

## GAROFOLI "LE PICCOLE BOLLICINE" VINO FRIZZANTE



### WINE STORY

This wine is the evolution of the *frizzante* wines historically drunk during the summer at the Marche seaside. *Piccole Bollicine* means "little bubbles" because VINO Frizzante is a sparkling wine made with less pressure than Charmat method wines, lending it a very approachable, fresh and delicious personality.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Castelfidardo (AN) for Passerina and Montecarotto (AN) for Verdicchio
<b>ELEVATION:</b>	50 - 350 m.a.s.l.
<b>SOILS:</b>	Alluvial sediment, clay and sand
<b>TRAINING SYSTEM:</b>	Guyot
<b>FARMING PRACTICES:</b>	Sustainable
<b>AGE OF VINES:</b>	15 - 20 years old
<b>YIELD:</b>	8 tons per ha.
<b>GRAPES:</b>	Verdicchio 90%, Passerina 10%
<b>TYPE OF YEAST:</b>	Selected
<b>FERMENTATION:</b>	Soft pressing of whole clusters, cold settling of the must
<b>SECOND FERMENTATION:</b>	In 100 hL stainless steel autoclave for 60 days
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Yes
<b>AGING CONTAINER:</b>	Stainless steel
<b>AGING TIME:</b>	60 days
<b>BOTTLE AGING TIME:</b>	60 days
<b>PRODUCTION:</b>	26,000 bottles
<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>	11.5	<b>TOTAL ACIDITY:</b>	5.3 g/L
<b>RESIDUAL SUGAR:</b>	5.3 g/L	<b>EXTRACT:</b>	18.31 g/L