FRESCOBALDI
TOSCANA

Gorgona 2022



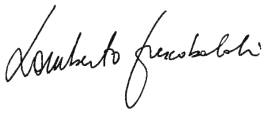
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Costa Toscana IGT

"The Tuscan archipelago is an earthly paradise of which Gorgona is the wildest and most luminescent pearl of Aphrodite. Its apparent surliness belies the indescribable seduction of scents and silences, and a nature that beguiles visitors with its strength and eternal puberty.... And all around, water and salt, to reflect the messages of the sky, to tighten the laces to the sails." (A.Bocelli - 2014) The Gorgona Project was launched in August 2012 thanks to the collaboration between Frescobaldi and Gorgona, the only island prison in Europe... Here, inmates spend the last period of their sentences, working in contact with nature to develop skills that facilitate their reintegration into work and society. The project begins around a small vineyard, in the heart of an amphitheatre overlooking the sea, and aims to allow the inmates to gain hands-on experience in the field of viticulture, with the support and supervision of Frescobaldi agronomists and oenologists. Today, the vineyard covers an area of two hectares, including an initial one and a second planted in 2015. It is from this vineyard of Vermentino and Ansonica that Gorgona is produced, the result of this unique place, of man's work and a symbol of hope and freedom. The Gorgona label is intended to be an "extraordinary edition" of the island, portraying a different aspect of it each year. With Gorgona 2022 we have once again focused on the extraordinary biodiversity that this tiny island manages to preserve. The eleventh vintage of Gorgona will be about orchids, many varieties of which bloom on the island at different times. The grape variety for Gorgona is grown on soil rich in iron, on a small vineyard of two hectares, wonderfully exposed to the east and protected from the winds. There is one vineyard planted in 1999, and subsequently in 2015 and 2018, where the vermentino and ansonica grapes have traditionally been the undisputed key varieties of this extraordinary wine.Gorgona embodies all the essence of the island.



Climatic trend

The autumn on Gorgona was plagued by heavy rainfall, which is mainly concentrated in the month of November. The rainfall in the winter months of December and January, on the other hand, was rather sparse, with temperatures above the seasonal averages. When the spring season seemed imminent, during the last week of March there was a drastic drop in temperatures, which caused the budding of the vines to be delayed by about 10 days compared to previous years. In particular, the budding of Vermentino took place at the end of the first week of April. After a spring marked by regular but never overly abundant rainfall, the vines continued their development steadily until the summer months. The months of July and August, which were particularly dry and typified by hot days, albeit always mitigated by the sea winds, meant that the vermentino harvest began during the last week of August, slightly earlier than the average for other years. For the harvest of the ansonica, on the other hand, we had to wait until mid-September, a month dominated by sunny days and optimal temperatures for the ripening of the grapes.

Tasting notes

Gorgona 2022 has a straw-yellow colour with golden reflections and crystalline brilliance. The bouquet is an explosion of Mediterranean flora: white and yellow flowers with a predominance of daisy, camomile, hawthorn, mimosa and broom. This is followed by clear hints of exotic fruit, passion fruit, mango and pineapple. The fruity notes unfold seamlessly and citrusy hints of citron and tangerine soon emerge. The olfactory finish is mineral, dominated by iodised notes. It is savoury on the palate and at the same time fresh and lingering. Its persistence is remarkable and the taste-olfactory response is total. Every year Gorgona amazes us and surpasses itself in the complexity and intensity of the organoleptic sensations it gives us. Such a unique place could only generate an extraordinary wine.