

GAROFOLI PÉT KON VINO ROSATO FRIZZANTE



PRODUCER PROFILE

Winery Owner(s):
Carlo and Gianfranco Garofoli

Winemaker:
Carlo Garofoli

Winery Founded:
1871

Region:
Marche

WINE STORY

A new Sparkling Rosè wine from Garofoli - Pét Kon is Pétillan Naturelle from the Monte Conero (Kon) 100% Montepulciano from estate vineyards in the Rosso Conero DOC zone. Spontaneous fermentation - bottled unfiltered, with a crown closure. Light and refreshing, perfect alone or with antipasti, pizza or pasta.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Monte Conero
ELEVATION:	250 m
SOILS:	Clay, Sand and Stone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable & Certified SQNPI
AGE OF VINES:	25 years old
YIELD:	8000 kg / ha
GRAPES:	Montepulciano 100%
TYPE OF YEAST:	Native
FERMENTATION:	whole cluster fermentation & partial carbonic maceration
SECOND FERMENTATION:	Secondary fermentation in bottle
MALOLACTIC FERMENTATION:	No
FILTRATION:	Not filtered
AGING CONTAINER:	Stainless Steel
AGING TIME:	10 days
BOTTLE AGING TIME:	5 months in bottle
PRODUCTION:	3,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	8%	TOTAL ACIDITY:	3.35
RESIDUAL SUGAR:	5.8	EXTRACT:	