



PRODUCER PROFILE

Winery Owner(s):
Carlo and Gianfranco Garofoli

Winemaker:
Carlo Garofoli

Winery Founded:
1871

Region:
Marche

WINE STORY

Guelfo Verde is a refreshing, dry, lightly sparkling wine made from a combination of Marche's two primary white grape varieties, Verdicchio and Trebbiano Toscano.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Ancona hills
ELEVATION:	200-300 meters
SOILS:	
TRAINING SYSTEM:	Double-arched cane (doppio capovolto)
FARMING PRACTICES:	
AGE OF VINES:	Average 15 years old
YIELD:	14,000 kg per hectare
GRAPES:	50% Verdicchio, 50% Trebbiano Toscano
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	In pressurized tanks
MALOLACTIC FERMENTATION:	No
FILTRATION:	Diatonaceous earth and membrane filters
AGING CONTAINER:	Bottles
AGING TIME:	
BOTTLE AGING TIME:	3 months
PRODUCTION:	80,000 bottles annually
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	11%	TOTAL ACIDITY:	7 g/l
RESIDUAL SUGAR:	8 g/l	EXTRACT:	18-20 g/l