FRESCOBALDI
TOSCANA

Gorgona 2012



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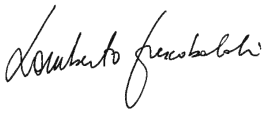
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Gorgona 2012

Costa Toscana IGT

From the island of Gorgona, the smallest island of the Tuscan archipelago, located 20 miles west of Livorno, a blend of Vermentino and Ansonica, varietals that are now perfectly acclimated to their island environment. “Gorgona” is a white wine born from the collaboration of Marchesi de’ Frescobaldi and the island’s penal institution. The Frescobaldi agronomists and oenologists have worked together with prisoners, teaching them important skills that can be used at the end of their detention for an easier reintegration into society. The Gorgona wine comes from a small vineyard of about one hectare, located in the only area sheltered from strong sea winds, in the middle of an amphitheater which overlooks the sea. The vineyard is managed by the prison inmates using organic farming techniques.



Climatic trend

The summer of 2012 on Gorgona was marked by severe drought and high temperatures. The effect of the sea, however, mitigated much of the phenomena of over-ripening and the grapes matured evenly without withering, first the Vermentino and then the Ansonica.

Technical notes

Origin: Island of Gorgona
Altimetry: 60 m above sea level
Surface: 1 ha
Exposure: East
Soil typology: Sandy
Plant density: 3000 pha
Breeding: Guyot
Vineyard age: 25 years
Wine Variety: Vermentino and Ansonica
Alcohol content: 12.6%
Maceration Time: No maceration
Malolactic Fermentation: partial
Ageing containers: Steel and barriques
Ageing time: 7 months

Tasting notes

A bright straw-yellow with greenish highlights, with aromas of candied fruit, figs and exotic fruit. Large on the palate with a long finish and remarkable richness.