

# ITALIAN WINE PORTFOLIO

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VOLUME | 2

# 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.

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## 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.

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## 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.

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## 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.

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## 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.



You can find us at

**CMK Selections Inc.**

Via Aia Vecchia, 3 Loc. Tassinaiia,  
56040 Castellina Marittima (PI),  
Italy

cmk@cmkselections.com  
skype:cmkconsulting

<http://www.cmkselections.com>

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