

## GAROFOLI "SERRA DEL CONTE" VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC



### WINE STORY

Serra del Conte is Garofoli's entry-level bottling of what is probably the best-known wine of Marche, Verdicchio dei Castelli di Jesi DOC. It is made from 100% Verdicchio grown in the historic part of the denomination. The wine's name comes from the commune of Serra de' Conti near the winery, where the vineyards are located.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Classico subzone of Verdicchio dei Castelli di Jesi DOC
<b>ELEVATION:</b>	200-300 meters
<b>SOILS:</b>	Clay
<b>TRAINING SYSTEM:</b>	Double-arched cane (doppio capovolto)
<b>FARMING PRACTICES:</b>	
<b>AGE OF VINES:</b>	10-15 years
<b>YIELD:</b>	14,000 kg per hectare
<b>GRAPES:</b>	100% Verdicchio
<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>	2-3 months
<b>PRODUCTION:</b>	80,000 bottles annually
<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>	12.5%	<b>TOTAL ACIDITY:</b>	5-6 g/l
<b>RESIDUAL SUGAR:</b>	6 g/l	<b>EXTRACT:</b>	18-20 g/l