

GAROFOLI "MACRINA" VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE DOC



WINE STORY

Macrina was one of the first Verdicchio wines bottled in a Bordeaux-style bottle, signaling a new style of Verdicchio more modern than the wines formerly produced in amphora-shaped bottles. The wine uses slightly late-harvested grapes to give it more body and longevity. The name Macrina comes from Saint Macrina, whose likeness was in a votive shrine near the vineyard where people from the farms used to pray.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Montecarotto (province of Ancona)
ELEVATION:	250-400 meters
SOILS:	Clay with fossil shells and a bit of sand
TRAINING SYSTEM:	Double-arched cane (doppio capovolto)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	15-30 years
YIELD:	11,00 kg per hectare
GRAPES:	100% Verdicchio
TYPE OF YEAST:	Selected
FERMENTATION:	
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	No
FILTRATION:	Diatonaceous earth and membrane filters
AGING CONTAINER:	Concrete and stainless-steel tanks
AGING TIME:	5 months
BOTTLE AGING TIME:	2-3 months
PRODUCTION:	100,000 bottles per year
VEGAN:	Yes

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	2 g/l	EXTRACT:	18-20 g/l