

## 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

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

### PRODUCER PROFILE

Winery Owner(s):

Carlo and Gianfranco Garofoli

Winemaker:

Carlo Garofoli

Winery Founded:

1871

Region:

Marche

### TECHNICAL DATA

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