FRESCOBALDI
TOSCANA

Gorgona 2015



Formati

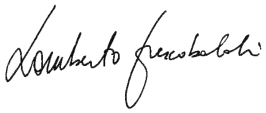
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Gorgona 2015

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

2015 will be remembered as being one of the best vintages, characterised as it was by temperatures just slightly above the seasonal average mitigated by constant breezes.The strong influence of the seas is felt throughout the seasons: autumns are not excessively rainy and winters are mild, leading into fresh springs that herald hot but airy summers. For all these reasons, the initial phenological growth stages come about ten days earlier when compared to the longer growing seasons found further inland.Winter was characterised by heavy showers during its early stages, and more regular rainfall in the later, colder months. Spring wasn’t particularly wet, the sparse significant showers notwithstanding, and total rainfall was below the seasonal averages. Summer was also free of excessive rain, with the exception of August where showers were comparable to those in the later part of winter. Finally, rainfall was limited during the harvest season, which provided the opportunity to have well-ripened and healthy grapes.

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: 28 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

Coming from a natural amphitheatre overlooking the sea, Gorgona expresses a range of characteristics that make this wine unique. Straw yellow with golden highlights, Gorgona's nose is a succession of different emotions ranging from the delicate scents of rosemary and thyme that are so typical of the Mediterranean brush, to the complex and defined aromas of chamomile, and ripe fruits such as banana and peach. In the mouth, minerality and sapidity tell the story of grapes constantly exposed to winds blowing in from the sea, while the acidic notes balance the softness of a wine with a notable alcoholic content. Enveloping and reflective, Gorgona is pleasant and expresses good persistence without ever letting itself be taken for granted.

Awards

JamesSuckling.Com: 94 Points