

GAROFOLI "GROSSO AGONTANO" CÒNERO RISERVA DOCG



PRODUCER PROFILE

Winery Owner(s):
Carlo and Gianfranco Garofoli
Winemaker:
Carlo Garofoli
Winery Founded:
1871
Region:
Marche

WINE STORY

Grosso Agontano is the top-of-the-line Montepulciano wine from Garofoli. It is made only in the best years, when the harvest in the Piancarda vineyard is considered to be of superior quality, taking the higher classification of Cònero DOCG. The wine's namesake, the grosso agontano, was one of the most important silver coins of medieval Italy, originally minted by the Maritime Republic of Ancona in the 13th century.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Regional Nature Park of Cònero
ELEVATION:	200-350 meters
SOILS:	Limestone
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	15-20 years (planted 1998-2003)
YIELD:	7,000 kg per hectare
GRAPES:	100% Montepulciano
TYPE OF YEAST:	Selected
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Unfiltered
AGING CONTAINER:	225-liter French oak barriques, half new and half second-use
AGING TIME:	12 months
BOTTLE AGING TIME:	24 months
PRODUCTION:	26,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	5-6 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	26-32 g/l