

GAROFOLI "KÒMAROS" CÒNERO DOCG ROSATO



WINE STORY

With the 2025 Vintage, the Kòmaros Rosato from Garofoli, is elevated to a DOCG wine - Cònero DOCG. The Kòmaros rosato is made from vines in the same vineyards as Garofoli's Grosso Agontano Cònero DOCG wine, 100% Montepulciano. These vines are managed explicitly for rosato and harvested earlier to maximize acidity and fruit. The name Kòmaros which was also the Greek name for Mount Cònero comes from the Greek word for the arbutus or madrone trees common in this area.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Cònero area near Ancona
ELEVATION:	200-400 meters
SOILS:	Clay
TRAINING SYSTEM:	Double-arched cane (doppio capovolto)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	15-20 years
YIELD:	9,000-12,000 kg per hectare
GRAPES:	100% Montepulciano
TYPE OF YEAST:	Selected
FERMENTATION:	
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	No
FILTRATION:	Diatonaceous earth and membrane filters
AGING CONTAINER:	Stainless steel tanks
AGING TIME:	4 months
BOTTLE AGING TIME:	1 months
PRODUCTION:	75,000 bottles per year
VEGAN:	Yes

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	4-5 g/l	EXTRACT:	18-20 g/l