

# GUERRIERI SPUMANTE EXTRA DRY ROSÈ

## 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 Appennini 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

This wine was created with the aim of demonstrating the potential of our land in producing with a sparkling wine of great elegance and complexity by using our Sangiovese grapes.

## AWARDS & LISTINGS

The Great Gold Medal – **2022 Confradia del Vino of Ecuador**  
4.1 Stars – **Average of Vivino Rating**

## VINEYARDS and HARVEST

**VINETYPE:** Sangiovese

**AGE OF THE VINEYARD:** 20 years.

**DENSITY:** 3200 plants/hectar.

**EXPOSITION:** N/E

**HARVEST:** Early thinning of bunches, careful selection and hand-picked grapes.

**DATE OF HARVEST:** Mid of August.

## VINIFICATION and AGEING

Soft pneumatic pressing of the grapes to preserve the integrity of the bunches. Vinification in white with cold static decantation.

Long Charmat method: 9 months of second fermentation to obtain a fine perlage.

## TASTING NOTE

A modern and elegant sparkling rosè with scents of red fruits, rich full-flavored and enjoyable wine.

**ABV:** 12%

**Residual sugar:** 12,7 g/L

## RECOMMENDED PAIRINGS

Perfect as aperitif. Well paired with some shellfish, and seafood.

Serving temperature: 6-8°C / 42-46°F.

