GUERRINI

guerrini.wine

Montelione 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
3400

HARVEST
Hand-picked in crates
Each bunch sorted by hand

AGING
40% oak barriques
60% stainless steel

WINEMAKING

At the winery the grapes are carefully sorted, destemmed and gently pressed, keeping the berries largely intact before transfer to stainless steel tanks. Fermentation takes place at controlled temperature with particular attention to aromatic preservation, color extraction and tannin management. Racking is guided by frequent tasting until the wine is ready for oak maturation. Only new French oak barriques are used. Malolactic fermentation occurs in barrel and finishes in the spring after harvest. The wine ages for 12 months in oak followed by two months in stainless steel before bottling.

TASTING PROFILE

Bold and elegant, with intense red-fruit aromas, especially blackberry and raspberry, enhanced by complex tertiary notes from prolonged maturation in new barriques. Balanced and assertive on the palate, with soft, enveloping tannins and a long, persistent finish.