



ELLEBOROPODERE CONCA

A patiently crafted coastal white from one of the world's most acclaimed winemaking zones, this Viognier-centric blend offers approachable refinement in Bolgheri style, with layer upon layer of floral nuances, tropical fruit, saline notes and palate friendly acidity.

GRAPE VARIETIES: 50% Viognier; 35% Chardonnay; 15% Sauvignon Blanc.

APPELLATION: Toscana IGT Bianco (Bolgheri)

VINEYARDS: Situated on a plain nestled between gentle hills overlooking the Tyrrhenian Sea, a buffered landscape benefitting from the maritime influences of notable diurnal range and well-ventilated vines.

EXPOSURE: East-West

SOIL: Well-draining sandy soils and clay, characterized by low levels of nitrogen and organic matter with moderating effects on vigor.

VITICULTURE: Organic

PRODUCTION: 6,000 bottles

FRUIT COLLECTION: Harvested by hand

WINEMAKING: Aged in stainless steel for four months with followed by two months in the bottle prior to release.

PROPRIETOR: Silvia Cirri

UTAH DABS STATUS: Special Order \ SKU 952625