

GUERRIERO DEL MARE

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

This wine is produced harvesting grapes of a vineyard planted in 1990 and grafted with an historical vineyard of the 1950 belonging to the Guerrieri family.

This specific agronomic choice has allowed us to preserve and protect a unique clone exclusively owned by our farm. This project originated from the desire to express the uniqueness of our microclimate due to the prevailing winds that comes from the northeast in our Adriatic Sea during the months of September, and October.

AWARDS & LISTINGS

Gold Medal & Biancame Trophy - **2023 International Wine Challenge (VTG 2021)**

Silver Medal – **2023 Decanter Awards (VTG 2020) (VTG 2021)**

5 StarWine Award – **2023 Vinitaly (VTG 2021)**

98 Pts – **Luca Maroni (VTG 2020) (VTG 2021)**

4.4 Stars – **Average of Vivino Rating**

VINEYARDS and HARVEST

VINETYPE: 100% Bianchetto

AGE OF THE VINEYARD: around 35 years.

DENSITY: 3000 plants/hectar.

EXPOSITION: N/E

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

DATE OF HARVEST: Late harvest in mid-October.

PRODUCTION PER PLANT: 1,5 - 2 kg.

VINIFICATION and AGEING

White vinification, a small part of the grapes are fermented using skin maceration, vinification in white after cold static decantation, and thermo-controlled fermentation in cement vats, remaining in contact with their lees for 4 months.

Refined for 1 year in cement vats, and 4 months in French tonneaux.

TASTING NOTE

Straw yellow golden colour with scents of citrus, and stone fruits, fragrant white flowers and balsamic herbs on the nose. Harmonious, well balanced minerality with fruity floral accents, and pronounced acidity that creates a long and refreshing aftertaste on the palate.

ABV: 14%

Residual sugar: 8 g/L

Acidity: 7

pH: 3,2

RECOMMENDED PAIRINGS

Excellent with seafood, raw fish, white meat, and truffle mushrooms.

Serving temperature: 14-16°C / 57-61°F.

