

# Garofano

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

## SIMPOTICA COPERTINO

**100% Negroamaro**

**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:** Maceration of the harvest, after crushing and destemming the grapes, for at least 5 days with daily pumping over to encourage extraction of coloring substances.

Fermentation is under thermal discipline at 26°C. Malolactic fermentation is controlled to ensure complete unfolding

**Refinement:** the wine matures for about 12 months in first-, second- and third-tier French oak barrels. It is left to refine in the bottle for at least 3 months before being released for consumption

**Color:** bel rosso rubino tendente al granato

**Fragrance:** varied and intense, such as licorice, raspberry and balsam

**Flavor:** assertive and fresh, with elegant and true tannins, and plenty of savoriness that refreshes a fabulous finish

**Alcoholic Grade:** 14.5% 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.