

GAROFOLI "PIANCARDA BLU" ROSSO CONERO DOC 2023



PRODUCER PROFILE

Winery Owner(s):

Carlo and Gianfranco Garofoli

Winemaker:

Carlo Garofoli

Winery Founded:

1871

Region:

Marche

WINE STORY

A new look for Garofoli's "Piancarda" Rosso Conero. Released in the 1960s, the wine was initially called "Biancarda," which evoked the white, chalky, limestone-rich soils of Mount Conero. The wine name was changed to "Piancarda" which was the vineyard name. With the 2023 vintage, the wine name becomes "Piancarda Blu" reflecting the brilliant blue of the Adriatic sea. The wine continues to be 100% Montepulciano, aged for 15 months in large oak casks, and matured in the bottle for six more months.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Regional National Park of Conero	
ELEVATION:	200-350 meters above sea level	
SOILS:	Limestone	
TRAINING SYSTEM:	Spur-pruned cordon (Cordone Speronato)	
FARMING PRACTICES:	Sustainable & Certified SQNPI	
AGE OF VINES:	15-20 years (replanted in 1998 - 2003)	
YIELD:	10,000 kg per hectare	
GRAPES:	Montepulciano 100%	
TYPE OF YEAST:	Selected	
FERMENTATION:		
SECOND FERMENTATION:		
MALOLACTIC FERMENTATION:		
FILTRATION:	Diatomaceous earth and membrane filters	
AGING CONTAINER:	3,000 - 6,000 Liter Slavonian oak casks	
AGING TIME:	12 months	
BOTTLE AGING TIME:	6 months	
PRODUCTION:	85,000 bottles	
VEGAN:	Yes	

TECHNICAL DATA

ALCOHOL:	13.5%	TOTAL ACIDITY:	5 - 6 g/l
RESIDUAL SUGAR:	5 g/l	EXTRACT:	26-32 g/l

