

**Az. Guerrieri – Guerriero Della Terra |  
IGT Marche  
Italy (MARCHE) – 2020**

**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 grapes are a late harvest pick. This only happens in the best vintages of the oldest vineyard of the domain. Only the most mature grapes are selected. The wine ages for over a year in oak barrels before being released.

**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's a bottle that benefits from being uncorked 2 to 3 hours in advance.

**Food pairing**

Meat - red | Lamb - ragout | Cheese - Comté | Game

**General information**

Type: Red wine

Grape varieties: Sangiovese, Montepulciano

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 18 °C

Taste profile: Complex generous



