

GAROFOLI "FARNIO" ROSSO PICENO DOC



PRODUCER PROFILE

Winery Owner(s):
Carlo and Gianfranco Garofoli

Winemaker:
Carlo Garofoli

Winery Founded:
1871

Region:
Marche

WINE STORY

Farnio represents the Rosso Piceno denomination in the Garofoli line. As is typical for these wines, Farnio is a blend of Montepulciano and Sangiovese, with the emphasis on Montepulciano. Gianfranco Garofoli named this wine after a beautiful mountain pass in Monti Sibillini National Park of southern Marche above Rosso Piceno - one of his favorite places to ride his enduro motorbike.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Rosso Piceno area of southeastern Marche
ELEVATION:	200-300 meters
SOILS:	Clay and sand
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	
AGE OF VINES:	15-20 years
YIELD:	10,000 kg per hectare
GRAPES:	70% Montepulciano, 30% Sangiovese
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	No
FILTRATION:	Diatonaceous earth and membrane filters
AGING CONTAINER:	Stainless steel tanks
AGING TIME:	3-6 months
BOTTLE AGING TIME:	3-4 months
PRODUCTION:	40,000 bottles per year
VEGAN:	No

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	5-6 g/l
RESIDUAL SUGAR:	6 g/l	EXTRACT:	26-32 g/l