

Garofano Vigneti e Cantine

Italy - Apulia - Copertino (LE)



GAROFANO
VIGNETI E CANTINE IN COPERTINO

Ownership/Founders Family Garofano / Severino Garofano

Start of Activity 1995

Vitiviniculture Traditional / Sustainable

Hectares 33

Bottles produced 150.000

CLÒ DE GIROFLE SALENTO

85% Negroamaro, 15% Montepulciano

Production area: Argos of Cupertino

Terrain: argille di varia composizione poste al di sopra della pietra calcarea dura o tufacea, di media fertilità in zona pianeggiante

Harvest: manual

Vinification: harvest of whole bunches is conditioned at a temperature of about 15°C before pressing. Harvest maceration without stems takes about 20 hours. Thermal control of the fermenting wort is set at 15-16°C

Refinement: In cement tank, 6 months

Color: rosé

Fragrance: ripe cherry, peach and blackberry fruit, accompanied by a trail of Mediterranean scrub herbs and iodine minerality

Flavor: Mediterranean scents, round and savory, pleasantly appetizing and elegant

Alcoholic Grade: 13.5% vol



The Garofano Vigneti e Cantine winery was founded in 1995 by Severino Garofano, an oenologist with a pioneering and countercultural personality, recognized as the proponent of the Negroamaro renaissance. In the heart of Salento, in Copertino, a 30-hectare property including vineyards, a processing cellar and a rural farmhouse is taken over. The indigenous Negroamaro grape variety is the primary source of inspiration for Garofano's main signature labels, each of which tells a story of authenticity and the strong connection to its territory of origin, in a portion of Apulia "rich in bone and poor in pulp," characterized by wide flat areas, where stone is part of the soil itself and soils are shallow. Now run by their children Stefano and Renata, the winery is dedicated to producing wines with full respect for the vocation of the terroir: in the winery, feeling is as valuable as technique, culture and professionalism. Loyalty to traditions and gratitude to a bountiful countryside are the solid foundation of constant research and innovation, attentive to the sustainability of crop choices, the observance of natural cultivation practices, and the absence of chemical weeding. The decision to concentrate production on the Negroamaro grape variety gives rise to rosé and red wines of great personality and depth, with a deeply Mediterranean soul, soft and delicate tannins, and fresh and savory flavors. It is

from stones that flowers are born.