

SUPÈRA VERDICCHIO DI MATELICA DOC



WINE STORY

Supèra is a nod to the future and to expanding possibilities and potential. Having worked with Verdicchio solely from the Jesi area for generations, Matelica is a new wine and a new territory for the Garofoli family. Expanding on a partnership with a young and vibrant wine-grower from the high valley of the Esino River valley in the Apennines, *Supèra* is a "mountain wine" with fresh complexity and an opportunity to experience a new personality of Verdicchio.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Esanatoglia, Matelica valley at the base of the Apennines
ELEVATION:	400 m.a.s.l
SOILS:	Clay
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	10 - 15 years
YIELD:	10,000 kg per hectare
GRAPES:	Verdicchio 100%
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes - Microfiltration
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	4 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	13,000 bottles
VEGAN:	No

PRODUCER PROFILE

Winery Owner(s):

Carlo and Gianfranco Garofoli

Winemaker:

Carlo Garofoli

Winery Founded:

1871

Region:

Marche

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	5.8 g/L
RESIDUAL SUGAR:	1.7 g/L	EXTRACT:	21.4