them turn over a new leaf when they return to society.



Climatic trend

The autumn on Gorgona was plagued by heavy rainfall, which was mainly concentrated in the month of November. The rainfall in the winter months of December and January, on the other hand, was rather sparse, with temperatures above the seasonal averages. When spring seemed imminent, there was a drastic drop in temperatures during the last week of March, which caused the budding of the vines to be delayed by about 10 days compared to previous years. After a spring marked by regular but never overly abundant rainfall, the vines continued their development steadily until the summer months. The months of July and August were particularly dry and characterised by hot days, but they were always mitigated by sea winds.

Tasting notes

In the glass, the Gorgona has a stunning and vibrant deep red colour. The bouquet features diverse notes ranging from Mediterranean herbs to spices and red fruit. The various aromas include rosemary, mastic, sage, star anise, blueberry, currant and blackberry. On the palate, it reveals an enveloping warmth, followed by a fine savouriness typical of a wine from a maritime area. The taste and aromas are remarkably balanced. An extremely harmonious wine.