



PRODUCER PROFILE

Winery Owner(s):
Carlo and Gianfranco Garofoli

Winemaker:
Carlo Garofoli

Winery Founded:
1871

Region:
Marche

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

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

TECHNICAL DATA

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