

## GAROFOLI "MONTE REALE" SANGIOVESE MARCHE IGT

### WINE STORY

Marche takes both sides in the Sangiovese/Montepulciano rivalry of central Italy, and so does Garofoli. Monte Reale presents the case for Sangiovese, a pure Sangiovese wine sourced from vineyards across the region. The wine's name comes from one of the main streets in the pilgrimage city of Loreto.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Various locations in Marche
<b>ELEVATION:</b>	200-400 meters
<b>SOILS:</b>	
<b>TRAINING SYSTEM:</b>	Spur-pruned cordon (cordone speronato)
<b>FARMING PRACTICES:</b>	
<b>AGE OF VINES:</b>	10-15 years
<b>YIELD:</b>	14,000 kg per hectare
<b>GRAPES:</b>	100% Sangiovese
<b>TYPE OF YEAST:</b>	Selected
<b>POST-FERMENTATION PROCEDURES:</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>	3-6 months
<b>BOTTLE AGING TIME:</b>	3-4 months
<b>PRODUCTION:</b>	30,000 bottles per year
<b>VEGAN:</b>	No



### PRODUCER PROFILE

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

### TECHNICAL DATA

<b>ALCOHOL:</b>	12.5%	<b>TOTAL ACIDITY:</b>	5-6 g/l
<b>RESIDUAL SUGAR:</b>	6 g/l	<b>EXTRACT:</b>	26-32 g/l