

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

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

TECHNICAL DATA

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