



Proud to be farmers since 1800

*With the same glance and the same smile,
five generations who dedicated themselves to
the Nature, the Land, and the Men.*

Maria Giulia, Luca e Alberto Guerrieri



The agricultural farm Guerrieri was founded in 1800 in the surrounding inland hills of Pesaro.

Total cultivated area	207 ha
Vineyards	75 ha
Olive groves	30 ha
Cereals	95 ha



Urbino, Palazzo Ducale

*To cultivate the land, one must know
its past, see its present, and imagine its
future; knowing that each action may lead
to new life and renewed fertility.*

Through the expertise of our people, we control
the entire production chain.
From our lands, we ensure the genuineness of each
of our products, as if these were destined to nourish
the people we love the most.



*He who nurtures the land, nurtures the soul;
He who nurtures the soul, nurtures love.*

As authentic farmers for 5 generations, we dedicate
the 207 hectares of our farm to the cultivation of
grains, olive trees, and vines.

Our wines, our extra virgin olive oils, as well as our
pasta, and honey are the fruits of our passion; and the
utmost expression of the qualities of our Land.





VINEYARD

Our 75 hectares of specialized vineyards are dedicated to white grape varieties such as Bianchetto, Verdicchio, Chardonnay, and Moscato; as well as red grape varieties like Sangiovese, Montepulciano, Lacrima, and Cabernet Sauvignon.

We make our wines exclusively from our estate-grown grapes according to strict and eco-friendly rules; all our wines are produced using sustainable energy by solar power, without using ground-based solar panels.

Only our men dedicate themselves to the farming, with great passion and expertise.

Our winery relies on the most advanced winemaking techniques and it is located in the heart of our vineyards to optimize the timing between the harvest and the winemaking processes.



GUERRIERI SPUMANTE EXTRA DRY

A modern and elegant sparkling with white flowers, and stone fruit aromas. Rich full-flavored and pleasant wine.

Grape varieties: Bianchetto, Chardonnay

Vine training methods: Single cordon, and single guyot.

Production and harvest: Early thinning of bunches, and careful selection of grapes. Production per plant 3 kg – harvested in the end of August.

Vinification and fermentation: Soft pneumatic pressing of the grapes to preserve the integrity of the bunches. Vinification in white with cold static decantation. Long Charmat method: 9 months of second fermentation to obtain a fine perlage.

Recommended pairing: Perfect as aperitif. Well paired with shellfish, and seafood dishes.

Serving temperature: 6-8°C / 42-46°F

Bottle: 0,750 lt - 1,5 lt



GUERRIERI SPUMANTE EXTRA DRY ROSÉ

A modern and elegant sparkling rosé with red fruit aromas; rich full-flavored and pleasant wine.

Grape variety: Sangiovese

Vine training methods: Single cordon, and single guyot.

Production and harvest: Early thinning of bunches, and careful selection of grapes. Production per plant 3 kg – harvested in the end of August.

Vinification and fermentation: Soft pneumatic pressing of the grapes to preserve the integrity of the bunches. Vinification in white with cold static decantation. Long Charmat method: 9 months of second fermentation to obtain a fine perlage.

Recommended pairing: Perfect as aperitif. Well paired with shellfish, and seafood dishes.

Serving temperature: 6-8°C / 42-46°F

Bottle: 0,750 lt - 1,5 lt



MOSS

Semi-Sparkling

A modern and elegant semi-sparkling, with white flowers, and stone fruit aromas. Rich full-flavored and pleasant wine.

Grape variety: Bianchello

Vine training methods: Single cordon, and single guyot.

Production and harvest: Early thinning of bunches, careful selection of grapes. Early harvested in mid-August.

Vinification and fermentation: Soft pneumatic pressing to preserve the integrity of the grapes. Vinification in white, cold static decantation. Long Charmat method is used to obtain a fine perlage.

Recommended pairing: Perfect as aperitif. Well paired with shellfish, and seafood dishes.

Serving temperature: 6-8°C / 42-46°F

Bottle: 0,500 lt - 0,750 lt

BIANCHELLO DEL METAURO

Doc



White wine with straw-yellow colour. Fresh, harmonious, and enjoyable with a low grade of alcohol. Peach, white pear, stone fruit, and white flowers aromas.

Grape variety: Bianchello

Vine training method: Single cordon.

Production and harvest: Early thinning of bunches, careful selection of grapes. Production per plant 4 kg – harvested between early to mid-September.

Vinification and fermentation: Soft pneumatic pressing to preserve the integrity of the grapes. Vinification in white after cold static decantation and thermo-controlled fermentation.

Recommended pairing: Perfect through the entire meal, ideal with fish or white meat. Excellent as aperitif.

Serving temperature: 12°C / 54°F.

Bottle: 0,375 lt - 0,500 lt - 0,750 lt



ROSA DEI VENTI

Marche Rosato Igt

Rosè in colour as well as in its aroma. Perfectly balanced with citric and floral notes. Light, fresh and crisp on the palate.

Grape variety: Sangiovese

Vine training method: Single cordon.

Production and harvest: Early thinning of bunches, careful selection of grapes. Production per plant 2,5 -3 kg, - early harvested in the end of August.

Vinification and fermentation: Vinification in white, during the pressing process, the juice remains in contact with the skins for a very short period of time, contributing with a light pink colour to this wine. Thermo-controlled fermentation in steel.

Recommended pairing: "When red is too much and white is not enough". Excellent as aperitif, and perfect with salmon dishes.

Serving temperature: 12-14°C / 53-57°F.

Bottle: 0,750 lt



CELSE

Bianchello del Metauro Superiore Doc

The colour is straw-yellow to gold. It is intense and charming, full-bodied and balanced, citrus fruit, white flowers, and aromatic herbs aromas.

Grape variety: Bianchello

Vine training methods: Single cordon, and single guyot.

Production and harvest: Early thinning of bunches, careful selection of grapes. production per plant 2,5 -3 kg – harvested in mid-September.

Vinification and fermentation: Soft pneumatic pressing to preserve the integrity of the grapes. Vinification in white after cold static decantation and thermo-controlled fermentation in steel, remaining in contact with their lees for 3 months, followed by maturation in cement vats for 3 months.

Recommended pairing: Excellent with seafood, fish, and meat.

Serving temperature: 14°C / 57°F.

Bottle: 0,750 lt



GUERRIERO BIANCO

Marche Bianco Igt

Bright yellow golden colour with aromas of pear blossom flower, medlar, yellow peach, herbaceous, and balsamic on the nose. Seasonal fresh citrus fruits, bergamot orange, and pomegranate on the palate.

Grape varieties: Bianchello, Verdicchio.

Vine training methods: Single cordon, and single guyot.

Production and harvest: Early thinning of bunches, careful selection of grapes. Production per plant 1,5 - 2 kg - harvested in the end of September.

Vinification and fermentation: Short skin maceration, around 10% of the grapes, vinification in white after cold static decantation, and thermo-controlled fermentation in cement vats, remaining in contact with the lees for 3 months. Refined for 10 months in cement vats, and 4 months in tonneaux oak barrels.

Recommended pairing: Excellent with seafood, white meat, cheese, and truffle mushrooms.

Serving temperature: 14°C / 57°F.

Bottle: 0,375 lt - 0,750 lt



GUERRIERO DEL MARE

Marche Bianco Igt

*Mare Nostrum,
il nome dato dagli antichi Romani al mar Mediterraneo, al nostro Mare*

Grape variety: Bianchello

Production and harvest: Early thinning of bunches, careful selection of grapes. Late harvested in mid-October.

Vinification and fermentation: White vinification, a small part of the grapes are fermented using skin maceration, vinification in white after cold static decantation, and thermo-controlled fermentation in cement vats, remaining in contact with the lees for 4 months. Refined for 1 year in cement vats, and 4 months in French tonneaux.

Recommended pairing: Excellent with seafood, raw fish, white meat, and truffle mushrooms.

Serving temperature: 12-14°C / 53-57°F

Bottle: 0,375 lt - 0,750 lt - 1,5 lt - 3lt



BIANCANIMA

Marche Bianco Igt

*The soul of Biancame, a historic indigenous grape variety
from the north of Marche.*

Grape variety: Bianchello

Production and harvest: Early thinning of bunches, careful selection of grapes. Harvested in the beginning of October.

Vinification and fermentation: Careful selection of the grapes, using only the best ones that are suitable for this wine. The harvesting period starts when the grapes reach their full maturation. Short maceration in which the grapes' skins remain in contact with the juice during the first fermentation using Cement Vats, and Italian Terracotta. After the fermentation, the wine is refined using the same vessels for a period of around 1 year.

Recommended pairing: Excellent with seashell dishes; white fish, poultry; roasted vegetables, umami dishes, and cream and semi-hard cheeses.

Serving temperature: 12-14°C / 53-57°F

Bottle: 0,75 lt



COLLI PESARESI SANGIOVESE

Doc

Ruby red wine, young, fresh, and aromatic. Intense aroma of cherries and raspberries.

Grape varieties: Sangiovese, Montepulciano

Vine training method: Single cordon.

Production and harvest: Early thinning of bunches, careful selection of grapes. production per plant 3 kg – harvested in mid-September.

Vinification and fermentation: Red vinification and thermo-controlled fermentation in steel.

Recommended pairing: Excellent with meat, game, cold cuts, and cheese.

Serving temperature: 18°C / 64°F During summer serve at 14°C / 57°F

Bottle: 0,375 lt - 0,500 lt - 0,750 lt

GUERRIERO NERO

Marche Rosso Igt

Intense red ruby colour, with violets, cherries, and menthol tobacco aromas. Elegant and complex, with notes of black and red fruit, dark chocolate, and spices on the palate.

Grape varieties: Sangiovese, Montepulciano, Cabernet Sauvignon

Vine training method: Single cordon.

Production and harvest: Production per plant 1,5-2 kg – early thinning of bunches, careful selection of the grapes. 80% of the grapes are harvested in mid-September, and 20% of the grapes are late harvested around the beginning of October.

Vinification and fermentation: Long maceration of the grapes, and thermo-controlled fermentation in steel. Refined for 10 months in barrique oak barrels.

Recommended pairing: Excellent with red meat, and game.

Serving temperature: 18°C / 64°F *Open in advance before drinking.

Bottle: 0,375 lt - 0,750 lt - 1,5 lt - 3 lt



GALILEO

Colli Pesaresi Sangiovese Riserva Doc

Full-bodied ruby red wine. It is charming and persistent. Intense spice, cherry, and berry flavours.

Grape varieties: Sangiovese – Montepulciano

Vine training method: Single cordon.

Production and harvest: Early thinning of bunches, careful selection of grapes. production per plant 1,5 kg – harvested in mid-September.

Vinification and fermentation: Maceration of the grapes for 15 days, red vinification and thermo-controlled fermentation in steel. Refined for 12 months in cement vats, and 12 months in large Italian botte wooden barrels.

Recommended pairing: Excellent with red meat and game.

Serving temperature: 18°C / 64°F *Open in advance before drinking.

Bottle: 0,750 lt - 1,5 lt

GUERRIERO DELLA TERRA

Vino Rosso

*Nullus locus sine genio
Nessun luogo è senza genio
There is no place without genius*

Grape varieties: Montepulciano, Sangiovese

Production and harvest: Early thinning of bunches, careful selection of grapes. Once the maturation stage is reached, the grapes are left in the vineyard for more solar, and wind exposure that blows over our hills. Careful selection of hand-picked grapes. Late harvested in the end of October.

Vinification and fermentation: Long maceration and thermo-controlled fermentation in steel. Refined for 1 year in tonneaux oak barrels, followed by another year in the bottle.

Recommended pairing: Excellent with red meat, game, lamb, and aged cheese.

Serving temperature: 18°C / 64°F * Open in advance before drinking.

Bottle: 0,375 lt - 0,750 lt - 1,5 lt - 3lt





LEO

Partially fermented white must

Sweet semi-sparkling white wine. Fresh, aromatic and elegant Moscato.

Grape variety and vinification: Moscato, soft pneumatic pressing to preserve the integrity of the grapes, vinification in white, partial fermentation. Charmat method is used to obtain a fine perlage.

Recommended pairing: Perfect with traditional pastry, and custard desserts.

Serving temperature: 10°C / 50°F

Bottle: 0,750 lt.



ALE

Partially fermented red must

Sweet sparkling red wine. Harmonious and fresh, with aromas of violet, and red flowers; and notes of currant, and black cherries.

Grape variety and vinification: Made using the best grapes of Sangiovese and Lacrima from our hills, soft pneumatic pressing to preserve the integrity of the grapes. Cold maceration of the red grapes and partial fermentation. Charmat method is used to obtain a fine perlage.

Recommended pairing: Perfect with biscuits, fruit cakes, almond pastries, and as aperitif.

Serving temperature: 8-12°C / 46-53°F

Bottle: 0,750 lt.



AMICO CILIEGIA

Cherry Wine

Sweet red wine typical of our countryside tradition. Intense ruby-red colour with reddish, purple hues. Warm, round flavour with strong cherry aroma.

Grape variety and vinification: Wild black cherries, and Sangiovese, according to an ancient and secret family recipe, we referment our best Sangiovese wine with wild black cherries.

Recommended pairing: Perfect with traditional pastry, and chocolate desserts.

Serving temperature: 16-18°C / 60-64°F

Bottle: 0,500 lt.



ORO DEI GUERRIERI

Passito Wine

A sweet, smooth yet saline and fresh dessert wine with golden yellow colour. Hints of ripe stone fruits, mint, and balsamic herbs. Great intensity and long finish.

Grape variety and vinification: Produced with hand-picked Bianchello grapes. When the grapes are fully ripe, those are dried out in wooden boxes in our fruit cellar (in a closed environment) for around 2 months. After 50% of its weight loss, the grapes are vinified with skin maceration in steel.

Recommended pairing: Excellent with cheeses, foie gras, chocolate and custard desserts.

Serving temperature: 6-10°C / 42-50°F

Bottle: 0,375 lt.



ACQUAVITE

Distilled Bianchello Grapes

Soft, balanced and pleasant distillate with the traditional aroma of Bianchello grapes.

Grape variety and vinification: Bianchello, distilled using intermittent double boiling method.

Bottle: 0,500 lt

OLIVE TREES

Our 30 ha of olive groves are dedicated to local olive varieties such as Raggiola, Frantoio, Leccino, and Ascolana Tenera.

We guarantee 12 hours as a maximum time between the harvest and the milling processes because we want to keep the healthy properties of extra virgin olive oil at their best level.

Since 2015, we have been working with our own olive oil mill, designed and realized thanks to the most advanced Italian technology (Leopard-Pieralisi).



ORO

EXTRA VIRGIN OLIVE OIL

Fruity, Aromatic, Mild; sweet with a pleasant bitter and spicy aftertaste.

Olives: Leccino

Recommended pairing: Excellent with seafood, white meat, steamed vegetables and salads.

Bottles: 0,250 lt; 0,500 lt; 0,750 lt

Bag in Box: 3 lt

Can: 3 lt; 5 lt



VERDE

EXTRA VIRGIN OLIVE OIL

Intense fruitiness, rich herbaceous notes. Balanced bitter, spicy and green almonds tones.

Olives: Raggiola - Ascolana Tenera - Frantoio

Recommended pairing: Excellent with red meat, bruschetta, vegetables and legume soups.

Bottles: 0,250 lt; 0,500 lt; 0,750 lt

Bag in Box: 3 lt

Can: 3 lt; 5 lt



BAG IN BOX VERDE E ORO

EXTRA VIRGIN OLIVE OIL

The packaging that best preserves the product's organoleptic and healthy properties during its use. When innovation meets quality.

Packaging: 3 lt.



DURUM WHEAT PASTA

The Marche region is the 3rd largest durum wheat production region in Italy. This is why, since the early 2000s, we have decided to make our Pasta using only the best grains. The entire production cycle takes place in the hills of the Metauro valley, in partnership with a local artisan pasta factory.



Mustaccioni
Rigati



Fischioni
Rigati



Penne Rigate



Pennoni



Spaghetti n°7



Calamaretto



Chitarrine



Mezze
Maniche



Strozzapreti



Tagliatelle



Fusilli



Bucatini

WHOLEMEAL PASTA

From the traditional stone grinding of the whole durum wheat grain cultivated in our lands, we make our wholemeal pasta, rich in fiber and protein.



Mezze Maniche
Integralsi



Spaghetti
Integralsi



Penne Rigate
Integralsi

ANCIENT-GRAIN PASTA

Even if the majority of the farmers have decided not to cultivate ancient grains, we have been dedicating ourselves to its cultivation for many years, and we have selected two different varieties, such as: SENATORE CAPPELLI, and TRITICUM DICOCCUM (SPELT); According to different analysis, these grains have unique health properties that can also be a great solution to the gluten allergy intolerance, which has been affecting so many people over the last years.



Spaghetti n°7
Cappelli



Mezze Maniche
Cappelli



Penne Cappelli



Tagliatelle al Farro



Penne al Farro



Fusilli al Farro



Farro Perlato



Lenticchie

HONEY

Animals' farming have always been an essential part of the agricultural world. We chose beekeeping, as this is in line with our philosophy: we believe this is the best, as it allows the bees to live in complete freedom, and in harmony with their natural habitat. We make our honey only in our lands, away from urban areas, and from any source of pollution.



Miele
Millefiori

OLIVES

Our "Ascolana" olives, typical variety of olive from our region are prepared with two local tradition recipes:



Olive
ascolane
in salamoia



Olive
ascolane
piccanti

HOSPITALITY

Every day of the year it is our pleasure to welcome you in our farm, which is immersed in the green and golden rolling hills of the Marche, where you can peacefully enjoy, completely for free:

- A walk among the vineyards and olive groves of our hills surrounded by roses, lavender and other Mediterranean plants;
- Tasting of our still, sparkling, or dessert wines, as well as our spirits, extra virgin olive oils, and honey varieties;
- A visit to our experimental vineyard where we cultivate 27 different varieties of grapes predominantly found in our region;
- Access to our educational farm, where you can see roosters and hens of our territory (livornese, anconata), as well as geese, doves, peacocks, goats, rabbits, a pony, and our local breed horse;
- A visit in our farm shop: located inside our typical "Marche region style" homestead, that has been faithfully renovated to its original structure. In the farmshop you will find our wines, olive oils, pasta, and honey products;
- Join our free guided tours, and visit our Oil Mill, the Wine Cellar, and the Barrel Room.





Azienda Agraria
GUERRIERI

Proud to be farmers since 1800

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