

GUERRIERI

-Spumante Extra Dry Bianco-

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 terroir is called "Valle del Metauro" for the historical Metauro river that crosses all the valley.

CLIMATE

Mild and harmonious climate, with important thermal excursions and windy. Influenced by the Adriatic sea at East and from the Appennini mountains at West.

SOIL

Southern bank of the Metauro River. The formation consists of grayish calcareous mud, which turns light blue just a few meters deep. The vegetative soil is predominantly silty clay loam with small carbonate nodules originating from water erosion and from the transformation of inorganic vegetative matter into humus.

STORY OF THE WINE

This wine was born with the purpose to demonstrate that our land is able to generate a spumante of great elegance and complexity with our typical white grapes. Using Charmat Method with a long contact between must and yeasts gives us the possibility to obtain a fine taste and an elegant perlage.



VINEYARD and HARVEST

AGE OF THE VINEYARD: 20 years old.
VINETYPE: Bianchetto - Chardonnay.
DENSITY: 3200 plant/hectar.
EXPOSITION: N/E
HARVEST: Early harvest in the second half of August.

GRAPE VARIETY

90% Bianchetto - 10% Chardonnay.

VINIFICATION and AGEING

Soft pneumatic pressing to preserve the integrity of the grapes. Vinification in white, cold static decantation. Charmat method is used to obtain a fine perlage.

TASTING NOTES

Elegant bouquet of mixed white flowers. Gentle fragrance, fresh and balanced finish.
Alcohol: 11.0%

RECOMMENDED PAIRINGS

Perfect for the entire meal, ideal with shellfish and seafood.
Serving temperature 6-8°C.