GUERRINI

guerrini.wine

Miliare 2023

The 2023 vintage followed a mild autumn and winter, a rainy spring and highly variable conditions before harvest. Heavy rainfall in May and June, frequent weather changes and high humidity favored grapevine diseases, particularly downy mildew, throughout much of Italy, with potential yield losses. The estate's advantageous location and meticulous vineyard management nevertheless produced grapes of excellent quality. Ripening occurred later than in the previous year, and harvesting began only in the first week of September.



UVA
100% Pinot Nero

ALCOHOL
14,5%

CELLARING POTENTIAL
Over 20 years

VINEYARD ALTITUDE
514 m a.s.l.

BOTTLES PRODUCED
7500

HARVEST
Hand-picked in crates
Each bunch sorted by hand

AGING
20% oak barriques
80% stainless steel

WINEMAKING

Hand-picked grapes arriving in small crates are carefully selected, destemmed and gently pressed to keep the berries as intact as possible before transfer to stainless steel tanks. Temperature-controlled fermentation focuses on preserving aroma, extracting color and managing tannins. Racking is guided by frequent, precise tastings. Only new French oak barriques are used. Malolactic fermentation takes place in barrel and ends in the spring following harvest. The wine matures for nine months in oak and another two months in stainless steel before bottling.

TASTING PROFILE

Complex and elegant, with small red fruits·especially raspberry and cherry·floral notes and a delicate touch of spice. Bouquet and palate are beautifully harmonious. Red-fruit flavors accompany well-balanced tannins, lifted by lively acidity. Smooth and poised on the palate.