
Podere Còncori Bianco Toscana IGT

Winery: Podere Còncori

Category: Wine – Still – White

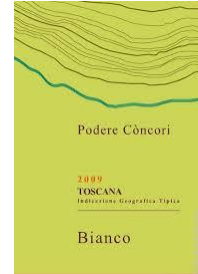
Grape Variety: 60% Pinot Blanc, 40% Chenin Blanc

Region: Lucca / Tuscany/ Italy

Vineyard: Two small, high plots, Selvapiana, and Prete, a very old plot that had belonged to the church

Winery established: 1999

Feature: Biodynamic



Product Information

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

Elevation: 440 meters (1310 feet)

Vinification: Manual harvest. The wine is fermented spontaneously with native yeast, and sees extended skin contact in concrete eggs. Unfiltered and unfinned, the winemaking proceeds without temperature control.

Yield: 4,000 to 7,000 vines/hectare

Tasting Note: Not as dark in color as other skin contact whites, presenting a hue of luminous straw. Remarkably fresh and herbaceous, elegant, notes of fresh thyme, lifted acidity, and fascinating minerality.

Food Pairing: Pair with juicy chicken braised with fresh thyme, charcuterie, goat cheese with a drizzle of honey, roasted trout with almonds, fried artichokes.

Production: 3,000 bottles

Alc: 12%

Producer Information

Garfagnana is an ancient borderland between the Apuan Alps and the Apennine mountains, located in today's Lucca province. Home to one of Tuscany's highest vineyard sites, the region found its once notable viticulture neglected after the Second World War. After running his family's osteria for many years, Gabriele da Prato embarked in 1999 on his solitary dedication to restore winemaking in Garfagna. The tiny winery has received Demeter certification; in any case, da Prato had been working biodynamically since the early days. His efforts are blessed by the moderating influence of the Serchio River--he calls it Garfagnana's "little Rhone" -- and by the wise remains of terraces from another area, which help retain the sun's heat here within Tuscany's most dramatic diurnal shift. Along with gorgeous old vines, the vineyards are home to special sandstone and shale soils, a rich composite soil from the remnants of a prehistoric lake.

In a fascinating history, the French varietals are considered indigenous to this area, as they were brought here by Napoleon's sister, Paulina. So here we find da Prato making a Syrah with a regional history, alongside a blend of Pinot Blanc and Chenin Blanc.