



Wijnfiche

Az. Guerrieri – Guerriero Della Terra | IGT Marche Italy – 2023

Domain

Az. Guerrieri

In the rolling hills between the village of Fano and Senigallia, surrounded by vines and olive trees, lies the wine estate Guerrieri. Here three important principles are held in high esteem, namely modesty, respect for the land (nature) and solidarity. This domain is committed to intervening as little as possible in the vineyards, which cover an area of 70 hectares. The family's olive trees cover 30 hectares, in addition they manage 95 hectares on which they grow grain. The energy used is also green and they partly produce it themselves. For decades wine, oil and pasta have been made here with an unseen passion.

Vinification

Late harvest. This only in the best vintages of the oldest vineyard of the domain. Only the most ripe grapes are selected. The wine matures for over a year in oak barrels.

Year specific information

Luca Maroni: 98

Taste

The wine has a striking dark color. The rich nose has a nice complexity with dark fruit, notes of wood, spices and chocolate. In the mouth, the wine is powerful and full, but with a soft structure and a long finish. It is a wine that can be uncorked 2 to 3 hours in advance.

Food pairing

Meat - red | Meat - red, grilled | Dessert with chocolate | Game | Cheese

General information

Type: Red wine

Grape varieties: Sangiovese, Montepulciano

Storage (years): + 7-10

Serving temperature: 18 °C

