

ITALIAN WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 1

Introduction

There are around 500 native wine types, at least 175 of which are used in common Italian wines. As a result, Italy is one of the most difficult countries to master! Regardless of the complexity, tasting the principal wines from the larger regions of Northwest, Northeast, Central, and Southern Italy will give you an idea of what to expect. Knowing more about the main grape varieties will help you in this "Trip"!

Regions

Northwest: The regions of Lombardy, Piedmont, Liguria, and Aosta Valley have primarily intermediate to cool weather, meaning the season is shorter and red wines are delicate, fragrant, and earthy in flavor. Whites shine with plenty of acidity.

Northeast: Veneto, Emilia-Romagna, Trentino-Alto Adige, and Friuli-Venezia Giulia have colder weather, while the Adriatic Sea influences the warmer parts. Reds are fruity (but still beautiful), and the best white wines, such as the Soave grape, Garganega, are located on the hills.

Central: The Mediterranean environment in Tuscany, Umbria, Marche, Lazio, and Abruzzo allows red varieties such as Sangiovese and Montepulciano to shine.

South & Islands: Molise, Campania, Basilicata, Puglia, Calabria, Sicily and Sardinia are Italy's warmest areas. Red wines tend to have more ripe fruit flavors, but white wines have a fuller body.

The term "*Classico*" is most typically used on wine labels to denote the original limits of a wine area

Wine Grapes
(*Robinson et al. 2012*) mentions 377 native grapes, whereas Native Grapes of Italy (*d'Agata 2014*) cites 500

Our Producers

Lombardy

Ronco Calino - **Organic** Franciacorta

Piemonte

La Chiara - Gavi, Timorasso

Veneto

Il Follo - Prosecco

Fattori - **Organic** Valpolicella, Valp. Ripasso, Amarone, Soave, Sauvignon, Pinot Grigio

Corteforte - **Organic** Amarone, Valpolicella Ripasso

Maculan - Tai, Acininobili, Vespaiolo

Sacchetto - **Organic** Prosecco, Pinot Grigio

Tuscany

Tenute Silvio Nardi - Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi

Giodo - **Organic** Brunello di Montalcino

Il Casino di Sala - Sangiovese

San Michele a Torri - **Organic** Super Tuscan, Chianti Classico, Chianti Colli Fiorentini

Tenuta Monteti - Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Alicante-Bouschet

Tenuta Montauto - **Organic** Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Cilieggiolo

Moris Farms - Awoltore, Montereccio, Morellino, Riserva, Vermentino

Piaggia - Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot

Antico Colle - **Organic** Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi

Carpineta Fontalpino - **Organic** Chianti Classico, Super Tuscan, Spumante Metodo Classico

Frascole - **Organic** Sangiovese, Chianti Rufina and Riserva, Trebbiano

Enrico Santini - **Organic** Super Tuscan, Bolgheri

Maesta della Formica - **Biodynamic** Riesling

Marche

Andrea Felici - **Organic** Verdicchio dei Castelli di Jesi

Campania

Terre del Principe - **Organic** Pallagrello, Casavecchia

Puglia

Alberto Longo - **Organic** Nero di Troia, Negroamaro, Primitivo

Apollonio - Nero di Troia, Negroamaro, Primitivo

Sicily

Morgante - Nero d' Avola

Alberelli di Giodo - **Organic** Nerello Mascalese

Tuscany

<https://www.cmkselections.com/tuscany>

Short Info

Toscana (Tuscany) is located on the west coast of the Italian peninsula. Toscana is the quintessential Italy for many people across the world, and travelers rush here in droves for the stately city of Florence (Firenze), the hill villages, the rustic yet regal houses in the countryside, and superb food. Toscana is well known in the wine world for red wines made from Sangiovese, particularly Brunello di Montalcino and Chianti. It has 11 DOCGs and, with Piemonte, the most DOCs (41) of any Italian region, as well as 6 IGPs. Toscana's yearly wine output is reasonably consistent at 2.6 million hl (28.9 million cases) from vines covering 60,400 hectares (149,200 acres). Sangiovese is the primary grape variety in the region (66%). It also boasts the highest amount of red wine of any region (87%). Almost two-thirds of Toscana's wine is DOP, with another quarter classified as IGP Toscana.



Frascole

Organic - Sangiovese, Chianti Rufina and Riserva, Trebbiano / [PDF Presentation](#)

<https://www.cmkselections.com/frascole>



Bitornino IGT Toscana



Grape: 85 % Sangiovese, 10% Canaiolo and Colorino, 5% White Trebbiano and White Malvasia

Wine making: Maceration in inox containers for 10 days, then fermentation in concrete containers. 12 months in concrete containers where it is decanted several times.

Tasting notes: Ruby red color with a hint of purple hue. Heady, fragrant and vibrant, fresh cherry nose with pleasing hints of raspberries, wild strawberries and violets. Tangy, forthright, harmonious flavor finishing on distinct and lively lingering notes of blackberries and almonds, crisp acidity and refreshing mouthfeel.

Frascole

Organic - Sangiovese, Chianti Rufina and Riserva, Trebbiano / [PDF Presentation](#)

<https://www.cmkselections.com/frascole>

Chianti Rufina DOCG



Grape: 90 % Sangiovese, 5% Canaiolo, 5% Colorino

Wine making: Maceration in inox containers for 8-12 days, then fermentation in concrete containers. 50% of the wine in French barriques (225 liters) for 10 months.

Tasting notes: Ruby red in color along with cherry and bramble fruit aromas with spicy, lightly oaky notes and a touch of black pepper. Ripe fruit aromas, complex nose, solid structure, ample and smooth taste. Impressive concentration of ripe cherry and plum fruit on the palate with savory notes, supple tannins and vibrant acidity giving a wine of real depth and interest.

Frascole

Organic - Sangiovese, Chianti Rufina and Riserva, Trebbiano / [PDF Presentation](#)

<https://www.cmkselections.com/frascole>



Riserva Chianti Rufina DOCG



Grape: 95% Sangiovese, 5% Merlot

Wine making: Maceration in concrete containers for 18 days. Aged in French barriques (225 liters) for 12 months.

Tasting notes: A bright and characterful, fruit-forward, Chianti Riserva with ruby red color. This wine shows fresh and fragrant fruity aromas. Nice and crisp mouthfeel: harmonic and equilibrium presenting a nicely mature wine with impressive depth of flavor.

Frascole

Organic - Sangiovese, Chianti Rufina and Riserva, Trebbiano / [PDF Presentation](#)

<https://www.cmkselections.com/frascole>

In Albis IGT Toscana



Grape: 100% Trebbiano toscano

Wine making: Manual harvesting starting very early in the morning late September. Grapes are gently crushed and put in concrete vats. Here, the must stays on the skins for 12 to 24 hours at a temperature between 8 and 10°C. Then pressing takes place and the juice is moved into stainless steel tanks where it stays for 10 hours and kept cold in order to allow the thicker lees to precipitate. Finally, the best part of the juice is racked from the top into concrete tanks and inoculated with its own wild yeasts for fermentation. Post fermentation the wine remains in concrete tanks on its thin lees until bottling.

Tasting notes: Pears, flowers, apples, acacia, lavender, mandarin, and citrus, along with honey notes, make up the very delicate and shallow nose. On the palate, it has a medium body, a subtle flavor that lasts long enough, and nice acidity.

Frascole

Organic - Sangiovese, Chianti Rufina and Riserva, Trebbiano / [PDF Presentation](#)

<https://www.cmkselections.com/frascole>

Vin Santo



Grape: Trebbiano and white Malvasia, unknown clones in the old vineyards.

Wine making: Grapes are hung on vertical nets in a windy and dry room to dehydrate. After 6 months, the grapes are pressed with a traditional winepress. The must then goes into small chestnut barrels (Caratelli 40-80 liters). Vin Santo lies in the barrels for more than 9 years.

Residual sugar: 170g/liter

Tasting notes: A true elixir of pleasure. A wine similar to Sherry, of infinite elegance, full of fantastic aromas and incredible freshness.

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