

BIANCANIMA

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

A unique and very precious wine made to create unity. The name Biancanima was chosen to honour the original name of the Bianchello grape variety: Biancame. Biancanima is the Soul / "Anima" (in Italian) of Biancame; our historic grape variety that is present in the North of our Marche region. It was originated from a project that took 4 years of experimentation; in which the idea was to bring back the old tradition of our territory: short macerated white wine using our typical local Terracotta, and traditional Cement vats. This wine reinforces the experimentation practices, and the micro vinification that is conducted in the Guerrieri farm.

VINEYARDS and HARVEST

VINETYPE: 100% Bianchello

AGE OF THE VINEYARD: 30 to 35 years.

DENSITY: 3000 plants/hectar.

EXPOSITION: N/E

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

DATE OF HARVEST: The beginning of October.

PRODUCTION PER PLANT: 1,5 - 2 kg.

VINIFICATION and AGEING

Careful selection of the grapes, using only the best ones that are suitable for this wine.

The harvesting period starts when the grapes reach their full maturation.

Short maceration in which the grapes' skins remain in contact with the juice during the first fermentation using Cement Vats, and Italian Terracotta. After the fermentation, the wine is refined using the same vessels for a period of around 1 year.

TASTING NOTE

Yellow bright golden colour with scents of balsamic notes, such as sage, rosemary, pennyroyal, and star anise on the nose. Harmonious, well balanced minerality with stone fruit accents, and saltiness expression that is commonly found due to our proximity to the Adriatic Sea.

ABV: 13,5%

Residual sugar: 5 g/L

Acidity: 7

pH: 3,4

RECOMMENDED PAIRINGS

Excellent with seashell dishes; white fish, poultry; roasted vegetables, umami dishes, and cream and semi-hard cheeses.

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

