

Podere Còncori "Flos Concori" Syrah Rosato Toscana IGT

Winery: Podere Concori Category: Wine – Still – Red

Grape Variety: Syrah

Region: Lucca / Tuscany/ Italy

Vineyard: Giorgio in Gallicano in the hills of Lucchesi

Winery established: 1999 Feature: Biodynamic

Product Information

Soil: Sandstone on Miocene schist

Elevation: 200 – 300 meters (656 - 984 feet)

Vinification: Manual harvest, two days maceration, spontaneous fermentation and ageing in stainless steel. **Tasting Note**: The Flos of Podere Concori is a clear expression of the terroir of origin. It is presented in the glass of an intense and brilliant rosé with violet reflections; the nose is rich in red fruits, floral hints and pepper notes to frame it; in the mouth, it is balanced, tasty and with good persistence. A straightforward and easy-to-drink wine that makes it the perfect accompaniment for a typical Tuscan snack.

Alc: 13%

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.