FRESCOBALDI
TOSCANA

Gorgona 2025



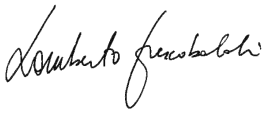
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Costa Toscana IGT

"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 born in August 2012 from a 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 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. The 2025 edition is inspired by ancient tales rooted in Greek mythology. Millennia of stories and legends drift on the waves of the Tyrrhenian Sea, where the Tuscan Archipelago emerges like a constellation of pearls resting on the water. In this remarkable setting, heroes and gods have woven their tales, intertwining epics with the landscape. The Gorgona grapes are grown in iron-rich soil, on a small two-hectare vineyard, with a wonderful eastern exposure and protected from the winds. First planted in 1999, and subsequently expanded in 2015 and 2018, the vineyard is devoted to Vermentino and Ansonica: the undisputed key varieties of this extraordinary wine. Gorgona embodies the true essence of the island.



Climatic trend

After a rainy autumn with temperatures in line with seasonal averages, winter in Gorgona was slightly colder than in previous years, with frequent and evenly distributed rainfall throughout January and February, culminating in severe thunderstorms in March. The budding of the Vermentino vines took place in the first week of April, while the Ansonica bud break waited until the middle of the month. Spring saw mild average temperatures, with a sudden increase in June. Thanks to the significant mitigating effect of the sea, the vines developed regularly, and the high temperatures in June allowed the vines to stay perfectly healthy during fruit set. The temperature then dropped slightly during the months of July and August, which were cooler and well-ventilated, with isolated rainfall that helped the bunches to develop nicely. The Vermentino harvest began in the second week of September, while the Ansonica was picked during the second half of the month. September's cool, sunny days allowed us to wait for all the grape varieties to achieve the optimal level of ripeness before harvesting.

Tasting notes

Gorgona 2025 is a bright straw-yellow colour with light golden reflections. The bouquet is the truest maritime expression of Vermentino and Ansonica, masterfully capturing the warmth of the sun and the fresh sea breeze. The first scents to emerge are reminiscent of Mediterranean scrub, with hints of thyme, sage, and helichrysum, combined with floral notes of chamomile, acacia, and jasmine. Subsequently, fruity notes of citrus and yellow and white stone fruit with delicate tropical notes emerge, becoming more accentuated with time. Each sip is fresh and savoury. Long finish.