FRESCOBALDI
TOSCANA

Gorgona 2021



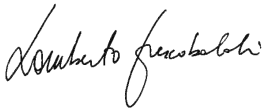
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Gorgona 2021

Costa Toscana IGT

"The Tuscan Archipelago is an earthly paradise, of which Gorgona is the wildest, most luminescent of Aphrodite's pearls. Beyond its apparent sullenness lies the indescribable seduction of perfumes and silences, and a nature that moves you with its strength and eternal growth... And around it, water and salt reflect messages from the heavens and bind laces to the sails." (A. Bocelli - 2014) The Gorgona project began in August 2012 thanks to the collaboration between Frescobaldi and Gorgona, the only prison island in Europe. Here, prisoners spend the final part of their sentence working in nature to develop professional skills that will aid their re-integration into society and the working world. Focusing on a small vineyard at the centre of an amphitheatre overlooking the sea, the project aims to allow inmates to gain concrete, active experience in the field of wine production with the collaboration and supervision of Frescobaldi's agronomists and wine experts. Nowadays, the vineyard extends across two hectares, including the original plot and a second area planted in 2015. Gorgona stems from the Vermentino and Ansonica vineyard and is the result of a unique location, hard work and a symbol of hope and freedom. The Gorgona Rosso from a few rows of Sangiovese and Vermentino Nero grapes, grown organically before maturing in terracotta jars, made its début with the 2015 harvest. Each year, an "extraordinary edition" of the label is produced, detailing a different aspect of the island. With Gorgona 2021, the idea is to describe the 10th harvest by dedicating it to the island, the smallest of the seven islands in the Tuscan archipelago and solitary haven in the middle of the sea. Anyone arriving here perceives the same feeling of union and enjoys the same strong emotions of the island. On Gorgona, in harmony with nature, man re-connects with the land and rediscovers dignity and hope for the future. Men from different backgrounds and with different stories finally speak the same language, combining their strengths and skills for a greater objective, a just, social project that "tastes good". This tenth harvest is dedicated to all those men on Gorgona, directors, authorities, police, teachers, partners and generous sponsors, to all those who have lived through and can tell the tale of the Gorgona project, but above all to the detainees and wine experts who accepted the challenge, of learning and teaching a new profession. To the uniqueness of this exceptional project. Gorgona was created on ferrous terrain and is a small vineyard covering two hectares, magnificently east-facing and protected against the winds. A vineyard planted in 1999, and subsequently in 2015 and 2018, where the Ansonica and Vermentino varieties have always been the undisputed key players in this extraordinary wine. Gorgona encompasses the whole essence of the island.



Climatic trend

After an autumn and winter of normal temperatures and plentiful rain, that fell mainly in the month of November which allowed the terrain to accumulate a good water reserve, the vines on Gorgona started to sprout in the last week of March, earlier that elsewhere as is so typical on the island. The softening effect of the sea averted any problems linked to sudden drops in temperature at the start of April, so the vine growth was regular. The persistent rains in the month of May and temperatures slightly below average in the months of June and July, ensured that the vines easily overcame the torrid heat in the weeks mid-August, and reached harvest in excellent condition. The Vermentino harvest started at the end of the first week in September which was marked by a good diurnal range given by the warm days and cool nights, while the Ansonica harvest started in the last week of the month.

Tasting notes

Gorgona 2021 once again conveys enveloping maritime sensations, warm sun, a steady blowing fresh breeze and the scent of the sea itself. It has a magnificent straw-yellow colour with glimmering golden tinges. It offers a full bouquet, marvellous aromas of Mediterranean shrubs, broom, mastic, and aromatic herbs that combine a hint of white flowers such as hawthorn, camomile and freesia. Even the fruity hints are marvellously incorporated, such as banana, pineapple and more exotic fruits in general; it is rounded off with extra fresh hints of citrus fruits such as grapefruit and citron. The sapidity it offers on the palate is incredible and it blends well with its freshness and smoothness. Again for the 2021 vintage, we perceive a strong link with the sea in these aromas that for the tenth year has us dreaming and loving this island in the middle of the sea all the more.