

CELSO BIANCHELLO DEL METAURO

D.O.C. SUPERIORE 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 represents the best expression of our Bianchello grapes. Dedicated to Celso Guerrieri: austere and authentic farmer who had planted the first vineyard of our farm at the beginning of the 20th century; who also reminded us the honesty and industriousness of that generation of farmers, who make our country proud.

RECENT AWARDS & LISTINGS

5 StarWine Award – **Vinitaly (VTG 2025) (VTG 2024) (VTG 2023) (VTG 2022)**
94 Pts – **Luca Maroni (VTG 2025)**
Commended Wine – **2023 International Wine Challenge (VTG 2022)**
4.1 Stars – **Average of Vivino Rating**

VINEYARDS and HARVEST

VINETYPE: 100% Bianchello del Metauro.

AGE OF THE VINEYARD: over 15 years.

DENSITY: 3500 plants/hectar.

EXPOSITION: N/E

HARVEST: Hand-picked, and careful selection of grapes.

DATE OF HARVEST: Mid-September.

PRODUCTION PER PLANT: 2,5 - 3 kg.

VINIFICATION and AGEING

Soft pneumatic pressing to preserve the integrity of the grapes.

Vinification in white after cold static decantation and thermo-controlled fermentation in steel, remaining in contact with their lees for 3 months, followed by maturation in cement vats for around 3 months.

TASTING NOTE

The color is straw-yellow to gold. It is intense and charming; full bodied and well balanced with scents of citrus fruit, white flowers, and aromatic herbs.

ABV: 13%

RECOMMENDED PAIRINGS

Excellent with seafood, fish, and meat.
Serving temperature: 14°C / 57°F.

