



PRODUCER PROFILE

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

WINE STORY

This is essentially the house red wine that was served at Antica Osteria, a late 19th-century tavern next to the winery that was owned and operated by the Garofoli family. The tavern closed several years ago, but the building is still in use. The wine is a blend of equal parts Montepulciano and Sangiovese. This simple, light, traditional wine is the very definition of a wine for everyday enjoyment.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Various locations in Marche
ELEVATION:	200-350 meters
SOILS:	
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	
AGE OF VINES:	10-20 years (planted 1998-2008)
YIELD:	
GRAPES:	50% Montepulciano, 50% Sangiovese
TYPE OF YEAST:	Selected
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Diatomaceous earth and membrane filters
AGING CONTAINER:	Concrete and stainless-steel tanks
AGING TIME:	1-2 months
BOTTLE AGING TIME:	
PRODUCTION:	120,000 bottles per year
VEGAN:	120,000 bottles per year ☐ No

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	5-6 g/l
RESIDUAL SUGAR:	6 g/l	EXTRACT:	26-32 g/l