

GAROFOLI "KÓMAROS" MARCHE IGT ROSATO

WINE STORY

Rosato (pink) wines are an Italian specialty, and Montepulciano is considered one of the best Italian grape varieties for rosato wines. The Kómaros rosato is made from vines in the same vineyards as Garofoli's Grosso Agontano Cònero DOCG wine, but these vines are managed specifically for the rosato and are harvested earlier to maximize acidity and fruit. The name Kómaros which was also the Greek name for Mount Conero comes from the Greek word for arbutus or madrone trees that are 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
POST-FERMENTATION PROCEDURES:	
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