GUERRINI

guerrini.wine

Metodo Classico 2021

The 2021 vintage was good despite difficult conditions. Yields were slightly lower than in previous years because of late frosts in April, followed by a prolonged drought and exceptionally high summer temperatures. Thanks to the limited rainfall before harvest, the grapes remained in excellent sanitary condition.



UVA
100% Pinot Nero

ALCOHOL
12%

VINEYARD ALTITUDE
503 m a.s.l.

BOTTLES PRODUCED
4800

HARVEST
Hand-picked in crates
Each bunch sorted by hand

AGING
36 months on lees

WINEMAKING
The hand-picked grapes are gently pressed at low pressure, with brief skin contact producing the characteristic rosé color. The must undergoes primary fermentation in temperature-controlled stainless steel tanks. Sugar and selected yeasts are then added to initiate secondary fermentation in the bottle. During this stage, bottles are turned by hand to optimize contact with the lees. The wine remains on its lees for at least three years before disgorgement.

TASTING PROFILE
Cherry aromas blend harmoniously with classic traditional-method notes of yeast and bread crust. Full and balanced, with pronounced acidity and pleasing savoriness. The mousse is creamy and enveloping.