

GUERRIERO NERO

-Marche IGT 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 "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: Sangiovese, Montepulciano and Cabernet Sauvignon.

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

DATE OF HARVEST: 80% of the grapes at half of September and 20% of the grapes in over maturation up to the begin of October. Production per plant 1,5 - 2 kg.

GRAPE VARIETY

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

VINIFICATION and AGEING

Long maceration and controlled fermentation.

Refined 10 months in French oak barrels and for further 6-8 months in bottle.

AGEING POTENTIALITY IN BOTTLE UNTIL: 2025

TASTING NOTES

Intense ruby red wine with a persistent structure. It is elegant and complex with scents of violets, vanilla, cacao, spices and menthol tobacco.

Alcohol: 14.0%

RECOMMENDED PAIRINGS

Excellent with red meat and game.

Serving temperature 18°C.

AWARDS

94 Point Luca Maroni Wine Guide

Bronze Medal Winner International Wine Challenge