



## 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. 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 2017 - COSTA TOSCANA IGT

Every year, the Gorgona label recounts a different feature of the island. The 2017 label portrays its fauna - perfectly adapted biodiversity in the form of wild hares, peregrine falcons and royal seagulls that have chosen the island as their home.

The 2017 season will be remembered as extremely dry, with temperatures above yearly averages, though abated by the influence of the sea. The Vermentino and Ansonica grapes ripened to perfection in the island setting, right up until the highly selective harvest, which began in early September.

With its delightful straw-yellow colour, Gorgona 2017 is bright and imbued with golden reflections. The bouquet surprises with its intensity and elegance, offering aromas of Mediterranean scrubland, rosemary, rockrose and Italian straw flower (*helichrysum italicum*), which combine to create a decisive fruity note reminiscent of cedar, pineapple and mature exotic fruits. A taste of Gorgona immerses you in the island setting through a pronounced iodine and mineral note of sublime freshness.

