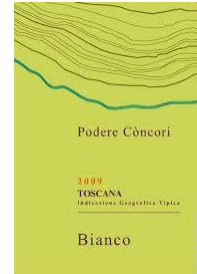

Podere Concori Bianco Toscana IGT

Winery: Podere Concori
Category: Wine – Still – White
Grape Variety: 60% Pinot Blanc, 40% Chenin Blanc
Region: Lucca / Tuscany/ Italy
Vineyard: Selvapiana, Prete
Winery established: 1999 took over winery from father Luigi
Feature: Biodynamic



Product Information

Soil: Sandstone overlying Miocene shale, sandy soils marked by a silica-rich mineral content

Altitude: 1310 feet above sea level

Age of vines:

Vinification & Yield: Manual harvest, Spontaneous fermentation in stainless steel tanks for about 40 days. Aged in Stainless steel tanks on fine lees for at least 6 months. **Yield:** 4000 to 7000 vines/hectare

Tasting Note: The constant breeze blowing from the Apennines and the specific soil composition, marked by sand and shale, make of this wine an authentic expression of our land, reminiscent of Loire valley white wines for its acidity, freshness and elegance.

Production: 3,000 bottles

Alc: 12%

Producer Information

Gabriele da Prato, born and raised in the mountain region North of Lucca is the owner of Podere Concori, a small family vineyard at Fattone, just a few miles from Barga. The link between food and wine is part of his DNA. He comes from a long line of restaurateurs and he ran the family osteria in nearby Galliciano for many years. The Podere, farmed by his grandparents, was an important supplier of basic table wines to the restaurant. Podere Concori covers around 25 acres but only 7.5 are planted with vines, in a series of very diverse micro-areas. Making wine in Garfagnana, there wasn't a winery within 37 miles nor a wine with a label or a faint recollection of what had once been the highest vineyard of Tuscany. Large sections of the rich composite soil lie on top of glacial river stones, the remnants of a prehistoric lake that once existed here. Gabriele started to oversee the production of the farm in the late 1990's when he was not sure what varieties had been planted in the 50-year old vineyard, where the emphasis had been quantity rather than quality. After exploring Germany and parts of France, Gabriele began to understand which varieties might be more suited to the mountainous Garfagnana climate, and his vineyard now comprises Syrah, Pinot Nero and Pinot Bianco, Chenin Blanc and Gewurztraminer. Gabriele harvests manually and his grapes ripen, with a small selection of his best grapes still pressed by foot. Steel vats are used for fermentation and the wine passes a limited time in wooden barrels. Total production: about 12,000 bottles/ year.