

GUERRIERO BIANCO

-Marche IGT 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 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.



VINEYARD AND HARVEST

AGE OF THE VINEYARD: From 20 to 30 years old.

VINETYPE: Bianchetto del Metauro/Verdicchio.

HARVEST: Manual grapes harvest in cassetts. Careful grapes picking and grapes selection.

DATE OF HARVEST: 85% of the grapes at half of September and 15% of the grapes in over maturation up to the begin of October. Production per plant 1,5 - 2 kg.

GRAPE VARIETY

90% Bianchetto del Metauro and 10 % Verdicchio

VINIFICATION and AGEING

Short skin maceration, vinification in white after cold static decantation and thermo-controlled fermentation.

Refined 6-8 months in French oak barrels and 6 months in bottle.

AGEING POTENTIALITY IN BOTTLE UNTIL: 2020

TASTING NOTES

Bright golden color both velvety and intense with a strong scent of white peach and aromatic herbs. Light notes of vanilla and citrus.

Alcohol: 13.5%

RECOMMENDED PAIRINGS

Excellent with seafood, white meat, cheese and truffles. Serving temperature 14-16°C.

AWARDS - Vintage 2016

94 Point Luca Maroni Wine Guide

Silver Medal Winner International Wine Challenge