



## TENUTA GRIMALDI

*With this wine Tenuta Grimaldi wants to highlight the different expressions that its vineyards can give. A pure and elegant style that every year encompasses what work and nature offer.*

**2022**

### **VINTAGE**

Due to global climate situation, 2022 was one of the hottest year in the last decades, with rainfall below average, again.

Winter wasn't too cold, and ensured an important water recovery, similarly to the previous year. Spring was initially rather cold, but in May temperatures generally increased, even over the average, which allowed a quick and important vegetative recovery. In June temperatures were high and there was no rain, therefore there was an excellent flowering; grapevine grew gradually accustomed to such a dry summer, and was able to cope with excessive heat and lack of water.

September finally granted a good water recovery, with several rainy days, which also helped grapevine ripening, with a more suitable climate, less hot than before.

The aforementioned situation eventually split harvest in two main parts, with consequent diversity in the aromatic expression of the fruits, due to maturity and presence of noble rot in one part of the harvest.

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**APPELLATION:** Verdicchio di Matelica DOC

**HARVESTING TIME:** September - October

**VINIFICATION AND AGING** Harvest is done by hand, in small containers (about 18 kilos); After the initial selection, grapes from different parcels are pressed and vinified separately. Vinification takes place in stainless steel tanks and austrian or french oak casks, where wine continues the aging until June, when it's bottled. Further aging then continues in the bottle, until the product is released on the market.