

# GALILEO

## -Colli Pesaresi Sangiovese D.O.C. Riserva-

### 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 "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

Eastern 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 born from the desire to reproduce the traditional recipe of a red wine aged in traditional barrels of Italian oak. Dedicated to Galileo Guerrieri who was able to identify at the end of 19th century the value of our land.



### VINEYARD and HARVEST

AGE OF THE VINEYARD: 25-30 years old.

VINETYPE: Sangiovese/Montepulciano.

HARVEST: Early thinning of the grapes, production per plant 1,5 kg. Late and selected harvest.

### GRAPE VARIETY

90% Sangiovese and 10 % Montepulciano

### VINIFICATION and AGEING

Maceration of 15 days, red vinification and thermo-controlled fermentation. Refined 12 months in large Italian oak barrels and 12 months in bottle.

AGEING POTENTIALITY IN BOTTLE UNTIL: 2025

### TASTING NOTES

Intense spice, cherry and berry flavors.

Alcohol: 13.5%

### RECOMMENDED PAIRINGS

Ideal with red meat and game.

Serving temperature 18°C.

We suggest to uncork it well in advance.