

GUERRIERO DELLA TERRA

Vino Rosso

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 historical vineyard located on the top of our hills. This project originated from the desire to express the uniqueness of our microclimate due to the trade winds that comes from the northeast in our Adriatic Sea during the months of September, and October.

AWARDS & LISTINGS

99 Pts – **Luca Maroni (VTG 2023) (VTG 2022) (VTG 2021) (VTG 2020) (VTG 2019)**
Quattro Viti – **Italian Sommelier Association (VTG 2021) (VTG 2019)**
Bronze Medal – **Decanter Awards (VTG 2021) (VTG 2020)**
92 Pts – **James Suckling (VTG 2021)**
Commended Wine – **International Wine Challenge (VTG 2021) (VTG 2020)**
4.4 Stars – **Average of Vivino Rating**

VINEYARDS and HARVEST

VINETYPE: 90% Montepulciano, and 10% Sangiovese.

AGE OF THE VINEYARD: around 35 years.

DENSITY: 3000 plants/hectar.

EXPOSITION: S - S/W

HARVEST: Once maturation is reached, the grapes are left in the vineyard for more solar and wind exposure that blows over our hills. Careful selection and hand-picked grapes.

DATE OF HARVEST: Late harvest in the end of October.

PRODUCTION PER PLANT: 1,5 kg.

VINIFICATION and AGEING

Long maceration and thermo-controlled fermentation in steel. Refined for 1 year in tonneaux oak barrels, followed by another year in the bottle.

TASTING NOTE

Intense red velvet colour, with black and red fruit aromas on the nose. Elegant and complex, with notes of dark chocolate, raspberries, and rich spices on the palate.

ABV: 15%

RECOMMENDED PAIRINGS

Excellent with red meat, game, lamb, and aged cheese.
Serving temperature: 18°C / 64°F

