FRESCOBALDI
TOSCANA

Gorgona Rosso 2023



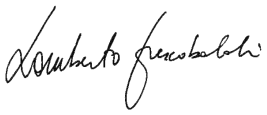
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Costa Toscana IGT

"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, and was aged in terracotta jars. The Gorgona Rosso label is dedicated to the desire for rehabilitation, with 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

After a very rainy autumn, mainly during November and the early part of December, winter 2023 in Gorgona brought very little rainfall overall, with isolated showers in January. Temperatures during the initial months of the year recorded values above seasonal averages, with peaks sometimes reaching 20 °C during the central hours of the day. The month of May saw a drop in temperatures, thanks in part to the higher rainfall, which helped the vines make up for limited water availability in the soil due to the lack of winter rain. Temperatures rose gradually during the summer months, without ever reaching excessively high peaks due to the mitigating action of the sea. Unlike previous years, the month of August was rather cool, with a rise in temperatures during the last 10 days of the month. September, which was blessed with sunny days and high temperatures, helped to maintain the good health of the grapes. As a result, the harvest lasted until the first week of October, allowing the grapes to ripen perfectly.

Tasting notes

Gorgona 2023 is an intense and vibrant shade of ruby red. Its bouquet is both lively and elegant. The nose opens with notes of ripe red and black fruits, then continues with hints of juniper, myrtle, thyme, oregano and mastic, and concludes with refined and spicy notes on the finish. On the palate, it offers a nice acidity, perfectly integrated with its soft nature. The tannins are present and velvety. It offers a fine balance between taste and aroma. Gorgona Rosso 2023 has established itself as a very balanced and constantly evolving wine.