Wijnfiche

Az. Guerrieri - Galileo Riserva - MAGNUM | Colli Pesaresi DOC Wooden Box
Italy — 2022

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

The vineyards used for this wine are located directly on the south-southeast, and have vines with an average age of 18 years. The picking usually starts later, in the first or second week of October, followed by a maceration of 15 days, a classical vinification and always under controlled temperature. The wine has matured for 12 months in large oak (Italian) barrels, and further ripens for 12 months in the bottle.

Taste

We notice a deep, ruby ??red color. In the nose fruity impressions of blackberries, cherries and some spices. In the mouth a soft attack, full and well-founded. Same impressions as in the nose: spiciness, some wood and cherry.

Food pairing

Meat - red | Lamb - Navarin | Steak | Game

General information

Type: Red wine
Grape varieties: Merlot, Sangiovese
Viticulture: Sustainable/HVE
Storage (years): + 5-7
Serving temperature: 16-18 °C
Taste profile: Smooth juicy

