



GORGONA

"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 partnership between Frescobaldi and Gorgona, the only island penitentiary in Europe. Here, inmates spend the final years of their sentence, working and living in close contact with nature, while developing skills to support their return to society and the workforce.

In a small vineyard located in an amphitheatre-shaped area that overlooks the sea, the project aims to provide inmates with practical experience in the areas of grape cultivation and winemaking by working closely with Frescobaldi agronomists and oenologists.

From a few rows of Sangiovese and Vermentino Nero grapes, grown organically before maturing in terracotta jars, Gorgona Rosso was born with the 2015 harvest.

Today, the vineyard measures two hectares, including the original plot and a second area planted in 2015. From this vineyard of Vermentino and Ansonica grapes emerges Gorgona, the fruit of a unique location and human toil, a symbol of hope and freedom.

GORGONA 2019 - COSTA TOSCANA IGT

Each year, an "extraordinary edition" of the label is produced, detailing a different aspect of the island. The Gorgona 2019 label details the marine biodiversity of the island located at the heart of the Pelagos Sanctuary, a wonderful marine area established by way of agreement between France, Monaco and Italy. The small stretch of sea surrounding the island is home to a surprising and varied array of marine wildlife, and is frequented by almost all Cetacean Sanctuary species, from the smallest to the largest, including dolphins and even the majestic sperm whale.

Winter during the 2019 season saw lower-than-average levels of rainfall. Rainfall became more intense in spring, especially in May, which was both cool and mild. June, July and August were hot with convenient isolated showers that helped to prevent the risk of water stress on the vines. The grapes ripened perfectly and were healthy when it came time to harvest them. The harvest began with the picking of the Vermentino grapes in the first week of September. The excellent diurnal range was ideal, ensuring the slow and seamless ripening of the grapes. For the same reason, the Ansonica grapes were harvested during the last week of the month.

Wild yet enticing, Gorgona 2019 stands out with its intense, bright straw-yellow colour with radiant gold hues. Its bouquet is complex and wide-ranging without ever being intrusive. It begins with hints of white fruit, followed immediately by the sensual, enveloping notes of the





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aromatic herbs typical of the island, such as rosemary and helichrysum. As well as enhancing its aromas, the sea also gives the wine a marked minerality and freshness. The balance between acidity and flavour is exceptionally harmonious, as is the soft, enveloping attack. The finish is persistent yet elegantly suave.