FRESCOBALDI
TOSCANA

Gorgona 2013



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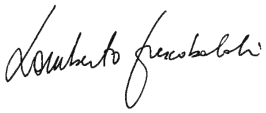
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Gorgona 2013

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

In 2013, on the island of Gorgona, spring arrived in April after average temperatures and low rainfall in March. The refreshing winds from the sea and the subtle moderate temperature fluctuations of the summer resulted in regular and slow maturation of all the qualitative components of the grapes such as sugars, polyphenols and aromas, which help to maintain the pronounced acidity needed to bring balance to the wine.

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: 26 years
Wine Variety: Vermentino and Ansonica
Alcohol content: 12.5%
Maceration Time: No maceration
Malolactic Fermentation: partial
Ageing containers: Steel and barriques
Ageing time: 7 months

Tasting notes

Straw yellow with pale green highlights. The nose opens with notes of passion fruit and prickly pear which evolve toward citrusy notes of candied lemon; the floral component is dominated by flavors of chamomile flowers and dandelion. The palate is full-bodied and flavourful, slightly fresh, intense and very persistent.

Awards

JamesSuckling.Com: 94 Points