

## 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

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

### TECHNICAL DATA

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