Azienda Agraria
GUERRIERI
Orgogliosi di essere agricoltori dal 1800

GUERRIERO BIANCO

Marche IGT White

REGION

From 1800, Azienda Agraria Guerrieri is located in Marche region on the East Coast of Italy facing the Adriatic Sea. The vineyards are at 12 km from the sea at an altitude of 200m a.s.l. Our area is called “Metauro Valley” in honour of our historical Metauro river; the longest one in the Marche region, and also the one that crosses all the Valley.

CLIMATE

In the Marche region, located at "the heart of Italy" the climate is mild and harmonious, with important thermal excursions and constant wind. The valley's climate is influenced by the presence of the Adriatic Sea on the East, and by the presence of the Apennine mountains on the West.

SOIL

The vineyard is located on the East bank of the Metauro River. Its soil is composed of grayish calcareous mud, which turns into light blue colour, after just a few meters of depth. The vegetative soil is predominantly silty clay loam, with small carbonate nodules that are originated from water erosion, and from the transformation of inorganic vegetative matter into humus.

STORY OF THE WINE

The Guerriero Bianco is the result of the Guerrieri family's effort on expressing the Marche region by presenting a white wine that unifies two local grape varieties that are very important in the Guerrieri farm.

AWARDS & LISTINGS

Bronze Medal – **2023 Decanter Awards (VTG 2021)**
Bronze Medal – **2023 International Wine Challenge (VTG 2021)**
96 Pts **– Luca Maroni (VTG 2021)**
5 StarWine Award **– 2022 Vinitaly (VTG 2020)**
4.1 Stars **– Average of Vivino Rating**

VINEYARDS and HARVEST

VINETYPE: 90% Bianchello del Metauro and 10% Verdicchio.
AGE OF THE VINEYARD: 20 to 30 years.
DENSITY: 3300 plants/hectar.
EXPOSITION: N/E
HARVEST: Early thinning of bunches, careful selection and hand-picked grapes.
DATE OF HARVEST: End of September.
PRODUCTION PER PLANT: 1,5 - 2 kg.

VINIFICATION and AGEING

Short skin maceration, around 10% of the grapes, vinification in white after cold static decantation, and thermo-controlled fermentation in cement vats, remaining in contact with their lees for 3 months.
Refined for 10 months in cement vats, and 4 months in tonneaux oak barrels.

TASTING NOTE

Bright yellow golden colour with scents of pear blossom flower, medlar, yellow peach, herbaceous, and balsamic on the nose. Seasonal fresh citrus fruit, bergamot orange, and pomegranate on the palate.
ABV: 13.5%
Residual sugar: 6 g/L
Acidity: 6,90
pH: 3,15

RECOMMENDED PAIRINGS

Excellent with seafood, white meat, cheese, and truffle mushrooms.
Serving temperature: 14-16°C / 57-61°F.