FRESCOBALDI
TOSCANA

Gorgona 2023



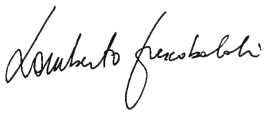
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Costa Toscana IGT

"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 human labour and a symbol of hope and freedom. The Gorgona label is intended as an "extraordinary edition" of the island, portraying a different aspect of it with each vintage. We wanted Gorgona 2023 to be about the wind, or rather the winds that blow here and are of primary importance in daily life. The four winds, the Grecale, the Sirocco, the Libeccio and the Mistral become fundamental elements in the island's viticulture, influencing the air temperature and therefore the ripening of the grapes. The grape variety for Gorgona is grown on soil that is 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 others planted 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

After a very rainy autumn, mainly during November and the early part of December, the 2023 winter season in Gorgona recorded only very little rainfall overall, with isolated episodes of rain in January. Temperatures during the initial months of the year recorded values above seasonal averages, with peaks sometimes reaching 20 °C during the central hours of the day. The month of May recorded a drop in temperatures, also thanks to greater rainfall, which helped the vines make up for limited water availability in the soil due to the lack of winter rain. Temperatures have gradually risen during the summer months, without ever reaching excessively high peaks due to the mitigating action of the sea. The month of August, unlike previous years, was rather cool, with a rise in temperatures during the last 10 days of the month. September, which was blessed with sunny days and high temperatures, helped to maintain the good health of the grapes, which is why the harvest lasted until the first week of October, allowing the grapes to ripen perfectly.

Tasting notes

Gorgona 2023 has a beautiful, distinctive straw-yellow colour with golden reflections, brilliant and crystalline. The bouquet is complex and elegantly intense with Mediterranean and iodine notes that stand out. Among the Mediterranean scents are helichrysum, savory, and rosemary, followed by floral notes reminiscent of broom and chamomile. The fruity part tends more towards yellow-fleshed fruit and exotic fruits but also delicate citrus notes. On the palate it is savoury, fresh and lingering. It has a remarkable persistence and a full taste-olfactory response. Once again Gorgona impresses and amazes us with his decisive character. Welcome Gorgona white 2023.