



Wijnfiche

Az. Guerrieri – Biancanima | IGT Marche Bianco Italy (MARCHE) – 2021

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

Meticulous grape selection during the early October harvest ensures that only the finest Bianchello grapes make their way into the ultimate expression of this wine. A brief maceration on the skins occurs during fermentation in a blend of cement tanks and Italian Terracotta amphorae, imparting a unique character. Subsequently, the wine undergoes additional aging in the same vessels for a duration of one year, adding depth and complexity. With an annual production limited to 1500 bottles, each sip becomes a rare and exquisite experience.

Taste

The name Biancanima alludes to the embodiment of the soul ("anima" in Italian) of the Bianame grape (the original denomination of the Bianchello grape). This wine captivates with its bright golden hue and aromas reminiscent of sage, rosemary, peppermint, and star anise. The taste is harmonious and well-balanced, featuring mineral undertones, stone fruit nuances, and a hint of brininess—a subtle nod to the nearby Adriatic Sea. Allow yourself to be transported by the enchanting essence of Biancanima.

Food pairing

Fish - turbot | Cheese - half soft | Ravioli - with butter and sage | Cheese - soft | Fish - seafood

General information

Type: White wine

Grape varieties: Bianchello

Viticulture: Sustainable/HVE

Storage (years): + 3-5

Serving temperature: 12-14°C

