

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



PRODUCER PROFILE

Winery Owner(s):
Carlo and Gianfranco Garofoli

Winemaker:
Carlo Garofoli

Winery Founded:
1871

Region:
Marche

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

VINEYARD LOCATION:	Classico subzone of Verdicchio dei Castelli di Jesi DOC
ELEVATION:	200-300 meters
SOILS:	Clay
TRAINING SYSTEM:	Double-arched cane (doppio capovolto)
FARMING PRACTICES:	
AGE OF VINES:	10-15 years
YIELD:	14,000 kg per hectare
GRAPES:	100% Verdicchio
TYPE OF YEAST:	Selected
FERMENTATION:	
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	No
FILTRATION:	Diatonaceous earth and membrane filters
AGING CONTAINER:	Stainless steel tanks
AGING TIME:	3-6 months
BOTTLE AGING TIME:	2-3 months
PRODUCTION:	80,000 bottles annually
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	5-6 g/l
RESIDUAL SUGAR:	6 g/l	EXTRACT:	18-20 g/l