

*Tenuta Grimaldi is a 30-hectare oasis on the hills of the Camerte syncline. The exceptional exposure of our vineyards, which overlook the Matelica valley, gives our wines freshness and iconic typicity.*



*"We believe that safeguarding biodiversity, as well as respecting the land and the work of humankind, are fundamental factors in obtaining grapes of great qualitative character. Every vineyard has its own story, its own interpretation. What is heterogeneous is different, and for us, difference is an additional opportunity for success."*

*Fam. Grimaldi*





## **DENOMINATION**

VERDICCHIO DI MATELICA DOC

## **HARVEST**

BY HAND

## **HARVEST PERIOD**

SEPTEMBER - OCTOBER

## **VINIFICATION AND AGING:**

After an initial selection, grapes from different plots are pressed and vinified separately. The fermentation takes place in steel tanks and Austrian and French oak barrels, where the wines continue aging until June, when they are blended. Further refinement continues in the bottle before commercial release.

## **TASTING NOTES:**

Tenuta Grimaldi shows a straw yellow color with greenish highlights. Notes of flowers and white-fleshed fruits are harmonized with hints of anise and slightly minty aromatic herbs. The vibrant drinkability is balanced by the wine's softer components, finishing with a savory and persistent ending.

## **DISTINCTIVE FEATURES**

A wine with marked acidity, making it well-suited to evolution and aging; the sapidity and minerality reflect the terroir where "Tenuta Grimaldi" is born and grows.





## **TRIUM**

Traditional Method – High quality sparkling wine

### **1st EDITION**

Trium is the result of a harmonious blend of different base wines obtained from dedicated harvests over several years. It is a consistent expression of a vibrant and elegant production style that never loses the unique character of each edition.

**BLEND (cuvée):** Base wine from 2022 – Reserve base wines from 2020, 2021

**CLASSIFICATION:** Dosaggio Zero / Nature / Pas Dosé

**TYPE:** Traditional Method

**DENOMINATION:** IGT

**VARIETY:** Verdicchio

**HARVEST PERIOD:** August – September

**VINIFICATION:** The grapes are hand-harvested in small containers. After an initial selection in the vineyard, whole clusters are gently pressed, and the resulting musts are separated by quality. Vinification takes place entirely in stainless steel, where the base wine ages for a variable period depending on the cuvée composition. After the tirage and disgorgement processes, the sparkling wine continues to mature in the bottle until it is ready for release.

**TIRAGE:** 2023

**DISGORGEMENT:** 2025

