

GUERRIERO NERO

Marche IGT Red

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 Nero is considered by the Guerrieri family a "Super Marche". This wine represents the elegance of the Marche region; it brings together two of the most important local grape varieties with the addition of an internationally recognized third one. This red, strongly represents the identity, and the style of the Guerrieri farm.

AWARDS & LISTINGS

95 Pts – **Luca Maroni (VTG 2024)**
Bronze Medal – **2025 Decanter Awards (VTG 2023)**
88 Pts – **Wine Enthusiast (VTG 2023)**
4.2 Stars – **Average of Vivino Rating**

VINEYARDS and HARVEST

VINETYPE: 40% Sangiovese, 40% Montepulciano, and 20% Cabernet Sauvignon.

AGE OF THE VINEYARD: 20 to 30 years.

DENSITY: 3300 plants/hectar.

EXPOSITION: S - S/W

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

DATE OF HARVEST: 80% of the grapes in mid-September and 20% of the grapes in over maturation, up to the beginning of October.

PRODUCTION PER PLANT: 1,5 - 2 kg.

VINIFICATION and AGEING

Long maceration of the grapes, and thermo-controlled fermentation in steel.

Refined for 10 months in barrique oak barrels.

TASTING NOTE

Intense red ruby colour, with scents of violets, cherries, and menthol tobacco on the nose.

Elegant and complex, with notes of black and red fruit, dark chocolate, and spices on the palate.

ABV: 14%

RECOMMENDED PAIRINGS

Excellent with red meat and game.

Serving temperature: 18°C / 64°F

