
TENUTA GRIMALDI VERDICCHIO DI MATELICA



Region: Marche, Italy

Appellation: Verdicchio di Matelica DOC

Grapes: 100% Verdicchio

Farming: Certified organic

Age of vines: Planted in 2016 and 2017

Altitude, Aspect, & Soil Type: 450 - 550 M, E-NE, clay/ marl and limestone/ marl with a topsoil of light sand

Typical Harvest Time: September

Maceration & Fermentation: Fermentation in stainless steel. Beginning in 2021 some of the must will also be fermented in large Austrian and French barrels

Aging: 8-10 months on fine lees

Finishing: Gentile filtration

Production: 10,000 bottles annually

Notes from Oliver:

Tenuta Grimaldi is a neighbor of our longstanding Matelica producer, Fabio Marchionni of Colle Stefano, who introduced us. (We get some of our best tips from other winemakers.) Grimaldi is just outside the little town of Matelica itself, about 15 minutes drive from Colle Stefano. They grow grapes organically, at relatively low yields and produce only Verdicchio, from four different clones. The elevation of the vineyards is important to the character of these wines; higher elevation makes for a cooler climate, and better retention of acidity

Bright pale yellow with greenish reflections; aroma and flavor of Granny Smith apple, orange peel, cut grass and almonds; mouthwatering acidity, very long finish. I love to drink this as an aperitif but also with roast chicken, fish tacos, Vietnamese spring rolls...grilled salmon... pasta with shrimp...