

## GAROFOLI SPUMANTE BRUT METODO CHARMAT VERDICCHIO



### PRODUCER PROFILE

Winery Owner(s):  
Carlo and Gianfranco Garofoli  
Winemaker:  
Carlo Garofoli  
Winery Founded:  
1871  
Region:  
Marche

### WINE STORY

The Spumante Brut is the first in the Garofoli line of sparkling wines, in production for more than six decades. It is made with 100% Verdicchio.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Verdicchio dei Castelli di Jesi area
<b>ELEVATION:</b>	200-300 meters
<b>SOILS:</b>	
<b>TRAINING SYSTEM:</b>	Double-arched cane (doppio capovolto)
<b>FARMING PRACTICES:</b>	
<b>AGE OF VINES:</b>	Average 15 years old
<b>YIELD:</b>	11,000 kg per hectare
<b>GRAPES:</b>	100% Verdicchio
<b>TYPE OF YEAST:</b>	Selected
<b>POST-FERMENTATION PROCEDURES:</b>	
<b>SECOND FERMENTATION:</b>	In autoclaves (Charmat Method)
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Diatonaceous earth and membrane filters
<b>AGING CONTAINER:</b>	Stainless steel pressurized tanks
<b>AGING TIME:</b>	6 months
<b>BOTTLE AGING TIME:</b>	Ready for release when bottled
<b>PRODUCTION:</b>	40,000 bottles per year
<b>VEGAN:</b>	Yes

### TECHNICAL DATA

<b>ALCOHOL:</b>	12%	<b>TOTAL ACIDITY:</b>	7 g/l
<b>RESIDUAL SUGAR:</b>	7-9 g/l	<b>EXTRACT:</b>	18-20 g/l