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Gorgona 2024



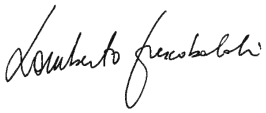
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Costa Toscana IGT

"The Tuscan Archipelago is an earthly paradise, and Gorgona is Aphrodite's wildest and most luminescent pearl. 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 ropes of the sails." (A. Bocelli – 2014) The Gorgona Project was launched in August 2012 through a collaboration between Frescobaldi and Gorgona, the only island prison in Europe. Here, inmates spend the last stretch of their sentences working in contact with nature, developing skills to facilitate their reintegration into work and society. The project is based in 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 the original vineyard and a second planted in 2015. Gorgona is produced from this vineyard of Vermentino and Ansonica: the fruit of this unique place and man's efforts, and a symbol of hope and freedom. Each Gorgona label represents a "special edition", portraying a different aspect of the island in every vintage. With Gorgona 2024, we wanted to explore the 50 species of butterflies that have found an ideal habitat here, as well as the green manure that helps maintain the natural balance, enriching the soil and attracting pollinating insects. The Gorgona grapes are grown in iron-rich soil, on a small vineyard of two hectares, wonderfully exposed to the east and protected from the winds. The first vineyard was planted in 1999, and subsequently expanded in 2015 and 2018: 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 season on Gorgona island saw heavy rain that began around mid-October and continued through November. Precipitation continued into the first half of December, a month with temperatures slightly higher than seasonal averages. The winter of 2024 will be remembered as one of the warmest in recent years, with average temperatures of 12–15 °C and rare cold days. There was a lack of precipitation in January, but February saw numerous rainy days. The Vermentino began budding in the second half of March, around the 20th, followed by Ansonica, the later variety. The beginning of April also saw abundant rainfall, while the second half of the month saw a drop in temperatures that slowed down the development of the vines. June, characterised by cool days and temperatures slightly below seasonal averages, was a gentle prelude to the months of July and August, which were characterised by high temperatures, but always mitigated by the presence of the sea, and by occasional rain. The grape harvest began with the Vermentino in the second week of September, while the Ansonica harvest started in the second week of October. In conclusion, 2024 saw a later harvest compared to previous years, thanks in part to the temperature drop in September, which allowed for a slow and progressive ripening of the grapes.

Tasting notes

Gorgona 2024 is a beautiful, brilliant and intense straw yellow. The complex and elegant bouquet is a combination of floral, fruity and Mediterranean notes. It opens with scents of broom and honeysuckle, accompanied by notes of ripe exotic fruit and citrus, reminiscent of bergamot and cedar. It continues with hints of rosemary, sage and helichrysum. The olfactory finish is dominated by iodised notes. On the palate, it has a wonderful savoury edge and freshness. It has a remarkable persistence and harmony between taste and aroma. Long finish.