



CIMARELLI

Staffolo



GRIZIO

ROSSO PICENO DOC

TASTING NOTES

Grizio, a Rosso Piceno DOC from Cimarelli Winery, is a refined blend of Montepulciano (85%) and Sangiovese (15%) that embodies the rich winemaking heritage of the Marche region. Sourced from the west-facing slopes of the Cru Coste vineyard, the grapes thrive in calcareous, clay-rich soils at 380–400 meters above sea level. Meticulously hand-harvested in early October, the fruit undergoes a combination of crushed and whole-grape fermentation, followed by aging for 9 months in cement and steel tanks, and 2 months in the bottle, ensuring a wine of complexity and balance.

Vibrant ruby in color, Grizio opens with aromas of ripe red berries, delicate spices, and earthy undertones. On the palate, it is medium to full-bodied, with bright acidity and soft, polished tannins that create a harmonious structure. Flavors of cherry, plum, and subtle hints of clove and leather lead to a smooth, lingering finish.

Grizio pairs beautifully with roasted meats, hearty pasta dishes, and aged cheeses. Reflecting Cimarelli's commitment to sustainability, this wine offers an authentic expression of Marche's red wine tradition, perfect for both casual gatherings and elegant dining.

TECHNICAL PROFILE

REGION: Le Marche, Italia

APPELLATION: Rosso Piceno DOC

COMPOSITION: 85% Montepulciano / 15% Sangiovese

HARVEST TYPE: Hand-picked

HARVEST TIME: Early October

AGING: 9 Months (Steel & Cement), 2 Months (Bottle)

ALCOHOL: 13 - 13.5%

US IMPORT: 150 Cases



MADE
IN
ITALY



RETAGGIO
IMPORTS