



## Gorgona 2014

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, varieties 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 2014 summer on the island of Gorgona, too, was marked by considerable rainfall, much above seasonal averages. The Ansonica and Vermentino vineyard is planted in sandy, well-drained soils, so the heavy rainfall did not adversely affect it. In fact, the aromatic compounds in the grapes achieved increased accumulation thanks to the mild summer temperatures, while continuous marine breezes ensured sound, healthy clusters.

## 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: 27 years

Wine Variety: Vermentino and Ansonica

Alcohol content: 13%

Maceration Time: No maceration

Malolactic Fermentation: partial

Ageing containers: Steel and barriques

Ageing time: 7 months

# Tasting notes

The wine appears a shimmering straw yellow, with subtle greenish highlights. On the nose, scents of hawthorn blossom duet with more decisive notes of citron and citrus, and with well-ripened tropical fruit, while aromas of blueberry and green tea are evident on the finish. The palate is immediately alluring, with an acidity that fashions a cleanly-delineated structure and gives the wine its superb crispness; the acidity, a hint of iodine, and a vein of earthy mineral are all beautifully enveloped by a velvety texture that renders the wine exceptionally well-balanced and pleasurable.

## Awards

JamesSuckling.Com: 93 Points