

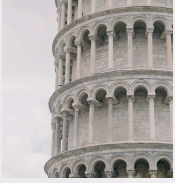
# ITALIAN WINE PORTFOLIO

MEET OUR PRODUCERS

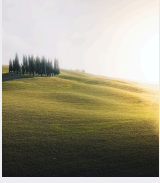


VOLUME | 4

# CONTENT



03 INTRODUCTION & REGIONS



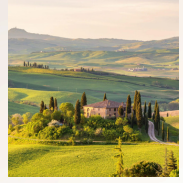
04 OUR PRODUCERS



5 PIEMONTE



17 VENETO



89 TUSCANY



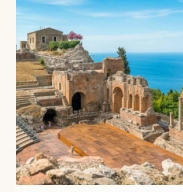
158 MARCHE



161 ABRUZZO



168 PUGLIA



184 SICILY

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# 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

## 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

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, Ciliegiole

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

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

## Abruzzo

Zappacosta - **Organic** Montepulciano D' Abruzzo, Trebbiano, Pecorino

## Puglia

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

Apollonio - Nero di Troia, Negroamaro, Primitivo

## Sicily

Morgante - Nero d' Avola

Campore - Etna Rosso, Etna White

# Piemonte

## Short Info

The majority of Piemonte (Piedmont), which borders France to the west and Switzerland to the north and almost reaches the Mediterranean coast, is located in northwest Italy. Turin is its largest and most populous city (Torino). Piemonte is well known for its picturesque landscape and superb gastronomy, but it lacks the tourist attractions that some other Italian areas do. The two giants of the wine industry, Barolo and Barbaresco, as well as other well-liked red wines made from Barbera and Dolcetto, the white Gavi, and sparkling Asti, are what make Piemonte most famous. It is tied with Toscana for the most DOCs (41) and has the most DOCGs (18) of any area, however there are no IGPs.

The average amount of wine produced in 2020 was a little under 2.6 million hl (28.6 million cases), with a 60-40 preference for red wines and an astounding 94% at the DOP level. In 2020, there were 43,872 ha (108,400 acres) of vineyards in the area. Barbera (31%), Moscato (22%), Dolcetto (13%), and Nebbiolo (10%) are the main grape varieties grown there.



# La Chiara

Gavi, Timorasso / [PDF Presentation](#)

<https://www.cmkselections.com/la-chiara>

## Gavi DOCG del Comune di Gavi



**Grape variety:** 100% Cortese di Gavi, native to the Piedmont region  
**Vine growing system:** Guyot  
**Plant density:** 4000 vines per hectare  
**Average age of the vineyards:** 25 years-old  
**Orientation and altitude:** vineyards facing west, south-west, at an altitude of 250 m  
**Terrain:** varied, tuffaceous, calcareous, interspersed with clayey zones, with iron-oxide-rich sand and gravel.



The grapes are collected by hand, with great care, generally beginning in mid-September.  
**Vinification:** soft pressing of whole grapes by means of a latest generation "Bucher Inertys" press, which makes it possible to prevent oxidation and thereby preserve the full aroma of the grapes.  
**Fermentation** is started by inoculating the must with selected yeast strains and the process takes place at a temperature of about 18°C in temperature-controlled stainless steel tanks. Alcoholic fermentation is followed by a brief stay on fine lees stirred gently.  
**Bottling** is performed in the spring after the harvest.  
**Aging** in bottles for 2-4 months.



This wine is the main product of the company: intense straw yellow in colour, the wine is clear, with fine golden reflections.  
 The **scent** is strong, fragrant and characteristic, with pleasant and elegant apricot and citrus notes on a very delicate mineral and rusty background.  
 Warm, savoury, harmonious mineral and juicy **taste**.  
 Goes particularly well with vegetables and white meat hors d'œuvres, seafood salads and grilled fish, first courses of pasta.  
 Eminently drinkable, it reflects all the typical aspects of Gavi: a small, very special location.  
**Ideal serving temperature:** 10°C.

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LA CHIARA

# La Chiara

Gavi, Timorasso / PDF Presentation

<https://www.cmkselections.com/la-chiara>

Gavi DOCG del Comune di Gavi, **Etichetta Nera**



**Vitigno:** 100% Cortese di Gavi  
**Forma di allevamento:** Guyot  
**Ceppi per ettaro:** 4000 viti per ettaro  
**Età del vigneto:** 45 anni

**Grape variety:** 100% Cortese di Gavi  
**Vine growing system:** Guyot  
**Plant density:** 4000 vines per hectare  
**Average age of the vineyards:** 45 years-old



Una **macerazione a freddo di circa 48 ore**, precede la fermentazione. Questa si sviluppa a 14/15°C in serbatoi di acciaio inox termocondizionati, il vino matura poi per circa 10 mesi, sempre in vasche d'acciaio, con la permanenza sui lieviti di fermentazione per tutto il periodo dell'affinamento con ausilio di **bâtonnage settimanali**.

*Fermentation is preceded by a **cold maceration process lasting about 48 hours**. Fermentation takes place at a temperature of 14/15°C in temperature-controlled stainless steel tanks, then the wine ages for about 10 months in steel tanks, the fermentation yeasts still present throughout the aging period with the aid of **weekly bâtonnage** (lees stirring).*



Si tratta di un vino dal **colore** giallo paglierino con riflessi verdi, brillante ed intenso. Il **profumo** è molto ampio ed elegante, con piacevoli sentori floreali e balsamici, spiccata frutta fresca e tipica mineralità. Il **sapore** è secco e vivo, caldo e corposo, persistente e sapido, svela un fondo di pietra focaia e fieno fresco. Si **abbina** a molluschi e crostacei, pesci in salsa e arrosto, primi piatti saporiti e carni bianche.

*Straw yellow with green reflections, this wine is clear and intense. Rich, elegant **scent**, with pleasing floral and balsamic notes, strong fresh fruit nuances and mineral hints. Its dry, lively, warm and full-bodied, persistent and savoury **taste** reveals traces of flint and fresh hay. It pairs well with molluscs and crustaceans, fish cooked in sauce, roasted fish, savoury first course dishes, white meat.*

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LA CHIARA

# La Chiara

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## Gavi DOCG del Comune di Gavi, Groppella



**Vitigno:** 100% Cortese di Gavi  
**Forma di allevamento:** Guyot  
**Ceppi per ettaro:** 4000 viti per ettaro  
**Età del vigneto:** 45 anni

**Grape variety:** 100% Cortese di Gavi  
**Vine growing system:** Guyot  
**Plant density:** 4000 vines per hectare  
**Average age of the vineyards:** 45 years-old



Come per l'etichetta nera, questo vino è ottenuto partendo da una macerazione a freddo precedente la fermentazione, che avviene in piccoli carati di legno. Una volta terminata la fermentazione alcolica, questo vino affina in **barriques di rovere francese** da 225 litri per circa 10 mesi, con battonage settimanali.

*Like the black label Gavi, this wine is obtained through an initial process of cold maceration, followed by fermentation in small wooden barriques. After the alcoholic fermentation, this wine is aged for about 10 months in 225 litre capacity French oak barriques, with weekly bâtonnage.*



Si tratta di un vino dal **colore** giallo paglierino carico e brillante. Il **profumo** è molto intenso e delicato con piacevoli sentori di albicocca e pompelmo, con note vanigliate e minerali. Il **sapore** è caldo e corposo, persistente e sapido, svela un fondo di pietra focaia e vaniglia dolce. Perfetto con antipasti ricchi e saporiti, sushi, zuppe di pesce, carni alla griglia.

*A brilliant straw yellow in colour, this wine is characterised by an intense and delicate scent, with pleasing apricot and grapefruit notes, with vanilla and mineral nuances. Its warm and full-bodied, persistent and savoury taste reveals traces of flint and sweet vanilla. It pairs well with rich and savoury hors d'oeuvres, sushi, fish soups, grilled meat.*



# La Chiara

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## Spumante Brut, classic method



**Grape variety:** 75% Cortese di Gavi, 25% Chardonnay  
**Vine growing system:** Guyot  
**Plant density:** 4000 vines per hectare  
**Average age of the vineyards:** 20 years-old  
**Orientation and altitude:** vineyards facing east, south-west, at an altitude of 350 m  
**Terrain:** marly, sandy  
**Sugar content:** residual sugar 0-6 grams/litre  
**Dégorgement:** à la glace



The grapes are collected by hand, with great care, generally during the first two weeks of September. The cuveè (the first pressing juice) obtained from the grapes is fermented in temperature-controlled steel vats, where it remains until the following spring. During tirage, fermentable sugar and yeast are added to induce secondary fermentation, which takes place entirely in the bottle.

Dégorgement is performed once the wine has aged in the bottle for about 18/24 months. During the last month, the remuage process is performed by turning and inverting the bottles twice a day.



This sparkling wine is one of the company's main products, the outcome of an artisan process conducted step by step according to the Champenois method. Straw yellow, with a fine, creamy foam, this wine is characterised by a delicate scent, with pleasing notes of fresh hay and white flowers, and gentle almond, citrus fruit and bread crust nuances.

Its taste is full, soft, harmonious, with a fine, elegant structure.

It is a particularly fragrant spumante, it is fresh to the taste buds, and it pairs well with tasty dishes, sea and land starters. Excellent as an aperitif, it has a body powerful enough to accompany the entire meal.

Its ideal serving temperature is 5-6°C.



# La Chiara

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## Spumante rosato Brut



**Vitigno:** 100% Dolcetto vinificato in bianco  
**Forma di allevamento:** Guyot  
**Ceppi per ettaro:** 4500 viti per ettaro  
**Età del vigneto:** 27 anni

**Grape variety:** 100% Dolcetto, white vinified  
**Vine growing system:** Guyot  
**Plant density:** 4500 vines per hectare  
**Age of vineyard:** 27 years-old



La **raccolta** a mano avviene nelle prime due settimane di settembre, le uve vengono pressate subito dopo la raccolta. La **fermentazione**, avviene come per i vini bianchi in vasche di acciaio termo condizionate a 16-18 C. Nella primavera successiva avviene la presa di spuma che genera la **seconda fermentazione** in autoclavi d'acciaio condotta a bassa temperatura per favorire la produzione di aromi fermentativi e la produzione di un fine e persistente **perlage**. Segue un lento **affinamento** di 30 giorni sulle fecce nobili.

*Collected manually during the first two weeks of September, the grapes are pressed immediately after harvesting. As is done for white wines, fermentation is carried out in temperature-controlled stainless steel tanks at a temperature of 16-18°C. The following spring, the second fermentation, which takes place in autoclaves stainless steel tanks, at low temperatures to promote the formation of fermentative aromas and the production a fine and persistent perlage. This is followed by slow aging with a 30 days stay on fine lees.*



Il **profumo** è delicato e fragrante, fruttato con sentori di fragola, lampone e rosa. Ottimo anche **fuori pasto**, il suo sapore fresco e secco lo rende ben abbinabile a risotti, crostacei, piatti di pesce o carne bianca.

*Its delicate scent is fragrant and fruity, with strawberry, raspberry and rose nuances. It has a fresh, dry taste, which make it ideally suited to accompany risotto, fish and shellfish, and white meat dishes.*



# La Chiara

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## Valeggio, frizzante bianco



**Vitigno:** 100% Cortese di Gavi  
**Forma di allevamento:** Guyot  
**Ceppi per ettaro:** 4000 viti per ettaro  
**Età del vigneto:** 20 anni

**Grape variety:** 100% Cortese di Gavi  
**Vine growing system:** Guyot  
**Plant density:** 4000 vines per hectare  
**Age of vineyard:** 20 years-old



Le uve vengono **raccolte** a mano a settembre con immediata pressatura soffice delle uve intere a cui segue una **fermentazione** alcolica a temperatura controllata intorno a 16-18 C. La primavera successiva il vino viene sottoposto ad una **rifermentazione** in autoclave fino al raggiungimento di 2,5 bar, dopo un breve **affinamento** sulle fecce nobili avviene infine l'**imbottigliamento** isobarico in bottiglie da 0,75 l.

*The grapes are collected by hand, beginning in mid-September, and the immediate soft pressing of whole grapes is followed by alcoholic fermentation at a controlled temperature of 16-18°C. The following spring, the wine undergoes secondary fermentation in autoclaves steel tanks up to 2.5 bar. After a brief aging period on fine lees, the wine is transferred into 0.75 lit. bottles through an isobaric bottling process.*



Si tratta di un vino dal **colore** giallo paglierino leggero con spuma fine e cremosa e dal delicato odore con piacevoli sentori di fiori bianchi. Leggermente mandorlato, in bocca è morbido, pieno, armonico, con buona ed elegante struttura. Ideale come aperitivo e antipasti leggeri.

*Pale straw yellow and characterised by a fine, creamy foam, and a delicate scent, this wine features pleasing notes of white flowers. It has a gentle touch of almonds and is soft, full bodied, harmonious, with a good and elegant structure. Ideal as an aperitif and with light starters.*



# La Chiara

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## Il Bicocco, Barbera del Monferrato DOC



**Vitigno:** 100% Barbera  
**Forma di allevamento:** Guyot  
**Ceppi per ettaro:** 4500 viti per ettaro  
**Età media dei vigneti:** 35 anni

**Grape variety:** 100% Barbera  
**Vine growing system:** Guyot  
**Plant density:** 4500 vines per hectare  
**Average age of vineyards:** 35 years-old



La fermentazione alcolica che avviene con **macerazione** delle bucce, alternando rimontaggio delestage, è preceduta da pigia-diraspatura soffice. Svolge ad una temperatura di circa 26°C, in vasche di acciaio inox termocondizionate. In seguito, con l'ausilio di batteri selezionati, viene attivata la **fermentazione malolattica** a temperatura controllata.

*The alcoholic fermentation that takes place through the maceration of the skins, with alternating pumping over and delestage operations, is preceded by soft crushing and destemming. It is carried out at a temperature of approx. 26°C, in temperature-controlled stainless steel tank. Then, malolactic fermentation is carried out at controlled temperature with the aid of selected bacteria.*



Si tratta di un vino dal **colore** rosso rubino intenso. Il **profumo** è piacevole ed elegante con lievi sentori di frutta fresca e marasca. Il **sapore** è asciutto, pieno, armonico, con buona ed elegante struttura. Si **abbina** alla selvaggina, carni rosse, primi piatti gustosi e formaggi stagionati. Servire a **temperatura ambiente**.

*This wine is a deep ruby red, has a pleasurable and elegant scent, with delicate nuances of fresh fruit and marasca cherry. Its taste is dry, full-bodied, harmonious, with an elegant structure. It pairs well with game, red meat, savoury first course dishes and aged cheeses. It is served at ambient temperature.*



# La Chiara

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## Il Bicocco, Monferrato Dolcetto DOC



**Vitigno:** 100% Dolcetto  
**Forma di allevamento:** Guyot  
**Ceppi per ettaro:** 4500 viti per ettaro  
**Età media dei vigneti:** 35 anni

**Grape variety:** 100% Dolcetto  
**Vine growing system:** Guyot  
**Plant density:** 4500 vines per hectare  
**Average age of vineyards:** 35 years-old



Come per il Barbera, questo vino, tipico della tradizione contadina del Piemonte, è ottenuto con **macerazione** delle bucce, preceduta da pigia-diraspatura soffice, con alternanza di rimontaggi e di délestage. La **fermentazione alcolica** è a 26°C, in vasche di acciaio inox termocondizionate. Con l'ausilio di batteri selezionati, in seguito viene attivata la **fermentazione malolattica** a temperatura controllata.

*Like Barbera, this wine, which is typical of Piedmont, is obtained from the **maceration** of the grape skins, preceded by soft crushing and destemming, with alternating pumping over and délestage. **Alcoholic fermentation** takes place at 26°C, in temperature-controlled stainless steel tanks. Then, **malolactic fermentation** is carried out at controlled temperature with the aid of selected bacteria.*



Di **colore rosso vinaccia** è vino dai gradevoli **profumi** di ciliegia e susina con lievi sfumature di mandorla e accenni balsamici sul finale. In **bocca** è morbido, pieno, armonico, con buona ed elegante struttura. Perfetto con primi piatti gustosi e formaggi stagionati.

*This dark red wine features pleasing cherry and plum scents accompanied by delicate almond nuances and balsamic touches in the end. In the mouth it is soft, full-bodied, harmonious, with a good, elegant structure. Ideal to accompany savoury first course dishes and aged cheeses.*



# La Chiara

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## Il Cucco, Monferrato rosso DOC



**Vitigno:** 100% Cabernet Sauvignon  
**Forma di allevamento:** Guyot  
**Ceppi per ettaro:** 4500 viti per ettaro  
**Età del vigneto:** 20 anni

**Grape variety:** 100% Cabernet Sauvignon  
**Vine growing system:** Guyot  
**Plant density:** 4500 vines per hectare  
**Average age of the vineyards:** 20 years-old



La **fermentazione alcolica** che avviene con **macerazione** delle bucce, alternando rimontaggi e delestage, è preceduta da pigia-diraspatura soffice. Svolge ad una temperatura di circa 26°C, in vasche di acciaio inox termocondizionate. In seguito, con l'ausilio di batteri selezionati, viene attivata la **fermentazione malolattica** a temperatura controllata.

*The alcoholic fermentation that takes place through the maceration of the skins, alternating pumping over with délestage operations, is preceded by soft crushing and destemming. It is carried out at a temperature of approx. 26°C, in temperature-controlled stainless steel tank. Then, malolactic fermentation is carried out in stainless steel tanks with the aid of selected bacteria.*



Si tratta di un vino dal **colore** rosso acceso e profondo. Il **profumo** è intenso, piacevole ed elegante con lievi sentori di frutta fresca e peperone maturo. Il **sapore** è asciutto, pieno, armonico, con buona ed elegante struttura tannica. Si **abbina** a selvaggina, carni rosse, primi piatti gustosi e formaggi stagionati.

*This wine is an intense deep red, has a strong, pleasurable and elegant scent, with delicate nuances of fresh fruit and ripe peppers. Its taste is dry, full, harmonious, with a good and elegant tannic structure. It pairs well with game, red meat, tasty first course dishes and aged cheeses.*



# La Chiara

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## Nabari, Monferrato Dolcetto DOC



**Vitigno:** 50% Cabernet Sauvignon, 25% Barbera, 25% Dolcetto  
**Forma di allevamento:** Guyot  
**Ceppi per ettaro:** 4500 viti per ettaro  
**Età media dei vigneti:** 27 anni

**Grape variety:** 50% Cabernet Sauvignon, 25% Barbera, 25% Dolcetto  
**Vine growing system:** Guyot  
**Plant density:** 4500 vines per hectares  
**Average age of the vineyards:** 27 years-old



Questo vino nasce dai tre vini rossi prodotti dall'azienda. A seguito delle **fermentazioni alcoliche e malolattiche**, che svolgono separatamente per ciascun vino in vasche di acciaio inox termocondizionate, avviene l'**assemblaggio** in piccoli carati di legno, seguito da un affinamento di circa 10 mesi prima dell'imbottigliamento.

*This wine is born of the three red wines produced at La Chiara. Following the alcoholic and malolactic fermentation processes, which are conducted separately for each wine in temperature-controlled stainless steel tanks, the product is assembled in small wooden barriques, where it ages for about 10 months before it is bottled.*



Si tratta di un vino dal **colore** rosso rubino intenso e profondo. Il **profumo** è ricco, con piacevole finale lievemente erbaceo. Il **sapore** è asciutto, pieno, robusto, armonico, vellutato, con buona ed elegante struttura. Si **abbina** a selvaggina, fonduta con tartufi, carni rosse, formaggi stagionati.

*Its colour is an intense and deep ruby red. Its scent is rich, with a pleasing, slightly herbaceous finish. Its dry, full-bodied, robust, harmonious, and velvety taste is characterised by a good, elegant structure. It goes particularly well with game, fondue with truffles, red meat, aged cheeses.*



LA CHIARA

# La Chiara

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## Ciaparin, vino bianco Chardonnay



**Vitigno:** 100% Chardonnay  
**Forma di allevamento:** Guyot  
**Ceppi per ettaro:** 4500 viti per ettaro  
**Età media dei vigneti:** 30 anni

**Grape variety:** 100% Chardonnay  
**Vine growing system:** Guyot  
**Plant density:** 4500 vines per hectare  
**Average age of the vineyards:** 30 years-old



La vinificazione comincia tramite **pressatura** soffice delle uve intere con pressa di ultima generazione.  
 La **fermentazione** viene attivata con inoculo di lieviti selezionati e svolge ad una temperatura di circa 18°C in serbatoi di acciaio inox termocondizionati.  
 Al termine della fermentazione alcolica breve permanenza sulle fecce fini con leggeri movimenti delle stesce.

*The vinification process begins with the soft **pressing** of whole grapes by means of latest generation presses. Then, **fermentation** is started by inoculating the must with selected yeast strains and the process takes place at a temperature of about 18°C in temperature-controlled stainless steel tanks. The alcoholic fermentation stage is followed by a brief stay on fine lees stirred gently.*



Di **color** giallo paglierino chiaro, al palato l'impatto è piacevole, fresco e fruttato con **note** di mela e ananas. Bocca di buon corpo, gradevole e avvolgente, di prevalenza morbida con buona spalla sapida. Perfetto con antipasti di carne e di pesce, primi piatti leggeri.

*Light straw yellow in **colour**, this wine has a pleasant effect on the palate, with a fresh and fruity taste and apple and pineapple **notes**. It has a full-bodied, savoury and enveloping mouthfeel, with a soft, refreshing quality. Perfect with meat and fish starters, and with light first courses.*



# Veneto

## Short Info

Veneto is a region of northeastern Italy near the Adriatic Sea. Venice (Venezia) is its capital and largest city, though Verona is nearly as large. Tourists travel to Veneto largely to see the famed city of Venice and Romeo and Juliet's balcony in Verona, but the region also includes Padua (Padova), Vicenza, the Dolomite Alps, and Lake Garda. Veneto is best known in the wine industry for its red Valpolicella (including Amarone), white Soave, and sparkling Prosecco. It has the most DOCGs (14), 29 DOCs, and 10 IGPs. Veneto is the most productive Italian wine region, with its vineyards generating 10.8 million hl (120 million cases) of wine in 2020, enough to rank fifth or sixth in the world if Veneto were included independently. Veneto produces more than 80% white wine, the most of any Italian region, owing primarily to Prosecco and Delle Venezie, with 78 percent at the DOP level. Glera, Garganega, Merlot, Corvina, and Pinot Grigio are the region's principal grape types.



# Il Follo

Prosecco / [PDF Presentation](#)

<https://www.cmkselections.com/il-follo>

## Prosecco DOC Brut

Light bodied. On the nose hints of pear, apple, white flowers and citrus.



**Colour:** pale yellow with emerald highlights;

**Varieties:** 100% Glera;

**Production area:** Treviso Hills;

**Soil:** hill, clayey, calcareous;

**Climate:** Mediterranean – cool;

**Ripening:** from 20th September to 10th October;

**Vinification:** in white with soft pressing. Maximum yield 70%;

**Sparkling process:** Charmat method;

**Service temperature:** 8°C;

**Total acidity:** 5,5 g/l;

**Sugar residue:** 8 g/l;

**Preservation** in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

# Il Follo

Prosecco / [PDF Presentation](#)

<https://www.cmkselections.com/il-follo>

## Prosecco DOC Extra Dry

Light bodied with a bit residual sugar. On the nose hints of pear, apple, wild flowers and citrus.



**Colour:** pale yellow with emerald highlights;

**Varieties:** 100% Glera;

**Production area:** Treviso Hills;

**Soil:** hill, clayey, calcareous;

**Climate:** Mediterranean – cool;

**Ripening:** from 20th September to 10th October;

**Vinification:** in white with soft pressing. Maximum yield 70%;

**Sparkling process:** Charmat method;

**Service temperature:** 8°C;

**Total acidity:** 5,5 g/l;

**Sugar residue:** 14 g/l;

**Preservation** in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

# Il Follo

Prosecco / [PDF Presentation](#)

<https://www.cmkselelections.com/il-follo>

## Il Follo Rose

Light bodied with a bit residual sugar. On the nose hints of pear, apple, red fruits and wild flowers.



**Colour:** petal of rose;

**Varieties:** 90% Glera, 10% Pinot nero;

**Production area:** Treviso hills;

**Soil:** hill, clayey, calcareous;

**Climate:** Mediterranean – cool;

**Ripening:** 30th September;

**Vinification:** in white/rosé with soft pressing. Maximum yield 70%;

**Sparkling process:** Charmat method;

**Service temperature:** 8°C;

**Total acidity:** 5,5 g/l;

**Sugar residue:** 10 g/l;

**Preservation** in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

# Il Follo

Prosecco / [PDF Presentation](#)

<https://www.cmkselections.com/il-follo>

## Valdobbiadene DOCG Villa Luigia Millesimato Brut

Light bodied with a bit residual sugar. On the nose hints of pear, apple, wild flowers and citrus.



**Colour:** pale yellow with emerald highlights;

**Varieties:** 100% Glera;

**Production area:** Valdobbiadene Hills;

**Soil:** hill, clayey, calcareous;

**Climate:** Mediterranean – cool;

**Ripening:** from 20th September to 10th October;

**Vinification:** in white with soft pressing. Maximum yield 70%;

**Sparkling process:** Charmat method;

**Service temperature:** 8°C;

**Total acidity:** 5,8 g/l;

**Sugar residue:** 10 g/l;

**Preservation** in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

# Il Follo

Prosecco / [PDF Presentation](#)

<https://www.cmkselections.com/il-follo>

## Valdobbiadene DOCG Villa Luigia Millesimato Extra Dry

Light bodied with a bit residual sugar. On the nose hints of pear, apple, wild flowers and citrus.



**Colour:** pale yellow with emerald highlights;

**Varieties:** 100% Glera;

**Production area:** Valdobbiadene Hills;

**Soil:** hill, clayey, calcareous;

**Climate:** Mediterranean – cool;

**Ripening:** from 20th September to 10th October;

**Vinification:** in white with soft pressing. Maximum yield 70%;

**Sparkling process:** Charmat method;

**Service temperature:** 8°C;

**Total acidity:** 5,5 g/l;

**Sugar residue:** 14 g/l;

**Preservation** in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

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## LESSINI DURELLO

DOC LESSINI DURELLO SPUMANTE



**GRAPE VARIETIES** 100% Durella.

**LOCATION** 3.5 hectares, all cultivated in Pergola Veronese, located on the hills of Monte Calvarina, on the east side of Soave DOC area, from 250 to 300 m/above s/l.

**AVERAGE VINE AGE** 30 years

**VINES PER HECTARE** 3.000

**PRODUCTION** 9.500 Lt/Ha

**BOTTLES** 7.000

**HARVEST** Late September - early October. The grapes are hand-picked, transported and processed the same day.

**FERMENTATION AND MATURATION** In stainless steel vats. Followed by a secondary fermentation in pressurized vats (50 hl) with daily batonage for 90 days.

**AT FIRST GLANCE** Bright yellow.

**ON THE NOSE** Balsamic hints. Sensations of yellow and green fruits. Exotic nuances.

**ON THE PALATE** Fine perlage, frank and consistent. Towards the end, unripe almonds. Evident citrus fruit with balsamic hints.

**ACCOMPANIMENTS** Perfect as an aperitif. Ideal with dishes of raw and shellfish. Great with Verona's Traditional dishes like Soppresa and cheese.

**SERVICE TEMPERATURE** 8-10°C

**AGEING POTENTIAL** 18 months

# Fattori

**Organic** - Valpolicella, Valpolicella Ripasso, Amarone, Soave, Sauvignon, Pinot Grigio / [PDF Presentation](#)

<https://www.crnkselections.com/fattori>

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## RONCÀ METODO CLASSICO

DOC LESSINI DURELLO SPUMANTE - 36 MESI



<b>GRAPE VARIETIES</b>	100% Durella.
<b>LOCATION</b>	5 hectares, all cultivated in Pergola Veronese and Guyot, located on the hills of Monte Calvatina, on the east side of Soave DOC area, from 250 to 300 m/above s.l.
<b>AVERAGE VINE AGE</b>	30 years
<b>VINES PER HECTARE</b>	3.000/5.000
<b>PRODUCTION</b>	9.500 Lt./Ha
<b>BOTTLES</b>	7.000
<b>HARVEST</b>	September - October. Hand harvest in cases.
<b>FERMENTATION AND MATURATION</b>	The non-stemmed grapes are poured directly into the press. Fermentation in steel and a small part in wood. Re-fermentation in the bottle starts in May after the harvest. The maturation on the yeasts lasts at least for 36 months. Renuage by hand on pupitre. 6 months resting in the bottle after degorgement before selling.
<b>AT FIRST GLANCE</b>	Bright yellow
<b>ON THE NOSE</b>	The nose is characterized by notes of bread crust and yeast elegantly intertwined with hints of dried fruit and citrus.
<b>ON THE PALATE</b>	The harmonious and persistent taste comes from a good acidity that blends nicely with fine bubbles and a distinct flavor. The long final returns on notes of citrus.
<b>ACCOMPANIMENTS</b>	Perfect as an aperitif. Ideal with dishes of raw and shellfish. Great with Verona's traditional dishes like Sopressa, cheese and Baccalà alla Vicentina (Typical stock-fish recipes).
<b>SERVICE TEMPERATURE</b>	8-10°C
<b>AGEING POTENTIAL</b>	5 years

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## RONCÀ METODO CLASSICO

DOC LESSINI DURELLO SPUMANTE - 60 MESIPAS DOSE



<b>GRAPE VARIETIES</b>	100% Durella.
<b>LOCATION</b>	5 hectares, all cultivated in Pergola Veronese and Guyot, located on the hills of Monte Calvarina, on the east side of Soave DOC area, from 250 to 300 m/above s.l.
<b>AVERAGE VINE AGE</b>	30 years
<b>VINES PER HECTARE</b>	3.000/5.000
<b>PRODUCTION</b>	9.500 Lt/Ha
<b>BOTTLES</b>	7.000
<b>HARVEST</b>	September - October. Hand harvest in cases.
<b>FERMENTATION AND MATURATION</b>	The non-destemmed grapes are poured directly into the press. Fermentation in steel and a small part in wood. Re-fermentation in the bottle starts in May after the harvest. The maturation on the yeasts lasts at least for 60 months. Remuage by hand on pupitre. 6 months resting in the bottle after degorgement before selling.
<b>AT FIRST GLANCE</b>	Bright yellow
<b>ON THE NOSE</b>	The nose is characterized by notes of bread crust and yeast elegantly intertwined with hints of dried fruit and citrus.
<b>ON THE PALATE</b>	The harmonious and persistent taste comes from a good acidity that blends nicely with fine bubbles and a distinct flavor. The long final returns on notes of citrus.
<b>ACCOMPANIMENTS</b>	Perfect as an aperitif. Ideal with dishes of raw and shellfish. Great with Verona's traditional dishes like Sopressa, cheese and Baccalà alla Vicentina (Typical stock-fish recipes).
<b>SERVICE TEMPERATURE</b>	8-10°C
<b>AGEING POTENTIAL</b>	5 years

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## RONCHA

VENETO IGT TREBBIANO



**GRAPE VARIETIES** 100% Trebbiano di Soave.

**ORIGIN** Locality Brenton – under the town of Roncà (Verona) – 450 mt asl

**SOIL** Volcanic

**HARVEST** by hand in cases – the second week of September

**VINIFICATION** short maceration – Fermentation in stainless steel vats

**BOTTLE** The reason of the bottle shape, the Rhenish one (renana), is because of the particular freshness, acidity and in general the “vertical” style of the wine that recalls more a “northern Europe” wine than a “Mediterranean” one.

**LABEL** Regarding the front label we decided to use the “Roncha” one that we appreciated a lot like many of you! Roncha is the ancient name of the nowadays “Roncà”, the town where the cellar and the Trebbiano vineyard are located. What better reason not to use it?!

Shipper by 6 btl

Alc. 12,5%

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## RUNCARIS DOC SOAVE CLASSICO



**GRAPE VARIETIES** 100% Garganega.

**LOCATION** 14 hectares, all cultivated in Veronese Pergola, from 150 to 250 m above s/l.

**AVERAGE VINE AGE** 25 years

**VINES PER HECTARE** 3.500

**PRODUCTION** 8.000 Lt/Ha

**BOTTLES** 65.000

**HARVEST** Late September. The grapes are handpicked, transported and processed the same day.

**FERMENTATION AND MATURATION** In stainless steel vats.

**AT FIRST GLANCE** Straw yellow with greenish reflections.

**ON THE NOSE** Mineral, with slight sensations of yellow citrus and yellow pulp fruits. An interesting bouquet of fine herbs, fresh sage and nettle.

**ON THE PALATE** It's structured with an interesting freshness and a good flavour of citrus fruits with exotic hints. Delicately mineral with a good taste.

**ACCOMPANIMENTS** Perfect as an aperitif and with starters as well as shell and raw fish. Particularly interesting with white fish, sushi and sashimi.

**SERVICE TEMPERATURE** 10-12°C

**AGEING POTENTIAL** 12-18 months

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## DANIELI DOC SOAVE



**GRAPE VARIETIES** 85% Garganega, 15% Trebbiano di Soave.

**LOCATION** 8 hectares, cultivated partly in guyot (40%) and partly in Veronese Pergola, located in the volcanic hills of Terrossa and Roncà, from 150 to 250 m above s.l.

20 years

**AVERAGE VINE AGE** 3.500/4.800

**VINES PER HECTARE** 8.000 Lt/Ha

**PRODUCTION** 85.000

**BOTTLES** Late September. The grapes are selected in the vineyards, handpicked, transported and processed the same day.

**HARVEST**

In stainless steel vats.

**FERMENTATION AND MATURATION**

Intense straw yellow.

**AT FIRST GLANCE**

**ON THE NOSE** Floral hints of jasmine and wisteria. Sensations of peach, pear, apricot and citrus fruit. Intriguing notes of graphite, nettle and sage. Towards the end, a sensation of nuts.

**ON THE PALATE** Elegant and round with a balanced taste and freshness. Hints of citrus fruit.

**ACCOMPANIMENTS** Ideal with fish and vegetable risottos. Even delicately spiced white meats or raw beef carpaccio.

10-12°C

**SERVICE TEMPERATURE**

24 months

**AGEING POTENTIAL**

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## MOTTO PIANE

DOC SOAVE



<b>GRAPE VARIETIES</b>	100% Garganega dried for 40 days.
<b>LOCATION</b>	3,9 hectares, all cultivated in guyot, located on the volcanic hills of Monte Calvatina in the east side of the DOC Soave area, from 250 to 300 m above s/l
<b>AVERAGE VINE AGE</b>	30 years
<b>VINES PER HECTARE</b>	5.000
<b>PRODUCTION</b>	2.800 Lt/Ha
<b>BOTTLES</b>	14.000
<b>HARVEST</b>	Starting the second week of September, the grapes are handpicked and transported. Then laid to dry on straw mats for about one month.
<b>FERMENTATION AND MATURATION</b>	In stainless steel vats, tonneaux and barrels of 25 hl.
<b>AT FIRST GLANCE</b>	Intense yellow.
<b>ON THE NOSE</b>	Captivating with fruity apricot, peach and citrus. Towards the end, dried fruits and balsamic hints of mint and sage.
<b>ON THE PALATE</b>	Balanced and very persistent. Sensations of dried fruits which emerge from a base of citrus and exotic fruits.
<b>ACCOMPANIMENTS</b>	Ideal with complex dishes of fish and sweet grilled meats like lamb and goat. Intriguing with well seasoned cheese.
<b>SERVICE TEMPERATURE</b>	12-14°C
<b>AGEING POTENTIAL</b>	60 months



## VALPARADISO

### PINOT GRIGIO DELLE VENEZIE DOC



<b>GRAPE VARIETIES</b>	100% Pinot Grigio.
<b>LOCATION</b>	10 hectares totally cultivated in Guyot in the volcanic hills in the commune of Roncà, from 150 to 250 m above s/l
<b>AVERAGE VINE AGE</b>	15 years
<b>VINES PER HECTARE</b>	5.000
<b>PRODUCTION</b>	6/7.000 Lt/Ha
<b>BOTTLES</b>	30.000
<b>HARVEST</b>	Starting at the end of August. The grapes are hand-picked, transported and processed the same day.
<b>FERMENTATION AND MATURATION</b>	In stainless steel vats (50%) and oak barrels (50%).
<b>AT FIRST GLANCE</b>	Intense straw yellow.
<b>ON THE NOSE</b>	Overwhelming and inebriating perfumes of pear, raspberry, pineapple, banana, apricot, peach and apple. Field grasses, camomile and green tea.
<b>ON THE PALATE</b>	Fruity, frank and rich in structure with surrounding softness. Very persistent. Tasty and fresh. Delicately salty.
<b>ACCOMPANIMENTS</b>	Ideal with sea fish and vegetable starters.
<b>SERVICE TEMPERATURE</b>	12°C
<b>AGEING POTENTIAL</b>	30 months

# Fattori

**Organic** - Valpolicella, Valpolicella Ripasso, Amarone, Soave, Sauvignon, Pinot Grigio / [PDF Presentation](#)

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## VECCHIE SCUOLE SAUVIGNON TREVENEZIE IGT



**GRAPE VARIETIES** 100% Sauvignon Blanc

**LOCATION** 2,7 hectares, all cultivated in guyot, located on the volcanic hills of Monte Calvarina, Brenton village, at 420 m above s/l.

**AVERAGE VINE AGE** 15 years

**VINES PER HECTARE** 5.000

**PRODUCTION** 6/7.000 Lt/Ha

**BOTTLES** 15.000

**HARVEST** Starting end of August. The grapes are handpicked, transported and processed the same day.

**FERMENTATION AND MATURATION** In stainless steel vats.

**AT FIRST GLANCE** Yellow with greenish reflections.

**ON THE NOSE** Fresh, with floral hints of jasmine, sambuco, hawthorn, wild mint and spicy sensations of white pepper, sage and fresh nettle. Frank, with citrus fruit notes, apricot and peach.

**ON THE PALATE** Rich with exotic and lime hints. Tasty and persistent. Mineral.

**ACCOMPANIMENTS** Perfect with seasonal cuisine rich in vegetal elements. Ideal with asparagus and field herbs served in risottos. Excellent with spinach and ricotta flan.

**SERVICE TEMPERATURE** 12°C

**AGEING POTENTIAL** 30 months



## MOTTO PIANE

### DOCG RECIOTO DI SOAVE



**GRAPE VARIETIES** 100% Garganega dried for 5 to 6 months.

**LOCATION** 3,9 hectares, all cultivated in Guyot, in the volcanic hills to the northeast of Verona in the Soave DOC area, from 250 to 300 m above s/l.

**AVERAGE VINE AGE** 15 years

**VINES PER HECTARE** 5.000

**PRODUCTION** 2.500 Lt/Ha

**BOTTLES** 6.000

**HARVEST** Starting mid September. The grapes are handpicked, then placed to dry on wooden racks.

**FERMENTATION AND MATURATION** After the maceration, the fermentation occurs in oak barrels (40%) and in stainless steel vats (60%) where the wine matures for one year.

**AT FIRST GLANCE** Intense yellow with golden reflections.

**ON THE NOSE** The black graphite accentuates the complex fruity aroma, rounding off the sweet spice and leaving an intriguing sensation of dried apricots.

**ON THE PALATE** Sweet but fresh and tasty: Elegant with hints of exotic and citrus fruits.

**ACCOMPANIMENTS** Traditionally served with dried biscuits, ideal with ripe and well seasoned cheese.

**SERVICE TEMPERATURE** 12-14°C

**AGEING POTENTIAL** 60 months

**Fattori** Organic - Valpolicella, Valpolicella Ripasso, Amarone, Soave, Sauvignon, Pinot Grigio / [PDF Presentation](#)

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## DOC VALPOLICELLA SUPERIORE COL DE LA BASTIA



**GRAPE VARIETIES** 85% Corvina + 5% Rondinella  
+ 10% other varieties

**VINEYARDS** 12 hectares located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent. Altitude: 450m/above sea level.

**VINE AGE** New plantings and old one of 20-35 years

**VINES PER HECTARE** 5200

**PRODUCTION** 60 - 70 Hl/ha

**HARVEST** Hand picked during the last two weeks of September

**FERMENTATION AND MATURATION** Stainless steel vats and wooden barrels

**AT FIRST GLANCE** Ruby red colour

**ON THE NOSE** Cherry and red small woodland fruits

**ON THE PALATE** Hints of fresh red small woodland fruit. Balanced tannin.

**SERVICE TEMPERATURE** 14-16°C

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## DOC VALPOLICELLA RIPASSO SUPERIORE COL DE LA BASTIA



**GRAPE VARIETIES** 65% Corvina, 15% Corvinone + 10% Rondinella + 10% other varieties

**VINEYARDS** 12 hectares located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent. Altitude: 450m/above sea level.

**VINE AGE** New plantings and old one of 20-35 years

**VINES PER HECTARE** 5200

**PRODUCTION** 60 - 70 Hl/Ha

**HARVEST** Hand picked during the last two weeks of September

**FERMENTATION AND MATURATION** Ripasso is the traditional method where the Valpolicella wine is re-macerated on the pomace from the dried Amarone grapes. The wine is aged in 500/1000 lt oak barrels for 18 months.

**AT FIRST GLANCE** Ruby red colour

**ON THE NOSE** Red small woodland fruits

**ON THE PALATE** Hints of fresh red small woodland fruit. Soft and balanced tannin.

**SERVICE TEMPERATURE** 16-18°C

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## AMARONE RISERVA DELLA VALPOLICELLA DOCG



**GRAPE VARIETIES** 85% Corvina, + 10% Rondinella  
+ 10% other varieties

**VINEYARDS** 12 hectares located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent. Altitude: 450m/above sea level.

**VINE AGE** New plantings and old one of 20-35 years

**VINES PER HECTARE** 5200

**PRODUCTION** 60 - 70 Hl/ha

**HARVEST** Hand picked during the last two weeks of September and lay to dry in small boxes in "fruttaio".

**FERMENTATION AND MATURATION** The grapes are allowed to dry gently in well-ventilated rooms for around 4-5 months, concentrating their flavours, sweetness and colour. In winter, the grapes are crushed, fermentation starts with natural yeast and then the must is filled into 500-1000 lt oak barrels to finish fermenting. The wine matures in wood for 30-36 months before bottling.

**AT FIRST GLANCE** Intense ruby red colour

**ON THE NOSE** Red ripe fruit, small woodland fruits

**ON THE PALATE** Rich, refined, elegant

**SERVICE TEMPERATURE** 18°C

# Fattori Organic - Valpolicella, Valpolicella Ripasso, Amarone, Soave, Sauvignon, Pinot Grigio / [PDF Presentation](#)

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



**GRAPE VARIETIES:** 100% of Turbiana.

**LOCATION:** 6,3 hectares, all cultivated in Guyot. Located south of the monument of San Martino della Battaglia in Desenzano.

**AVERAGE VINE AGE:** 5 years.

**VINES PER HECTARE:** 4500.

**PRODUCTION:** 7000 lt/ha.

**BOTTLES:** 50000.

**HARVEST:** The third week of September. All the grapes are hand-picked, transported and processed the same day.

**FERMENTATION AND MATURATION:** The grapes are pressed with the stem at a temperature of 13 °C. After aging on the lees until the end of January.

**AT FIRST GLANCE:** Yellow with light green reflections.

**ON THE NOSE:** Fruity scents with some exotic nuance like pineapple and passion fruit.

**ON THE PALATE:** Very crispy, savoury and mineral. Well balanced acidity.

**ACCOMPANIMENTS:** It goes very well with fish and shellfish dishes in general, perfect with lake fish like trout, perch and whitefish. Having a strong personality, it can be paired with soft cheeses. Excellent with Risotto.

**SERVICE TEMPERATURE:** 10-12 °C.

**ALCOHOL CONTENT:** 12,50% by vol.

**AGEING POTENTIAL:** 24 months.

Società Agricola FATTORI di Fattori Giovanni s.s.  
Via Olmo, 4 - 37030 Terrasa di Rosà - Verona  
Tel. + 39 045 7460041 Fax + 39 045 6549140 C.F. e  
P.IVA 037 734 402 39 - R.E.A. VR-364302

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## COL DE LA BASTIA DOCG AMARONE DELLA VALPOLICELLA



**GRAPE VARIETIES** 85% Corvina, + 10% Rondinella  
+ 10% other varieties

**VINEYARDS** 12 hectares located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent. Altitude: 450m/above sea level.

**VINE AGE** New plantings and old one of 20-35 years

**VINES PER HECTARE** 5500

**PRODUCTION** 60 - 70 Hl/ha

**HARVEST** Hand picked during the last two weeks of September and lay to dry in small boxes in "fruttaio".

**FERMENTATION AND MATURATION** Grapes, harvested in boxes, remains in the "fruttaio" until December / January. Water loss, due to the period of drying, promotes concentration of all substances of the grape. Fermentation and maceration take place in small steel vats; after fermentation and aging in oak in 500/1000 liters where the new wine will remain for 18-24 months.

**AT FIRST GLANCE** Intense ruby red colour

**ON THE NOSE** Red ripe fruit, small woodland fruits.

**ON THE PALATE** Rich, refined, elegant.

**SERVICE TEMPERATURE** 18°C

# Corteforte

**Organic** - Amarone, Valpolicella Ripasso / [PDF Presentation](#)

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

## Amarone della Valpolicella "Terre di San Zeno"

"Terre di San Zeno" Amarone is vinified exclusively with traditional Valpolicella grapes. The most beautiful bunches and at the right point of ripeness are selected and left to dry.

The pressing takes place at the beginning of the following year, with a fermentation of 25 - 30 days, due to the low temperature of the period (February - March) and the high natural alcohol content of the must. After a long stop in steel, a maturation in oak barrels and a long refinement in the bottle, Amarone is ready and perfect to be drunk and will remain so for 10 - 15 years from the harvest.

Also available in the large Magnum format -1.5 liters (2011 and 2012)



### Vineyard

Exposure to south - west, from 150 to 300m asl, on tuffs, basalts and Eocene limestone, with a yield of about 1,900 l/ha

### Grapes

65% Corvina, Corvone- 20% Rondinella - 10% Molinara - 5% other native grapes

### Color

Intense garnetred, thick, with orange edges due to maturation.

### Bouquet and tasting notes

Complex but clean and ethereal aromas of black cherries in alcohol, berries, licorice, anise and spices, which blend with great elegance and a long and intense aftertaste.

### Aging

Steel 24-36 months. Large French oak barrel of 25 hl 12 months. 12 months French oak tonneau. Bottle 12 months.

### Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

### Analytical data

Variable according to vintage. Alcohol: 15% vol. - Total acidity: 5.30 g/l - pH: 3.60- Extracts: 38 g/l

### Serving suggestions

It goes perfectly with roasts, feathered and furred game, grilled and braised red meats. It is incomparable sipped at the end of a meal, accompanied by mature cheeses, even spicy ones, and happy conversations.

# Corteforte

**Organic** - Amarone, Valpolicella Ripasso / [PDF Presentation](#)

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

## Amarone della Valpolicella Classico DOP - "Vigneti di Osan"

The cru of Corteforte, vinified with the best bunches of a particular and small vineyard called Osan, entirely located in a hilly area.

It is the result of the first selection of the grapes which, harvested at the right point of ripeness, are placed in crates to be selected once again before drying, which lasts until the beginning of the following year. The fermentation, very long due to the low temperature of the period and the high natural alcohol content of the fruit, brings particular aromatic complexity and pleasantness.

"Vigneti di Osan" will gradually improve its characteristics over time, with a longevity of over 20 years from the harvest.

Also available in large formats: Magnum - 1.5 liters (2003, 2006, 2009, 2010 and 2012), Jerobeam - 3.0 liters (2009, 2010 and 2012) and McKenzie - 5 liters (2009, 2010 and 2012)



### Vineyard

Exposure to south - west, from 250 to 300 m asl, on tuffs, basalts and Eocene limestone, with a yield of 1600 l / ha

### Grapes

65% Corvina, Corvinone - 20% Rondinella - 10% Molinara - 5% Dindarella, Pelara, Oseleta

### Color

Garnet red, very intense and thick, with orange edges due to maturation.

### Bouquet and tasting notes

Clean and very complex, of raspberries, blueberries and blackberries, black cherries and plums in alcohol, spiced with cinnamon and light pepper, licorice, ginger.

### Aging

Steel 24 months. French oak tonneau 30 months. Bottle 18 months.

### Service

At room temperature, in large crystal glasses to fully develop perfumes and aromas.

### Analytical data

Variable according to vintage. Alcohol: 15.5% vol. - Total acidity: 5.70g / l - pH: 3.70 - Extracts: 44g / l

### Longevity from harvest

15 to 20 years

### Serving suggestions

Feathered and fur game and all red meats, seasoned and even spicy cheeses. Unmatched sipped in moments of relaxation.

# Corteforte

**Organic** - Amarone, Valpolicella Ripasso / [PDF Presentation](#)

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

## Amarone della Valpolicella Classico DOP - "Riserva"

According to the latest specification, the specification "Riserva" is attributable to an Amarone with a minimum aging period of four years from November 1st of the year of harvest and with a content of non-reducing extracts of no less than 32 g / l. All Amaroni di Corteforte have always benefited from a much longer aging and refinement and extracts far superior to those required today for the "Riserva".

While producing only Amaroni with the requirements of the "Riserva", Corteforte has chosen to request certification and to apply this indication exclusively to some of the best products of particular vintages, to obtain a differentiation that helps the user in his choice.

The best bunches are therefore selected, harvested at the right point of ripeness, followed by aging in barrels for at least 36 months and bottle aging for a minimum of 12 months. Also available in large formats: Magnum - 1.5 liters (2008, 2009 and 2011), Jerobeam - 3.0 liters (2008, 2009 and 2011) and McKenzie - 5 liters (2008, 2009 and 2011)



### Vineyard

Exposure to south - west, from 150 to 300m asl, on tuffs, basalts and Eocene limestone, yield of 1600l / ha.

### Grapes

65% Corvina, Corvinone - 15% Rondinella - 5% Molinara - 15% other native varieties, Pelara, Oseleta, Dindarella

### Color

Garnet red, very intense and thick, with orange edges due to maturation.

### Bouquet and tasting notes

Aromas of raspberry, blueberry, blackberry with a background of plums, black cherries, cinnamon, pepper, licorice and ginger.

### Aging

Steel 24 months. French oak tonneau 30 months. Bottle 18 months.

### Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

### Analytical data

Alcohol: 16.5% vol. - Total acidity: 5.60 g / l - pH:3.70 - Extracts: 40 g / l

### Longevity from harvest

15 to 20 years

### Serving suggestions

Red meat and game, aged cheeses. Also ideal as an end of a meal in pleasant conversation and in moments of relaxation.

# Corteforte

**Organic** - Amarone, Valpolicella Ripasso / [PDF Presentation](#)

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

## Amarone della Valpolicella Classico DOP - "Dea Lualda"

A particular Riserva, born from a special vintage, that of 2006, and for this reason dedicated to the "Dea Lualda". At the time of the Arusnati, ancient inhabitants of Valpolicella in the pre-Roman period, Lualda was revered as the protector of the fields and the bringer of prosperity.

Also available in large formats: Magnum - 1.5 liters (2006 and 2013), Jerobeam - 3.0 liters (2013) and McKenzie - 5 liters (2013)



### Vineyard

Exposure to south - west, from 250 to 300 m asl, on tuffs, basalts and Eocene limestone, with a yield of 1900 l / ha.

### Grapes

65% Corvina, Corvinone - 20% Rondinella - 10% Molinara - 5% other native grapes

### Color

Intense garnetred, thick, with orange edges due to maturation.

### Bouquet and tasting notes

Aromas of raspberry, blueberry, blackberry with a background of plums, black cherries, cinnamon, pepper, licorice and ginger.

### Aging

Steel 30 months. French oak barrels 36 months. Bottle 18 months.

### Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

### Analytical data

Variable according to vintage. Alcohol: 15.5% vol. - Total acidity: 6.05g / l - pH:3.63 - Extracts: 42g / l

### Longevity from harvest

15 to 20 years

### Serving suggestions

Red meat and game, seasoned and spicy cheeses. Also ideal as an end of a meal and in all moments of relaxation.

# Corteforte

**Organic** - Amarone, Valpolicella Ripasso / [PDF Presentation](#)

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

## Amarone della Valpolicella Classico DOP - "XXX Years in 2 secoli"

Every ten years, if the quality of the harvest allows it, we present a special and limited edition amarone to celebrate Corteforte's anniversary. "XXX Years in 2 Centuries" 1989-2019 was produced with the grapes of the 2013 vintage and we are particularly proud of it for the abundance of aromas, which recall ripe berries, spices and cocoa; the richness of taste that harmoniously adds cherries in alcohol, leather and dried flowers to the hints of smell, and the flourishing and luxuriant finish that crowns all the previous promises.



### Vineyard

Exposure to south - west, from 250 to 300 m asl, on tuffs, basalts and Eocene limestone, with a yield of 1900 l / ha.

### Grapes

70% Corvina, Corvinone - 10% Rondinella - 5% Molinara - 15% other native grapes

### Color

Intense garnet red, thick, with orange edges due to maturation.

### Bouquet and tasting notes

Abundance of aromas, which recall ripe berries, spices and cocoa; richness of taste that harmoniously adds cherries in alcohol, leather and dried flowers to the hints of smell; a flourishing and luxuriant finish to the full crown of all the previous promises.

### Aging

Steel 30 months. French oak barrels 36 months. Bottle 18 months.

### Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

### Analytical data

Variable according to vintage. Alcohol: 16% vol. - Total acidity: 5.00 g / l - pH: 5.5 - Extracts: 35 g / l

### Longevity from harvest

15 to 20 years

### Serving suggestions

Red meat and game, seasoned and spicy cheeses. Also ideal as an end of a meal and in all moments of relaxation.

# Corteforte

**Organic** - Amarone, Valpolicella Ripasso / [PDF Presentation](#)

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

## Valpolicella Ripasso Classico Superiore - DOP

The grapes are chosen with a careful selection in the vineyard, in double separate collection, to allow the best ripening and immediately pressed and de-stemmed. Fermentation, carried out in containers of limited capacity, is carried out until the sugars are exhausted with frequent pumping over, to obtain a perfect extraction of the aromas and flavors of the fruit.

In April of the following year, the wine is re-fermented on the skins of Recioto or Amarone, enriching it with further aromas, colors, body and gradation. This technique, typical of Valpolicella, is called Ripasso. Valpolicella Ripasso Classico Superiore thus becomes a wine with high extracts, high alcohol content and extreme longevity. Also available in large formats: Magnum 1.5 liters (2015, 2016) and Jerobeam 3.0 liters (2016).



### Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

### Grapes

70% Corvina, Corvinone - 20% Rondinella - 10% Molinara

### Color

Intense ruby red - garnet.

### Bouquet and tasting notes

Clean bouquet of forest fruits, black cherries and plums, lightly spiced leather and pepper. The robust and complex body harmoniously recalls the scents of smell.

### Aging

French oak barrels for 6-8 months. Bottle 6 months.

### Service

At room temperature, in large crystal glasses.

### Analytical data

Variable according to vintage. Alcohol: 14% vol. - Total acidity: 5.50g / l - pH: 3.55 - Extracts 34 g / l

### Longevity from harvest

8 to 10 years

### Serving suggestions

It goes well with all red meats (baked, grilled, roasted and braised), feathered and furred game and aged cheeses with a strong taste.

# Corteforte

**Organic** - Amarone, Valpolicella Ripasso / [PDF Presentation](#)

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

## Valpolicella Ripasso Classico Superiore DOP - BIO "Podere Bertarole"

The grapes are chosen with a careful selection in the vineyard, in double separate collection, to allow the best ripening and immediately pressed and de-stemmed. Fermentation, carried out in containers of limited capacity, is carried out until the sugars are exhausted with frequent pumping over, to obtain a perfect extraction of the aromas and flavors of the fruit.

In April of the following year, the wine is re-fermented on the skins of Recioto or Amarone, enriching it with further aromas, colors, body and gradation. This technique, typical of Valpolicella, is called Ripasso. Valpolicella Ripasso Classico Superiore thus becomes a wine with high extracts, high alcohol content and extreme longevity.

Corteforte has been certified BIO since 2018 and this is the first Ripasso from vineyards with RRR certified sustainability.



### Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

### Grapes

70% Corvina, Corvinone- 20% Rondinella - 10% Molinara

### Color

Intense ruby red - garnet.

**Bouquet and tasting notes:** Clean bouquet of forest fruits, black cherries and plums, lightly spiced leather and pepper. The robust and complex body harmoniously recalls the scents of smell.

### Aging

French oak barrels for 6-8 months. Bottle 6 months.

### Service

At room temperature, in large crystal glasses.

### Analytical data

Variable according to vintage. Alcohol: 14% vol. - Total acidity: 5.50g / l - pH:3.55 - Extracts 34 g / l

### Longevity from harvest

8 to 10 years

### Serving suggestions

It goes well with all red meats (baked, grilled, roasted and braised), feathered and furred game and aged cheeses with a strong taste.

# Corteforte Organic - Amarone, Valpolicella Ripasso / PDF Presentation

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

## Recioto della Valpolicella Classico - DOP

During the harvest, the external parts of the bunches (in dialect "recie" or "ears", hence the name Recioto) of the Corvina, Rondinella, Molinara grapes are selected, then left to dry naturally.

In January, about half of the "recie" are pressed and the fermentation, often triggered (for the harsh winter) by slightly heating a small part of the must, continues slowly at a temperature of about 10 degrees centigrade. At the beginning of March the remaining grapes are pressed, with a very high sugar content, and to this must is added the one obtained previously and still in fermentation.

The decanting begins when the alcohol reaches 12- 13% of the total volume and the fermentation is definitively stopped shortly after, with the wine still retaining more than 10% of residual sugar.

### Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

### Grapes

70% Corvina, Corvinone - 10% Rondinella - 5% Molinara - 15% native varieties, Pelara, Oseleta, Dindarella

### Color

Deep & intense red - garnet.

### Bouquet and tasting notes

Extremely complex aromas of berries and sugared almonds, cherry and plum jam, sour cherries in alcohol, with a light hint of spices, vanilla, chocolate, cinnamon and licorice. Shades of violet, iris and wild flowers. The body is sweet and delicate, harmonious and soft like velvet.

### Aging

In French oak tonneau 18 months. Bottle 12 months.

### Service

At room temperature, in large crystal glasses.

### Analytical data

Variable according to vintage. Alcohol: 14% vol. -Total acidity: 6.70 g / l -pH: 3.70- Extracts: 39 g / l- Reducing sugars: 100g / l

### Longevity from harvest

Above 10 years

### Serving suggestions

Pandoro di Verona, Panettone, dry sweets, pies and short breads. It is the red wine that best accompanies chocolate. Captivating alone, between meals, on any occasion, especially as a couple.



# Corteforte

**Organic** - Amarone, Valpolicella Ripasso / [PDF Presentation](#)

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## Rosso Veronese - IGT "Concentus"

The name "Concentus" (lat. Harmony) is inspired precisely by the harmonious union of different grapes, always belonging to the ampelographic tradition of Valpolicella .

The grapes, harvested after careful selection of the best bunches in the vineyard, are left to dry for about 40 days, in order to obtain the best concentration of fruit and tannins. The fermentation, done in a limited capacity steel tanks, is carried out with frequent pumping until the exhaustion of the sugars, in order to obtain a better extraction of the perfumes and aromas of the fruit.



### Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

### Grapes

Corvina, Corvinone and Rondinella, with the addition of other grapes from the ampelographic base of Valpolicella.

### Color

Intense ruby-red.

### Bouquet and tasting notes

Clean bouquet of black berried fruits, spices, leather and pepper. Robust and complex body, as harmonious as its name.

### Aging

French oak barrels for 8-10 months. Bottle 6 months.

### Service

At room temperature, in very large crystal glasses.

### Analytical data

Variables according to vintage Alcohol: 14% vol. - Total acidity: 5.30 g / l - pH: 3.60 - Extracts 37g / l

### Longevity from harvest

10 – 12 years

### Serving suggestions

Roasts, grilled and grilled meats, cold cuts and fresh cheeses.

# Corteforte

**Organic** - Amarone, Valpolicella Ripasso [PDF Presentation](#)

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## Rosso Veronese - IGT "Rubro"

Last (... but only in chronological order) of Corteforte wines, it represents a tribute to fans of grilled red meat and, at the same time, to the Latinity of Valpolicella for the color that the Romans already preferred in its grapes and wines.

It is deliberately chosen to make matching the traditional grapes to alter and the vines Syrah, Merlot and Cabernet to obtain a product of the greater body, more tannic and fruity ,with violet hue and ink pigments.

Its robust structure is also well suited to all dishes with a strong or spicy flavor.



### Vineyard

South-west exposure, from 150 to 300 masl, on tuffs, basalts and Eocene limestone.

### Grapes

Corvina, Corvinone, Rondinella, Molinara, Cabernet, Merlot, Syrah.

### Color

Intense ruby-red.

### Bouquet and tasting notes

Refined, with clear, vinous, sweet and complex fragrances of berries, plums, cherries and roses that stand out in its fresh and vivid tannins.

### Aging

French oak barrels for 8-10 months. Bottle 6 months.

### Service

At room temperature, in large crystal glasses.

### Analytical data

Alcohol: 14% vol. - Total acidity: 5.50g / l - pH: 3.50 - Extracts 32 g / l

**Longevity from harvest:** 8 - 10 years

### Serving suggestions

It goes well with cheeses, cured meats and dried meats with a strong taste. Tasty first courses of pasta, grilled and baked meats.

# Maculan

Tai, Acininobili, Vespaiolo / [PDF Presentation](#)

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

## Bidibi



<b>Location of vineyard:</b>	Breganze hills
<b>Exposure and type of land:</b>	volcanic and tuffaceous hills
<b>Grape variety:</b>	60% Tai and 40% Sauvignon
<b>Vine layout:</b>	cold maceration for two days and soft pressing completely with no oxidation
<b>Aging:</b>	in stainless steel tanks for six months
<b>Color:</b>	straw-yellow
<b>On the nose:</b>	intensely aromatic with refreshing notes of ripe tropical fruit, citrus and fresh cut grass
<b>In the mouth:</b>	dry and well-rounded on the palate with vibrant acidity and a pleasantly persistent finish
	Perfect as an apéritif or a compliment to soups, first course and light fish

# Maculan

Tai, Acininobili, Vespaiolo / [PDF Presentation](#)

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

## Pino & Toi



**Location of vineyard:** Breganze hills

**Exposure and type of land:** volcanic and tuffaceous hills

**Grape variety:** 60% Tai, 25% Pinot Bianco, 15% Pinot Grigio

**Vine layout:** cold maceration for two days and soft pressing completely with no oxidation

**Aging:** in stainless steel tanks for six months

**Color:** pale lemon-green

**On the nose:** intense floral and fruity aromas

**In the mouth:** dry and zesty on the palate, with well-rounded structure and a flavourful, long finish

Perfect as an apéritif or as a compliment to salads, first course with fish and vegetarian fare.

# Maculan

Tai, Acininobili, Vespaiolo / [PDF Presentation](#)

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# Vespaiolo



**Location of vineyard:** the hills of the DOC Breganze

**Exposure and type of land:** volcanic and tuffaceous hills

**Grape variety:** 100% Vespaiola

**Vine layout:** cold maceration for two days and soft pressing completely with no oxidation

**Aging:** in stainless steel tanks for four months

**Color:** pale lemon with greenish reflections

**On the nose:** it boasts intensely aromatic notes of ripe stone fruit, honey and orange blossom

**In the mouth:** dry on the palate it is dry with a lovely balance between its full-bodied mouthfeel and crisp acidity.

Local pairing is with "baccalà (stockfish) alla vicentina" or white asparagus "alla basanese". In general, perfect with roasted vegetables, such as zucchini or squash, or fish courses.

# Maculan

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## Ferrata Chardonnay



<b>Location of vineyard:</b>	Ferrata estate in Breganze
<b>Exposure and type of land:</b>	volcanic and tuffaceous soil
<b>Grape variety:</b>	100% Chardonnay
<b>Vine layout:</b>	cold maceration for two days and soft pressing completely with no oxidation
<b>Aging:</b>	fermentation in new French oak barriques and laying on the yeast in barriques for five months
<b>Color:</b>	clear intense lemon in color, with goldish notes
<b>On the nose:</b>	pronounced notes of ripe tree fruit followed by hints of butter, almond, vanilla and light toasted wood
<b>In the mouth:</b>	voluptuously rich and full on the palate with flavours that continue to unfold well into the finish.
	It is perfect with more substantial first course, including soups, flavourful fish, poultry or grilled pork loin. You can "forget it" in your cellar for ten years at least!

# Maculan

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## Ferrata Sauvignon



**Location of vineyard:** Ferrata area of Breganze

**Exposure and type of land:** volcanic and tuffaceous hills

**Grape variety:** 100% Sauvignon

**Vine layout:** cold maceration for two days and soft pressing completely with no oxidation

**Aging:** in stainless steel tanks for six months

**Color:** clear and intense lemon

**On the nose:** rich notes of ripe tropical fruit, peaches and saffron

**In the mouth:** dry on the palate with enticing flavours of lemon, orange blossom and mint with a long, satisfying finish.

A perfect pairing with first course such as buttery pastas and grilled or roasted poultry.

# Maculan

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# Costadolio



- Location of vineyard:** Breganze hills
- Exposure and type of land:** volcanic and tuffaceous hills
- Grape variety:** 100% Merlot
- Vine layout:** manual harvest, directly soft pressing and immediate separation of must and skins with no maceration
- Aging:** in stainless steel tanks for three months
- Color:** light colour of peach tree flower petals
- On the nose:** intense and fruity aromas of peaches and lychee and with white flower petals
- In the mouth:** on the palate, it is fuller-bodied and silky, with a lovely, lingering acidity.

Perfect pairing with pastas and risotto with meat or fish and grilled or roasted fish.

# Maculan

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# Brentino



<b>Location of vineyard:</b>	the best Vineyard areas of the DOC of Breganze
<b>Exposure and type of land:</b>	volcanic and tuffaceous hills
<b>Grape variety:</b>	55% Merlot 45% Cabernet sauvignon
<b>Vine layout:</b>	manual selection of the clusters and fermentation in stainless steel containers, sever days of maceration
<b>Aging:</b>	half of the wine for one year in stainless steel tanks and half in French oak barriques, 1/3 new oak
<b>Color:</b>	deep ruby-red
<b>On the nose:</b>	seductive aromas of blackberries and dark cherries, along with hints of cedars and forest from the one year of aging in French barriques
<b>In the mouth:</b>	the wine is dry and full-bodied, which bilance harmoniously with its firm tannic backbone and distinct dark flavors, which persist well into the finish  Nice pairing with first corse with meat ragout, reasted or grilled meat and hearty stews.

# Maculan

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# Cabernet



**Location of vineyard:** Breganze hills

**Exposure and type of land:** volcanic and tuffaceous hills

**Grape variety:** 80% Cabernet sauvignon  
20% Cabernet franc

**Vine layout:** fermentation in stainless steel tanks with several pumping over

**Aging:** in stainless steel tanks for one year

**Color:** ruby red

**On the nose:** concentrated aromas of ripe blackberries and hints of savory herbs

**In the mouth:** medium-bodied on the palate, with fine-grained tannins and silky texture

Pairs very well with hearty first course such as meat ragouts and roasted or grilled meats.

# Maculan

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## Cornorotto Marzemino



**Location of vineyard:** in the Cornorotto area in Fara Vicentino

**Exposure and type of land:** volcanic and tufaceous hills

**Grape variety:** 100% Marzemino

**Vine layout:** Grapes are slightly dried for one week, fermentation in stainless steel tanks with frequent punching downs

**Aging:** Six months in stainless steel tanks

**Color:** intense ruby red with purple notes

**On the nose:** rich with notes of black small bries and ripe black fruits

**In the mouth:** intense and persistent flavours, soft and velvety with very light tannins.

Perfect pairing with first courses with gamy ragouts, roasted meats and mixed grilled meats.

# Maculan

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# Pinot Nero



**Location of vineyard:** Breganze hills

**Exposure and type of land:** volcanic and tuffaceous hills

**Grape variety:** 100% Pinot nero

**Vine layout:** manual selection of the clusters and fermentation in stainless tanks with punching down several times a day

**Aging:** for one year in stainless steel tanks

**Color:** light ruby

**On the nose:** fine aromas of red berries and underbrush

**In the mouth:** well balanced on the palate with interwoven notes of forest fruits, earthiness and spice.

A versatile wine with food, pair with anything from stuffed or baked pasta to cured meats and aged cheeses.

# Maculan

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## Altura Pinot Nero



**Collocazione del vigneto:** colline della zona DOC di Breganze

**Giacitura e tipo di terreno:** colline vulcaniche

**Varietà di uve:** Pinot Nero 100%

**Cure nella preparazione:** fermentazione in tini aperti di acciaio fermentazione malo-lattica spontanea

**Affinamento:** in barrique di rovere francese per 12 mesi

**Colore:** rosso rubino scarico

**Profumo:** fruttato fine ed elegante

**Sapore:** equilibrato, asciutto e corposo, di buona struttura, aromi delicati e sottili di piccoli frutti rossi

**Abbinamenti:** Piatti saporiti, paste ripiene e al forno, salumi e formaggi di media stagionatura.

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# Crosara



**Location of vineyard:** between the Santo Stefano and the Ferrata properties, one single vineyard of a 10.000 vines per hectar Vineyard planted in 1994

**Exposure and type of land:** volcanic and tuffaceous hill

**Grape variety:** 100% Merlot

**Vine layout:** manual harvest, tight selection of clusters, fermentation in small open top stainless steel tanks with several punching downs during the eight days of maceration

**Aging:** for one year in new French oak barriques and then in bottles for six months

**Color:** deep purple in color with ruby reflections

**On the nose:** the bouquet is profoundly rich with notes of black small berrei and very ripe fruit, spices, coffee and cocoa

**In the mouth:** these penetrating and persistent flavors merge beautifully with the fine-grained tannins and velvety mouthfeel.

A wine of remarkable concentration, lenght and finish that leaves the senses **fully satisfied!**

Perfect apiring with grilled or braised meats and aged cheeses

# Maculan

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## Fratta



**Location of vineyard:** the Cabernet sauvignon is from a 10.000 vines per hectar Vineyard in the Ferrata area, the Merlot is from the Villa Elettra Vineyard

**Exposure and type of land:** volcanic and tuffaceous hills

**Grape variety:** a blend of Cabernet sauvignon and Merlot grown in very best, low-yielding vineyards

**Vine layout:** manual harvested, tight selection of clusters, fermentation in small open top stainless steel tanks

**Aging:** for one year in new French oak barriques

**Color:** rich ruby red with purple reflections

**On the nose:** the wine carries intense aromas of red berrei, bilberries and raspberries, along with spicy notes of cocoa and coffee

**In the mouth:** a balanced expression of fine-grained tannins, and full-bodied, flavourful Elegance.

Perfect with grilled or roasted red meats or aged cheeses.

# Maculan

Tai, Acininobili, Vespaiolo /

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

## Palazzotto Cabernet sauvignon



**Location of vineyard:** the best exposed hills in the DOC Breganze

**Exposure and type of land:** volcanic and tuffaceous hills

**Grape variety:** 100% Cabernet sauvignon

**Vine layout:** manual harvesting, fermentation in stainless steel tanks with eight days of maceration, several punching down

**Aging:** for one year in French oak barriques, half new half second usage

**Color:** brilliant ruby red

**On the nose:** intense yet elegant aromas of red berries and black licorice

**In the mouth:** dry and full-bodied on the palate and beautifully integrated, fine-grained tannins.

Perfect pairing with red meats, whether grilled, braised, stewed or roasted.

# Maculan

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# Acininobili



**Location of vineyard:** Breganze hills

**Exposure and type of land:** volcanic and tuffaceous hills

**Grape variety:** 100% Vespaiola

**Vine layout:** painstaking manual selection of stalks with undeveloped Botritis cinerea (noble rot)

**Aging:** for two years in new barriques, in bottles for one year

**Residual sugar:** 210 g/l

**Color:** brilliant deep antique gold

**On the nose:** great, intense and spicy bouquet of honey, dry fruit, raisins and minerally flint

**In the mouth:** sweet yet elegant, this wine is full-bodied, elegant and sumptuous. Very long and satisfying finish: an exciting experience!

As a pairing we suggest fois gras, but also is a perfect occasion when shared with a loved one in front of the fireplace - the perfect meditation wine!

# Maculan

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# Dindarello



**Location of vineyard:** the best areas of Veneto vocated for this variety

**Exposure and type of land:** volcanic and tufaceous hills

**Grape variety:** 100% Moscato

**Vine layout:** healthy and selected grapes are dried for one month, fermetation in stainless steel tanks

**Aging:** in bottle for three months

**Residual sugar:** 130 g/l

**Color:** pale-lemon

**On the nose:** intensely aromatic notes so true to the variety:  
grapes, honey and orange blossoms

**In the mouth:** sweet on the palaet, balanced and full-bodied, yet simultaneously fresh and lively, with a long and persistent finish.

Perfect pairing with pastry, fruit tarts, homemade cakes and also rich creamy cakes.

# Maculan

Tai, Acininobili, Vespaiolo / [PDF Presentation](#)

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

# Madoro



**Location of vineyard:** Breganze hills

**Exposure and type of land:** volcanic and tuffaceous hills

**Grape variety:** 80% Marzemina  
20% Cabernet sauvignon

**Vine layout:** the grapes are dried in a special room for one month and a half

**Aging:** for two years in new barriques, in bottles for one year

**Residual sugar:** 100 g/l

**Color:** deep red with purple notes

**On the nose:** arresting bouquet of ripe red berries followed by notes of blackberries, bilberries and dark cherries

**In the mouth:** sweet and full-bodied, big structure yet balanced with a very long finish.

A versatile dessert wine that is perfect with anything from dry cakes and wild berries to aged cheeses or strong-flavoured blue cheeses.

# Maculan

Tai, Acininobili, Vespaiolo / [PDF Presentation](#)<https://www.cmkselections.com/maculan>

# Torcolato



<b>Location of vineyard:</b>	Breganze hills
<b>Exposure and type of land:</b>	volcanic and tufaceous hills
<b>Grape variety:</b>	100% Vespaiolo
<b>Vine layout:</b>	the grapes are dried in a special room for four months to concentrate flavours and sugar
<b>Aging:</b>	for one year in french oak barriques, 1/3 new and 2/3 second usage
<b>Residual sugar:</b>	155 g/l
<b>Color:</b>	brilliant gold
<b>On the nose:</b>	intense aromas of honey, flowers, vanilla and touch of elegant wood spices
<b>In the mouth:</b>	is sweet and full-bodied, with excellent balance between acidity and sugar. Clear and lively finish with a nice persistence.
	Perfect pairing with little pastry or local cakes like "fregolata", aged cheeses, like Asiago Stravecchio, or very strongly-flavoured blue cheeses.

# Sacchetto Organic - Prosecco, Pinot Grigio / PDF Presentation

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



PROSECCO D.O.C.G. BRUT  
MILLESIMATO ASOLO VINO SPUMANTE  
BIOLOGICO  
FILI

His renowned Prosecco Superiore Docg comes from the extraordinary Veneto area of the Asolo Hills. It's a balanced mix between history and tradition, whose grapes are grown following the organic production standard.



- Classification: Prosecco D.O.C.G. Asolo Brut  
Vino Spumante Biologico
- Area of Origin: Montello – Colli Asolani
- Grapes: 100% Glera, grown under organic farming
- Wine-making: Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.
- Ageing: In steel containers at a controlled temperature.
- Refining: In bottle.
- Preservation: 14/18 months depending on the temperature and lighting of the place where it is stored.
- Colour: Pale straw yellow.
- Aroma: Elegant bouquet with a well-balanced fruity and flower aroma.
- Flavour: Really fresh and round, persistent with citrus notes.
- Alcohol Content: 12% vol
- Total Acidity: 5,8 - 6 g/l
- Residual Sugar: 8 - 12 g/l
- Serving Temperature: 6 – 8° C
- Gastronomic Match: Excellent as an aperitif and perfect served with fish-based hors d'oeuvres.
- Awards: Bronze - I.W.C. 2018  
Commended - Decanter

# Sacchetto

**Organic** - Prosecco, Pinot Grigio / PDF Presentation  
<https://www.cmkselections.com/sacchetto>



## ROSATO I.G.T. VENETO VINO FRIZZANTE FILI



This Rosé has the unique quality to make extraordinary any time. Freshness and youth are its qualities: the plate (and the good mood) say thanks!

- Classification: Rosato I.G.T. Veneto  
Vino Frizzante
- Area of origin: Veneto
- Grapes: Merlot, Cabernet.
- Wine-making: Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.
- Ageing: In steel containers at a controlled temperature.
- Refining: In bottle
- Preservation: 16/24 months depending on the temperature and lighting of the place where it is stored.
- Colour: Bright Pinkish color with slight cherry reflections.
- Aroma: Fragrant and delicate with wild-berry scents.
- Flavour: Pleasantly fizzy, lively and easily drinkable.
- Alcohol content: 11% Vol.  
Total acidity: 5,7 - 5,9 g/l  
Residual sugar: 12 - 14 g/l
- Serving temperature: 7-9° C.
- Gastronomic match: It perfectly accompanies light salami hors-d'oeuvres, soup, white meat and vegetable pies.
- Awards: Silver Medal - Mundus Vini 2020



# Sacchetto Organic - Prosecco, Pinot Grigio / PDF Presentation

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



## MOSCATO DOLCE VINO SPUMANTE DI QUALITÀ DEL TIPO AROMATICO FILI

Its sweetness and freshness make this moscato perfect for your party time.

Classification:	Moscato Dolce Vino Spumante di Qualità del Tipo Aromatico
Area of origin:	Veneto
Grapes:	Moscato
Wine-making:	Must obtained through soft pressing by means of a horizontal press, followed by fermentation of pure must at a controlled temperature and thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature.
Refining:	In bottle
Preservation:	12/18 months depending on the temperature and lighting of the place where it is stored.
Colour:	Straw yellow with copper reflections.
Aroma:	Typical spicy, fine, delicate.
Flavour:	Lively, sweet, pleasant.
Alcohol content:	9% Vol.
Total acidity:	5,90 - 6,10 g/l
Residual sugar:	93 - 97 g/l
Serving temperature:	6-8° C.
Gastronomic match:	Perfect between meals and with any cake.

# Sacchetto Organic - Prosecco, Pinot Grigio / PDF Presentation

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



## PINOT GRIGIO BLUSH D.O.C. DELLE VENEZIE VINO SPUMANTE FILI

This wine reflects the whole Veneto land: tastes of the countryside and of the sea, the good food as an alive moment. An open character to be served chilled.



Classification: Pinot Grigio Blush D.O.C. Brut  
Vino Spumante

Area of origin: Veneto

Grapes: 100% Pinot Grigio

Wine-making: Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle

Preservation: 12/14 months depending on the temperature and lighting of the place where it is stored.

Colour: Pink colour with copper reflections.

Aroma: Typical strong fruity scent, nuances of white flowers such as acacia and wisteria are clearly detectable.

Flavour: Full-bodied, smooth and balanced, dry and velvety.

Alcohol content: 12% Vol  
Total acidity: 5,7 - 5,9 g/l  
Residual sugar: 11 - 13 g/l

Serving temperature: 7-9° C.

Gastronomic match: Excellent as accompaniment for fish or vegetable hors d'oeuvre, fish-based first courses, baked fish such as stuffed trout or trout baked in foil.

Awards: Commended - Decanter 2016



# Sacchetto Organic - Prosecco, Pinot Grigio / PDF Presentation

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



## PROSECCO D.O.C. VINO FRIZZANTE FILI

Freshness and harmony characterize this Prosecco by a rich and talking soul...  
And the simple harmony of our land.

Classification:	Prosecco D.O.C. Vino Frizzante
Area of origin:	The area of Treviso
Grapes:	Glera
Wine-making:	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature.
Refining:	In bottle
Preservation:	18/20 months depending on the temperature and lighting of the place where it is stored.
Colour:	Pale straw yellow.
Aroma:	Typical strong fruity aroma with scents of peach, pear, banana, green apple and flower hints of wisteria and acaoa.
Flavour:	Fresh and mellow with an elegant perlage, pleasantly young, fresh and lively.
Alcohol content:	11%Vol.
Total acidity:	5,6 - 6,0 g/l
Residual sugar:	12 - 15 g/l
Serving temperature:	7-9° C.
Gastronomic match:	It is the most "classical" Prosecco of this category. It blends aroma and velvet taste with clear and lively perlage. It perfectly accompanies pulse and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat.
Awards:	Commended - NWC 2012



# Sacchetto

**Organic** - Prosecco, Pinot Grigio / PDF Presentation  
<https://www.cmkselections.com/sacchetto>



## PROSECCO D.O.C. ROSÉ BRUT MILLESIMATO VINO SPUMANTE FILI

Your Way, Your Rosé  
Follow your curiosity, do it your way and change the colors of  
the world.  
Fili Prosecco Rosé satisfies your free spirit.

Classification:	Prosecco D.O.C. Rosé Brut Vino Spumante
Area of Origin:	Veneto and Friuli Venezia Giulia
Grapes:	88% Glera, 12% Pinot Nero
Wine-making:	Must of Glera obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts. Pinot Nero is wine-made in red, in contact with skins for 5/7 days at a controlled temperature with selected yeasts. The Glera and Pinot Nero wines are then refermented together according to the Charmat Method. This last process takes at least 60 days.
Ageing:	In steel containers at a controlled temperature.
Refining:	In bottle.
Preservation:	14/18 months depending on the temperature and lighting of the place where it is stored.
Colour:	Pale crystalline pink
Aroma:	Intense and delicate with rose and acacia scents
Flavour:	Fresh, savory, pleasant and excellent flavour with dry finish.
Alcohol content:	11,5% Vol
Total Acidity:	5,7 - 5,9 gr/l
Residual Sugar:	9 - 11 gr/l
Serving Temperature:	6 - 8° C
Gastronomic Match:	Excellent as an aperitif and paired with all the main dishes: first courses and grilled vegetables, white meat and fish.
Awards:	Commended – I.W.C. 2020

# Sacchetto Organic - Prosecco, Pinot Grigio / PDF Presentation

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



## PROSECCO D.O.C. EXTRA DRY VINO SPUMANTE FLI 0,75l

It's one of our most awarded wines: delicate, versatile, it comes from the unique grapes of Prapian vineyards. Excellent for any stylish occasion, it makes each occasion stylish.

Classification	Prosecco D.O.C. Extra Dry Vino Spumante
Area of Origin:	The Area of Treviso
Grapes:	100% Glera
Wine-making:	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature.
Refining:	In bottle.
Preservation:	18/20 months depending on the temperature and lighting of the place where it is stored.
Colour:	Pale straw yellow
Aroma:	Delicate and elegant aroma with fruity scents of ripe apples and flower hints of acacia.
Flavour:	Mellow, fine and elegant taste, slightly fruity and juicy.
Alcohol content:	11.5% Vol
Total Acidity:	5,6 - 6 gr/l
Residual Sugar:	13 - 16 gr/l
Serving Temperature:	6 - 8° C
Gastronomic Match:	It's an excellent aperitif and perfectly accompanies legume and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat.
Awards:	<b>Bronze Medal</b> - Tessom International Wine Awards 2022, <b>Gold Medal</b> - The Drink Business/ The Prosecco Masters 2021, <b>Gold Medal</b> - Mundus Vini 2021, <b>Bronze Medal</b> - Tessom International Wine Awards 2021, <b>Bronze Medal</b> - Decanter 2020, <b>Gold Medal</b> - Mundus Vini 2020, <b>Silver Medal</b> - The Drinks Business/ The Prosecco Masters 2020, <b>87 Points</b> - Wine Enthusiast 2020, <b>Silver Medal</b> - I.W.C. 2019, <b>86 Points</b> - Mundus Vini 2018, <b>Bronze Medal</b> - I.W.C. 2018 / 2015, <b>Bronze Medal</b> - The Drinks Business/The Prosecco Masters 2018, <b>Bronze Medal</b> - I.W.S.C. 2017, <b>Commended</b> - I.W.C. 2016 / 2014, <b>Bronze Medal</b> - Decanter 2016

# Sacchetto Organic - Prosecco, Pinot Grigio / PDF Presentation

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



## MILLE BOLLE BIANCO EXTRA DRY VINO SPUMANTE MILLESIMATO



The personality of a sparkling wine is showed by each bubble. Mille Bolle is the expression of the typical intense scents of Veneto noble wines, thanks to Sacchetto family selection of valuable grapes and oenological skills.

- Classification: Bianco - Vino Spumante
- Area of origin: Veneto
- Grapes: Glera, Chardonnay
- Wine-making: Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.
- Ageing: In steel containers at a controlled temperature.
- Refining: In bottle
- Preservation: 16/20 months depending on the temperature and lighting of the place where it is stored.
- Colour: Pale straw yellow.
- Aroma: Delicate and fruity bouquet with peach and apricot hints.
- Flavour: Lively fresh with a pleasant acidity.
- Alcohol content: 11.5% Vol.
- Total acidity: 5.7 - 5.9 g/l
- Residual sugar: 14 - 17 g/l
- Serving temperature: 6-8° C.
- Gastronomic match: Excellent as an aperitif and a perfect match with sliced meat, fish-based dishes, pasta and rice.
- Awards: Silver Medal - Mundus Vini 2018  
Commended - Decanter 2018  
Bronze - I.W.S.C. 2017  
Gold - I.W.S.C. Wine Label Design Award 2017  
Wine Label Trophy - I.W.S.C. 2017  
Bronze Medal - IWC 2017  
Commended - Decanter 2016

# Sacchetto Organic - Prosecco, Pinot Grigio / PDF Presentation

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



## MILLE BOLLE ROSATO BRUT VINO SPUMANTE

Mille Bolle, a wine of strong character and versatility, shows its excellence in any occasion.



- Classification: Rosato Brut - Vino Spumante
- Area of origin: Veneto
- Grapes: Pinot Nero, Merlot, Raboso
- Wine-making: Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.
- Ageing: In steel containers at a controlled temperature.
- Refining: In bottle
- Preservation: 18/24 months depending on the temperature and lighting of the place where it is stored.
- Colour: Bright Pink.
- Aroma: Intense bouquet with berries hints and rose and violet notes.
- Flavour: Fresh, fruity, good persistency with a dry final.
- Alcohol content: 12% Vol.  
Total acidity: 5,8 - 6,0 g/l  
Residual sugar: 11 - 13 g/l
- Serving temperature: 7-9° C.
- Gastronomic match: Perfect as a drink, excellent with light appetizer, first courses, white meat and grilled fish.
- Awards: 83 Points - Mundus Vini 2018  
Commended - Decanter 2018  
Bronze Medal - IWC 2018

**MUNDUS vini**



# Sacchetto Organic - Prosecco, Pinot Grigio / PDF Presentation

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



## PROSECCO D.O.C. BRUT MILLESIMATO VINO SPUMANTE COL DE L'UTIA

Pleasant and delicate wine.  
Its perlage is charming, but "versatility" is its middle name.

Classification:	Prosecco D.O.C. Brut Vino Spumante
Area of origin:	Veneto
Grapes:	Glera
Wine-making:	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature.
Refining:	In bottle
Preservation:	16/20 months depending on the temperature and lighting of the place where it is stored.
Colour:	Bright straw yellow with green reflections.
Aroma:	Pleasant notes of white Acacia flowers with not yet ripe apple and pear hints.
Flavour:	Fresh and fruity with a pleasant final acid note.
Alcohol content:	12% Vol.
Total acidity:	5,7 - 5,9 g/l
Residual sugar:	9 - 11 g/l
Serving temperature:	6-8° C.
Gastronomic match:	Excellent as an aperitif and a perfect match with fish-based dishes and delicate first courses.
Awards:	Bronze Medal - Decanter 2018 Commended - I.W.C. 2018/2017/2016 Silver Medal - New Orleans International Wine Awards 2018 Silver Medal - I.W.S.C. 2017 Silver Medal - Decanter 2017

# Sacchetto **Organic** - Prosecco, Pinot Grigio / PDF Presentation

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



## VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. SPUMANTE EXTRA DRY MILLESIMATO COL DE L'UTIA

Selected grapes of our Prapian estate, dedicated vinification and unique richness and freshness.

- Classification:** Valdobbiadene Prosecco SUPERIORE D.O.C.G. Extra Dry Spumante
- Area of origin:** Valdobbiadene - Prapian area, in the heart of Prosecco land where the Prapian estate is located
- Grapes:** Glera
- Wine-making:** Must obtained through soft pressing, cleaned through cold static decantation and fermented at a controlled temperature thanks to selected yeasts.
- Ageing:** In steel containers at a controlled temperature and further fermentation following the Charmat method.
- Refining:** In bottle
- Preservation:** 16/20 months depending on the temperature and lighting of the place where it is stored.
- Colour:** Pale Straw yellow, clear thanks to its fine and long-lasting perlage.
- Aroma:** Intense and fruity with apple, pear and white pulped-fruit scents, with wisteria, acacia and white flower hints.
- Flavour:** Fine and delicate, fresh and harmonic bouquet.
- Alcohol content:** 11.5% Vol.  
**Total acidity:** 5.7 - 5.9 g/l  
**Residual sugar:** 15 - 17 g/l
- Serving temperature:** 8-10° C.
- Gastronomic match:** It's a very versatile wine, it can be served as an aperitif or with all the courses. Excellent with finger food and with fish, delicate meat or fresh cheese - based dishes.
- Awards:** Commended - Decanter 2019  
Rosso - The Winehunter Award 2019  
Commended - Decanter 2018/2017/2015  
Commended - I.W.C. 2018/2017  
Rosso - The Winehunter Award 2018  
Silver - I.W.S.C. 2017  
Bronze - Decanter 2016  
Silver - I.W.C. 2016  
Bronze - I.W.S.C. 2016  
Bronze - I.W.C. 2015/2014  
87/89 Points - MEININGERS WEINWELT 2013

# Sacchetto Organic - Prosecco, Pinot Grigio / PDF Presentation

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



## VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. SPUMANTE EXTRA DRY MILLESIMATO COL DE L'UTIA

Selected grapes of our Prapian estate, dedicated vinification and unique richness and freshness.

- Classification:** Valdobbiadene Prosecco SUPERIORE D.O.C.G. Extra Dry Spumante
- Area of origin:** Valdobbiadene - Prapian area, in the heart of Prosecco land where the Prapian estate is located
- Grapes:** Glera
- Wine-making:** Must obtained through soft pressing, cleaned through cold static decantation and fermented at a controlled temperature thanks to selected yeasts.
- Ageing:** In steel containers at a controlled temperature and further fermentation following the Charmat method.
- Refining:** In bottle
- Preservation:** 16/20 months depending on the temperature and lighting of the place where it is stored.
- Colour:** Pale Straw yellow, clear thanks to its fine and long-lasting perlage.
- Aroma:** Intense and fruity with apple, pear and white pulped-fruit scents, with wisteria, acacia and white flower hints.
- Flavour:** Fine and delicate, fresh and harmonic bouquet.
- Alcohol content:** 11.5% Vol.  
**Total acidity:** 5.7 - 5.9 g/l  
**Residual sugar:** 15 - 17 g/l
- Serving temperature:** 8-10° C.
- Gastronomic match:** It's a very versatile wine, it can be served as an aperitif or with all the courses. Excellent with finger food and with fish, delicate meat or fresh cheese - based dishes.
- Awards:** Commended - Decanter 2019  
Rosso - The Winehunter Award 2019  
Commended - Decanter 2018/2017/2015  
Commended - I.W.C. 2018/2017  
Rosso - The Winehunter Award 2018  
Silver - I.W.S.C. 2017  
Bronze - Decanter 2016  
Silver - I.W.C. 2016  
Bronze - I.W.S.C. 2016  
Bronze - I.W.C. 2015/2014  
87/89 Points - MEININGERS WEINWELT 2013

# Sacchetto Organic - Prosecco, Pinot Grigio / PDF Presentation

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



SACCHETTO

## BIANCO EXTRA DRY Et. Nera

0,75l Vino spumante

SACCHETTO

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**CLASSIFICATION:**

Bianco Extra Dry Millesimato Vino Spumante

**AREA OF ORIGIN:**

The province of Treviso

**GRAPES:**

Glera, Verduzzo, Pinot Bianco

**WINEMAKING:**

Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.

**AGEING:**

In steel containers at a controlled temperature.

**REFINING:**

In bottle

**PRESERVATION:**

18/20 months depending on the temperature and lighting of the place where it is stored.

**COLOUR:**

Pale straw yellow

**AROMA:**

Typical exotic fruity scent with citrus and flower hints.

**FLAVOUR:**

Mellow and full-bodied, yet dry thanks to its refreshing acidity.



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**SERVING TEMPERATURE:**

6 - 8° C

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# Sacchetto Organic - Prosecco, Pinot Grigio / PDF Presentation

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



SACCHETTO

## DOC PROSECCO EXTRA DRY

0,75l Vino spumante

SACCHETTO

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**CLASSIFICATION:**

Doc Prosecco Extra Dry  
Vino Spumante

**AREA OF ORIGIN:**

The Province of Treviso

**GRAPES:**

Glera

**WINEMAKING:**

Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.

**AGEING:**

In temperature-controlled steel containers.

**REFINING:**

In bottle

**PRESERVATION:**

14/18 months depending on the temperature and brightness of the storage place.

**COLOUR:**

Pale straw yellow.

**AROMA:**

Intense fruity and flower scent with wisteria and acacia hints.

**FLAVOUR:**

Fresh and harmonious.

**SERVING TEMPERATURE:**

6 - 8°C



# Sacchetto

Organic - Prosecco, Pinot Grigio / PDF Presentation

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



SACCHETTO

## DOCG PROSECCO BRUT ASOLO

0,75l Vino spumante

SACCHETTO

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**CLASSIFICATION:**

Docg Prosecco Brut Asolo  
Vino Spumante

**AREA OF ORIGIN:**

Colli Asolani

**GRAPES:**

Glera

**WINEMAKING:**

Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.

**AGEING:**

In temperature-controlled steel containers.

**REFINING:**

In bottle

**PRESERVATION:**

14/18 months depending on the temperature and brightness of the storage place.

**COLOUR:**

Pale straw yellow.

**AROMA:**

Elegant bouquet with a well-balanced fruity and flower aroma.

**FLAVOUR:**

Really fresh and round, persistent with citrus notes.

**SERVING TEMPERATURE:**

6 - 8°C

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# Sacchetto

Organic - Prosecco, Pinot Grigio / PDF Presentation

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



SACCHETTO

## PROSECCO DOC ROSÉ BRUT

MILLESIMATO - 0,75l Vino spumante

SACCHETTO

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**CLASSIFICATION:**

Prosecco Doc Rosé Brut  
Vino Spumante

**AREA OF ORIGIN:**

Veneto and Friuli Venezia Giulia

**GRAPES:**

88% Glera, 12% Pinot Nero

**WINEMAKING:**

Must of Glera obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts. Pinot Nero is wine-made in red, in contact with skins for 5/7 days at a controlled temperature with selected yeasts. The Glera and Pinot Nero wines are then refermented together according to the Charmat Method. This last process takes at least 60 days.

**AGEING:**

In temperature-controlled steel containers.

**REFENING:**

In bottle

**PRESERVATION:**

14/18 months depending on the temperature and brightness of the storage place.

**COLOUR:**

Pale crystalline pink

**AROMA:**

Intense aroma with floral notes of pink and violet combined with the fruity hints typical of wild strawberries.

**FLAVOUR:**

Fresh flavour with fruity notes of raspberry cherry and small red fruits, long and persistent finish.



# Sacchetto

Organic - Prosecco, Pinot Grigio / PDF Presentation

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



SACCHETTO

## RIBOLLA GIALLA BRUT

0,75l Vino spumante

SACCHETTO

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**CLASSIFICATION:**

Ribolla Gialla Brut  
Vino Spumante

**AREA OF ORIGIN:**

Friuli Venezia Giulia

**GRAPES:**

Ribolla gialla

**WINEMAKING:**

In white with separation of the skins by soft pressing in a horizontal press and fermentation at a controlled temperature in stainless steel tanks.

**AGEING:**

In temperature-controlled steel containers.

**REFENING:**

In bottle

**PRESERVATION:**

14/20 months depending on the temperature and brightness of the storage place.

**COLOUR:**

Straw yellow with greenish hues.

**AROMA:**

Delicately floral with nuances of lemon and citrus fruits in general.

**FLAVOUR:**

Fresh and enveloping, dry and with a long aromatic persistence.

**SERVING TEMPERATURE:**

8 - 10 °C

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# Sacchetto

Organic - Prosecco, Pinot Grigio / PDF Presentation

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



SACCHETTO

## ROSÉ BRUT

0,75l Vino spumante

SACCHETTO

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**CLASSIFICATION:**

Rosé Brut Vino Spumante

**AREA OF ORIGIN:**

Veneto - area defined by Production regulations

**GRAPES:**

Pinot Nero and Merlot

**WINEMAKING:**

Grapes pressed after their stalks have been removed. The skin is left for a few hours into the must at a low temperature, then fermentation starts thanks to selected yeasts.

**AGEING:**

In steel containers at a controlled temperature.

**REFINING:**

In bottle

**PRESERVATION:**

18/24 months depending on the temperature and lighting of the place where it is stored.

**COLOUR:**

Pinkish colour tending to pale claret

**AROMA:**

Typical fruity vinous scent.

**FLAVOUR:**

Pleasantly fizzy, lively and easily drinkable, without sour touches.

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**SERVING TEMPERATURE:**

7 - 8° C

**GASTRONOMIC MATCHES:**

Excellent as appetizer as well as accompaniment for all the dishes, in particular for pulse and shellfish soups, macaroni with meat sauces, fresh cheese and white meat.



# Sacchetto

**Organic** - Prosecco, Pinot Grigio / PDF Presentation  
<https://www.cmkselections.com/sacchetto>



## PROSECCO D.O.C. VINO FRIZZANTE LINEA SF

Classification:	Prosecco D.O.C. Vino Frizzante
Area of Origin:	D.O.C. area of Veneto and of Treviso Province
Grapes:	Glera
Wine-making:	Must obtained through stalkless pressing marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature
Refining:	In bottle
Preservation:	18/24 months depending on the temperature and lighting of the place where it is stored.
Colour:	Bright pale straw yellow
Aroma:	Fruity with apple and acacia scents.
Flavour:	Pleasantly young, fresh and lively.
Alcohol Content:	11% vol
Total Acidity:	5.8 - 6 g/l
Residual Sugar:	12 - 14 g/l
Serving Temperature:	8 - 10° C
Gastronomic Match:	Excellent as an aperitif and with all the courses, in particular with vegetable and shellfish soups, pasta with meat ragu, fresh cheese and white meat.

# Sacchetto

**Organic** - Prosecco, Pinot Grigio / PDF Presentation  
<https://www.cmkselections.com/sacchetto>



## MARZEMINO I.G.T. VENETO VINO FRIZZANTE LINEA M



Classification:	Marzemino I.G.T. Veneto Vino Frizzante
Area of origin:	Veneto - Area delimited by Production regulations.
Grapes:	Marzemino
Wine-making:	Wine-making in red at a controlled temperature and thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature.
Refining:	In bottle
Preservation:	12/18 months depending on the temperature and lighting of the place where it is stored.
Colour:	Bright ruby red.
Aroma:	Fruity with violet and wild berries scents.
Flavour:	Vinous, intense, characteristic.
Alcohol content:	10.5% Vol.
Total acidity:	5.7 - 5.9 g/l
Residual sugar:	52 - 55 g/l

Serving temperature: 8-10° C.

Gastronomic match: It's an excellent aperitif and as well as an accompaniment for white meat, vegetables, pork meats, sausages, desserts and pastries.

# Sacchetto

**Organic** - Prosecco, Pinot Grigio / PDF Presentation  
<https://www.cmkselections.com/sacchetto>



## MOSCATO I.G.T. VENETO VINO FRIZZANTE LINEA M



Classification:	Moscato Veneto Vino Frizzante
Area of origin:	Veneto - Area delimited by Production regulations.
Grapes:	Moscato
Wine-making:	Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature.
Refining:	In bottle
Preservation:	12/18 months depending on the temperature and lighting of the place where it is stored.
Colour:	Straw yellow with copper reflections.
Aroma:	Typical spicy, fine, delicate.
Flavour:	Lively, sweet, pleasant.
Alcohol content:	7% Vol.
Total acidity:	5,9 - 6,1 g/l
Residual sugar:	73 - 77 g/l
Serving temperature:	4-6° C.
Gastronomic match:	Excellent between meals and with all the desserts.

# Sacchetto

**Organic** - Prosecco, Pinot Grigio / PDF Presentation

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



## PROSECCO D.O.C. VINO FRIZZANTE LINEA SPAGO



The string closure gives a distinctive and traditional style. It's a clean example of how the appearance expresses the quality of the content.

- Classification: Prosecco D.O.C.  
Vino Frizzante
- Area of origin: Veneto - D.O.C. area of Treviso Province.
- Grapes: Glera
- Wine-making: Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.
- Ageing: In steel containers at a controlled temperature.
- Refining: In bottle
- Preservation: 18/20 months depending on the temperature and lighting of the place where it is stored.
- Colour: Pale straw yellow.
- Aroma: Intense fragrance of fruit with a peach, pear, banana and apple-like scent, a blend of citrus and floral sensations and a hint of acacia and wisteria.
- Flavour: Mellow and full-bodied, yet dry thanks to its refreshing character.
- Alcohol content: 11% Vol.  
Total acidity: 5,8 - 6 g/l  
Residual sugar: 12 - 14 g/l
- Serving temperature: 6-8° C.
- Gastronomic match: It is the most "classical" Prosecco of this category. It blends aroma and velvet taste with clear and lively perlage. It perfectly accompanies pulse and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat, grilled fish.
- Awards: Commended - MWC 2014



# Sacchetto

**Organic** - Prosecco, Pinot Grigio / PDF Presentation  
<https://www.cmkselections.com/sacchetto>



ROSATO I.G.T. VENETO  
VINO FRIZZANTE  
LINEA SF



Classification: Rosato I.G.T. Veneto  
Vino Frizzante

Area of Origin: Veneto

Grapes: Merlot, Cabernet

Wine-making: Grapes pressed after their stalks have been removed. The skin is left for a few hours into the must at a low temperature, then fermentation starts thanks to selected yeasts.

Ageing: In steel containers at a controlled temperature

Refining: in bottle

Preservation: 18/24 months depending on the temperature and lighting of the place where it is stored.

Colour: Pinkish color tending to pale claret.

Aroma: Typical fragrant aroma with cherry and blackcurrant scents.

Flavour: Intense and full with persistent aftertaste, its flavor recalls the characteristic flower hints.

Alcohol Content: 11% vol

Total Acidity: 5,7 - 5,9 g/l  
Residual Sugar: 12 - 14 g/l

Serving Temperature: 7 - 8° C

Gastronomic Match: It perfectly accompanies light salami hors-d'oeuvres, soup, white meat and vegetable pies.

Awards: Silver Medal - The Experience Rosé Wine Competition 2020  
Commended - I.W.C. 2012/ 2011/ 2008

# 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.



# Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



## BRUNELLO DI MONTALCINO DOCG VIGNETO MANACHIARA - *CRU*

**Production area:** Manachiara vineyard located in the municipality of Montalcino with a South-East exposure at approximately 350 m a.s.l.

**Grape variety:** 100% Sangiovese.

**Soil composition:** sands rich in quartz and Pliocene clays.

**Training system:** spurred cordon with 5000 plant s/ha.

**Harvest:** manual, in cases, in the last week of September.

**Wine-making and aging:** fermentation and maceration for 32 days at a controlled temperature- of 28°C. Maturation for 18 months in French oak tonneaux (Allier), followed by 16 months in large oak barrels from Slavonia. Then it ages in bottle for at 18 months.

**Sensory characteristics:** intense, deep ruby red colour with garnet highlights. Powerful and ample aromas characterized by fruity and balsamic, toasted and spiced notes. On the palate it is full-bodied and concentrated, with present and dense tannins, great persistence.

# Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



## BRUNELLO DI MONTALCINO DOCG *VIGNETO POGGIO DORIA - CRU*

**Production area:** Poggio Doria vineyard located in North-West side of Montalcino in Casale del Bosco estate with South-West/ North-West exposure at approximately 330 m a.s.l.

**Grape variety:** 100% Sangiovese.

**Soil composition:** jasper, sand and clay.

**Training system:** spurred cordon with 5,000 plants/ha.

**Harvest:** manual, in cases, in the first week of October.

**Wine-making and aging:** fermentation and maceration for 32 days, at a controlled temperature of <28°C. Maturation for 18 months in French oak tonneaux (Allier), followed by 16 months in large oak barrels from Slavonia. Then bottle aged for 18 months.

**Sensory characteristics:** intense ruby red colour. Ample and complex notes at the nose: little red fruits and spices melt with mineral and balsamic hints. Elegant and balanced at the palate, full-bodied and persistent, it is characterised by a great texture and concentration, with present and smooth tannins.

# Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



## BRUNELLO DI MONTALCINO DOCG

**Production area:** various vineyards located in two different areas of the municipality of Montalcino with North-West/ South-East exposure.

**Grape variety:** 100% Sangiovese.

**Soil composition:** jasper and shale.

**Training system:** spurred cordon with 5,000 plants/ha.

**Harvest:** manual, in cases, from half of September.

**Wine-making and aging:** fermentation and maceration for 28 days at a controlled temperature of <28°C. Maturation for 24 months in large oak barrels from Slavonia. Then bottle aged for 18 months.

**Sensory characteristics:** Intense ruby red colour with garnet highlights. Intense and complex aromas at the nose, rich in ripe fruits, spices and toasted notes. Smooth and full-bodied at the palate, with great persistence and wide concentration. Tannins are dense and velvety.

# Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



## ROSSO DI MONTALCINO DOC

**Production area:** various vineyards located in the municipality of Montalcino with a North-West exposure.

**Grape variety:** 100% Sangiovese.

**Soil composition:** marl and marly-sandy formations.

**Training system:** spurred cordon with 5,500 plants/ha.

**Harvest:** manual, in cases, in the last decade of September.

**Wine-making and aging:** fermentation and maceration for at least 18 days depending on the lot, at a controlled temperature of < 28 °C. Aging in steel tanks for 6 months, followed by bottle aging.

**Sensory characteristics:** ruby red colour with good intensity. Neat and fruity at the nose, it is characterised by little red fruits, medical herbs and spices hints. At the palate it is smooth and juicy, full and balanced, with present but integrated tannins. Good and fresh persistence.

# Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



## BRUNELLO DI MONTALCINO RISERVA DOCG

**Production area:** various vineyards located in two different areas of the municipality of Montalcino with North-West/South-East exposure at approximately 350 m a.s.l.

**Grape variety:** 100% Sangiovese.

**Soil composition:** jasper and shale.

**Training system:** spurred cordon with 5,000 plants/ha.

**Harvest:** manual, in cases, from half of September.

**Wine-making and aging:** fermentation and maceration for 28 days at a controlled temperature of <28°C. Maturation for 30 months in large oak barrels (Slavonia). Then bottle aged for 18 months.

**Sensory characteristics:** Intense ruby red colour with garnet highlights. Intense and complex aromas at the nose, rich in balsamic notes, little black berries and spices. Balanced and full-bodied at the palate, with mineral notes, velvety tannins and great persistence.

# Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



## CHIANTI COLLI SENESI DOCG

**Production area:** various vineyards in Montalcino municipality with West exposure.

**Grape variety:** Sangiovese 85 %, Merlot 15%.

**Soil composition:** jasper and shale.

**Training system:** spurred cordon with 5.500 plants/ha.

**Harvest:** manual, in cases, in the first half of October.

**Wine-making and aging:** Fermentation and maceration for 15 days at a controlled temperature < 28° C. Aging in steel tanks for 6 months. Final aging in bottle.

**Sensory characteristics:** Intense ruby red colour, with violet highlights. Little red fruit aromas, with spicy and balsamic notes. At the palate, it is round and smooth with well present but velvety tannins. Good body and concentration.

# Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



## 43° TOSCANA IGT

**Production area:** various vineyards of our property in the Municipality of Montalcino with a North-West, South-East exposure.

**Grape varieties:** Merlot, Petit Verdot, Syrah.

**Soil composition:** jasper, shale and clay schist.

**Training system:** spurred cordon with 5,500 plants/ha.

**Harvest:** manual, in cases, in the second half of September.

**Wine-making and aging:** fermentation and maceration for at least 18 days, at a controlled temperature of <28°C. Aging in steel tanks for 12 months followed by bottle aging.

**Sensory characteristics:** Clean, intense and complex aromas, rich in spicy overtones, which accompany a floral note enriched by ripe red fruit. Mellow first entry on the palate followed by a confident structure and mild and smooth tannins.

**The origin of the name:** the name comes from the 43rd parallel which goes through the entire Montalcino territory.

# Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



## 43° TOSCANA BIANCO IGT

**Production area:** various vineyards of our property in the municipality of Montalcino in the North-West area.

**Grape varieties:** Malvasia.

**Soil composition:** jasper, shale and clay schist.

**Training system:** spurred cordon with 5,500 plants/ha.

**Harvest:** manual, in cases, in the first half of September.

**Wine-making and aging:** Malvasia and Moscato are vinified separately with a soft press maceration of 3-4 hours and then a cold fermentation at a controlled temperature of <15°C. Aged for 2-3 months in steel tanks, then finally blended.

**Sensory characteristics:** ample beginning, a good persistence and a sapid finish.

**The origin of the name:** the name comes from the 43rd parallel which goes through the entire Montalcino territory.

# Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



## 43° TOSCANA ROSATO IGT

**Production area:** various vineyards of our property in the Municipality of Montalcino in the South-East area.

**Grape varieties:** Syrah, Merlot.

**Soil composition:** sands rich of quartz and Pliocene clays.

**Training system:** spurred cordon with 5,500 plants/ha.

**Harvest:** manual, in cases, in the first half of September.

**Wine-making and aging:** grapes are vinified together with a soft press maceration of 3-4 hours and a cold fermentation at a controlled temperature of <15°C. Aging in steel tanks on lees for 2-3 months.

**Sensory characteristics:** the taste is fresh and crispy and reminds of the fruit hints. Well balanced, it shows a good persistence and a fresh and sapid finish.

**The origin of the name:** the name comes from the 43rd parallel which goes through the entire Montalcino territory.

# Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



## MOSCADELLO DI MONTALCINO DOC

**Production area:** located in the municipality of Montalcino with North-West exposure.

**Grape variety:** 100% Muscat.

**Soil composition:** limestone marl soil (Galestro) and marly-sandy layers.

**Training system:** spurred cordon with 5,200 plants/ha.

**Harvest:** manual, in cases, during the first ten days of October.

**Wine-making and aging:** The raising process takes place directly at the vineyard through a 20-30-days delay in harvest. Must is extracted through soft crushing after a pre-fermentation cold maceration process of 12-14 hours; fermentation proceeds for at least 15 days at low temperature (16-20°C). The wine is then aged for 10 months in French oak barriques.

**Sensory characteristics:** Straw yellow in colour with golden highlights. The nose on this wine recalls classic muscat and strong ripe fruit aroma of apricot, peach and pineapple, supplemented by pleasant spicy and nutty overtones. Velvet-smooth and enfolding in the mouth, it is extremely soft, round and gracefully contoured. Excellent structure and nose-palate persistence.

# Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



## VIN SANTO DEL CHIANTI DOC "OCCHIO DI PERNICE"

**Production area:** Vineyards located in the west side of Montalcino.

**Grape varieties:** 90% Sangiovese, 10 % Malvasia bianca del Chianti.

**Soil composition:** Pliocene origin with sandy and clay intercalations.

**Training system:** spurred cordon with 5200 plants/ha  
**Harvest:** manual, in first half of September and drying of grapes on mats for at least 3 months.

**Wine-making and aging:** Clusters are dried on mats in until March. Then the grape is pressed and ferments in little oak barrels of 120 l called caratelli according to the traditional techniques and with the use of Madre handed down over generations. Aging for 3 years, followed by bottle aging.

**Sensory characteristics:** intense amber colour, with generous aromas of cinnamon, raisins, dried and candied figs. Excellent complexity, concentration and persistence.

# Il Casino di Sala

100% Sangiovese

<https://www.cmkselections.com/il-casino-di-sala>

## Rosso dei Tatanni



# San Michele a Torri

**Organic** - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)

<https://www.cmkselections.com/san-michele-a-torri>

## "Murtas" SUPERTUSCAN IGT Toscana Rosso

Murtas Terzuoli has always been the cellar master of the Fattoria San Michele, giving his name to the most prestigious wines of the company, like our Super Tuscan Murtas. The evidence of hard work, not only from Murtas Terzuoli, but from everyone who works on the property is apparent in all of our products. There is a guarantee that each and every product has been cared for in a meticulous manner by many many people. Without their incredible hard work, the Fattoria wouldn't be able to maintain its distinguished excellence. The Cabernet Sauvignon comes from the Vigna Nuova di Buonriposo, the Sangiovese is a selection coming from the best vines on the Fattoria and the Colorino is a clone that the company found from an old vine in which they salvaged. This becomes a wine of tremendous structure, a wine that can be consumed at a young age but is still best after aging 5/7 years.

The tannins add more softness by polymerizing and leaving the wine with all of its force. In fact it maintains its freshness even after many years, demonstrating rich aromas and maintaining a color full of life. It is a wonderful surprise for those who do not know this wine already.



**Vines:** Sangiovese, Cabernet Sauvignon, Colorino

**Soil:** The soil is semi soft with tendencies of clay.

**Training:** Sapling, with planting density 7,000 vines / hectare.

**Harvest:** The grapes are left on the plant until they are slightly overripe, then the individual grapes are harvested and fermented.

**Soaking and fermentation:** The grapes become softer daily optimally extracting polyphenols from the skin. The fermentation process takes about 25 days.

**Aging:** Sangiovese is transferred into 25hl oak barrels while the Colorino and the Cabernet Sauvignon are put in barriques. The wine remains in the wood for 18 months. After the wine is bottled we prefer to wait at least 6 months to sell the wine.

**Appearance:** Red Ruby color dense with soft violet hue reflections.

**Aroma:** Intense persistent notes of tobacco and coffee, while also fruity with floral nuances.

**Taste:** Warm, soft, fruity with elegant tannins, hints of toast to finish.

**Considerations:** Murtas IGT is a balanced wine that is best opened within 5/7 years after harvest.

# San Michele a Torri

**Organic** - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)

<https://www.cmkselections.com/san-michele-a-torri>

## "Tenuta la Gabbiola" RISERVA Chianti Classico DOCG

Chianti Classico Riserva comes from the most careful selection of Sangiovese grapes.



**Vines:** Sangiovese grapes

**Soil:** The soil is semi soft with tendencies of clay. Because it is a skeletal-rich soil, it is considered on average, fertile.

**Training:** Guyot and cordon with a planting density of about 5,000 vines / hectare.

**Harvest:** Manually in October.

**Soaking a Fermentation:** Takes place in 28-30 degree celsius steel containers where the polyphenols are extracted softly from the skin. The fermentation process lasts about 20 days.

**Aging:** The wine is then put into 25hl oak barrels for at least 20 months. The second fermentation process takes place in wood.

The most common characteristic of the Sangiovese is its softness yet other prominent notes are its fruitiness and spice. This wine spends at least 6 months in its bottle before marketing.

**Appearance:** Ruby red, full and consistent.

**Aroma:** Intense and persistent with cherry and blackberry aromas. It also contains iris and violet floral notes blending with tobacco and spices.

**Taste:** Warm and fruity with soft tannins.

**Considerations:** The Chianti Classico Riserve la Gabbiola is a wine that is best opened within 4-6 years after harvest.

# San Michele a Torri

**Organic** - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)

<https://www.cmkselections.com/san-michele-a-torri>

## “San Giovanni Novantasette” RISERVA Chianti Colli Fiorentini DOCG

This wine derives only from Sangiovese grapes which are picked from a single 2 hectare vineyard. Our intention is to obtain a well structured wine which maintains the typical fruity notes of Sangiovese grapes.

The particular terrain on which the vines are cultivated gives the grapes, and subsequently the wine, a marvelous smoothness and surprising freshness.



**Soil:** The soil is mixed, tending towards clay with a good presence of skeleton, averagely fertile.

**Composition:** produced mainly from Sangiovese grapes.

**Training method:** in the vineyards we use the technique of Cordon sprun, with a density of approximately 5.000 plants per hectare.

**Harvest period:** The grapes are harvested by hand, usually around the 25th of September.

**Fermentation and maceration:** Takes place in steel vats at a temperature of 28°/30° for approximately 15 days, during which time delicate pressing procedures are performed to gently extract the tannins.

**Ageing:** the wine is then transferred into 25 hl oak barrels for 9-12 months, transition which serves to complete the Sangiovese ageing process whilst enhancing the fruity flavor.

**Alcohol level:** 14,50 % Vol. Residual sugar: 0,9 g/l Total extract: 30,02 g/l Total acidity: 5,00 g/l

**Color:** Rich ruby red, thick and full bodied.

**Aroma:** intense and long lasting, fruity and floral with a clear hint of spice.

**Taste:** warm, smooth, fruity, acidity and tannins pleasantly combined.

**Comments:** Well balanced wine, best after 4/6 years from harvesting.

# San Michele a Torri

**Organic** - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)

<https://www.cmkselections.com/san-michele-a-torri>

## “Chicchirossi” IGT Toscana Rosso

Chicchirossi is a wine produced within the Hills of Central Tuscany with Red Malvasia, Ciliegiolo, Canaiolo, and Montepulciano grapes. The grapes are picked by hand, placed in boxes and transported in the corporate center where they are passed on top of a sorting table in order to select only the best berries. This system of collection and selection of grapes, although more expensive than traditional, allows to increase greatly the quality of the wine. During the sorting, all of the grapes not perfectly ripe are removed. We are careful not to leave pieces of stalk and leaves that if vinified can lower the quality of the wine. We chose not to use for this wine Sangiovese, instead we wanted to enhance the complementary grape varieties of Chianti such as the Red Malvasia and Ciliegiolo which give a very fruity flavor, and the Canaiolo and Montepulciano which give nice body and roundness. The result is a very charming wine that is aged for one year in barriques and tonneaux before being bottled.



**Vines:** Grape varieties used are red Malvasia, Canaiolo, Ciliegiolo, Montepulciano.

**Soil:** The soil is semi soft with tendencies of clay. Because it is a skeletal-rich soil, it is considered on average, fertile.

**Training:** The training method used is sapling, with a planting density of 7,000 vines / hectare.

**Harvest:** The harvest is done manually at the end of September. All the grapes are passed to the sorting table for the selection.

**Fermentation and soaking:** The fermentation takes place in 28 ° / 30 ° C steel containers. The maceration lasts on average 15 days.

**Aging:** It is aged for one year in barriques and tonneaux.

**Appearance:** Ruby red with purple reflections, good consistency.

**Aroma:** Intense and persistent with fruity, winy and floral nuances.

**Taste:** Concentrated and fruity, soft, very pleasant.

**Considerations:** It is a balanced wine that is best consumed within 4/6 years after harvest.

# San Michele a Torri

**Organic** - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)

<https://www.cmkselections.com/san-michele-a-torri>

## “Tenuta la Gabbiola” Chianti Classico DOCG

Our Chianti Classico Tenuta la Gabbiola gets its name from the Sangiovese and Syrah vineyard where the grapes are harvested. It is a soft Classic Chianti with good acidity and pleasant tannins. It is a wonderful “glass” to be consumed with friends while sharing a cheerful evening.



**Vines:** Sangiovese and Syrah grapes

**Soil:** The soil is semi soft with tendencies of clay. Because it is a skeletal-rich soil, it is considered on average, fertile.

**Training:** Guyot with a planting density of 5,000 vines / hectare.

**Harvest:** Manually, usually beginning in September or early October.

**Soaking and fermentation:** Takes place in 28-30 degree celsius steel containers where polyphenols are gently extracted from the skins. The fermentation process lasts about 20 days

**Aging:** The young wine is transferred into 25hl oak barrels where it remains for at least 12 months. During this period the wine is aged to a distinguished complexity and softness. In order to maintain the integrity of the fruity floral sensations, we prefer to use larger 25hl barrels as opposed to smaller barrels. This also gives the wine a well-integrated wood scent which is harmonious with the typical fruity taste of the Sangiovese.

**Appearance:** Ruby red, dense and consistent.

**Aroma:** Intense and persistent with fruity floral and spicy notes.

**Taste:** Warm, soft and fruity; tannic with pleasant acidity.

**Considerations:** It is a balanced wine that is best consumed within 4/6 years after harvest.

# San Michele a Torri

**Organic** - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)

<https://www.cmkselections.com/san-michele-a-torri>

## “Nudo” NO SULFITES ADDED IGT Toscana Rosso

Our no sulfites added wine is produced completely with Sangiovese grapes. The grapes were harvested by hand the 25 th of September and fermented in steel tanks for 30 day without any yeasts or fermentation activator. After that we put the wine in 25 hl oak barrels for 6 months. Once it's bottled the wine with no sulfites added will gain a maturation which will lead to a natural evolution of taste and aroma.



**Soil:** The soil is mixed, tending towards clay with a good presence of skeleton, averagely fertile.

**Composition:** produced mainly from Sangiovese grapes

**Training method:** In the vineyards we use the technique of Guyot, with a density of approximately 5.000 plants per hectare.

**Harvest period:** the grapes are harvested by hand, usually around the end of September.

**Fermentation and maceration:** During the fermentation period which occurs at a controlled temperature of approximately 28/30 deg., soft pressing are performed to gently extract the polyphenols from the grape skins. Fermentation lasts around 30 days.

**Ageing:** the wine is placed in barriques (225 lt.) for 6 months. Our intention is to maintain clear the primary aromas of the grapes.

**Color:** Ruby red, robust and full bodied. **AROMA:** Intense and long lasting, with a fruity and floral note.

**Taste:** warm, smooth, fruity, with a continuous evolution.

**Comments:** Balanced wine which is at its best from 2/4 years after harvesting.

# San Michele a Torri

**Organic** - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)

<https://www.cmkselections.com/san-michele-a-torri>

## “San Michele a Torri” Chianti Colli Fiorentini DOCG

Chianti Colli Fiorentini DOCG is the symbol of the company, produced from Sangiovese grapes, Canaiolo, Colorino, and Merlot. The first harvest was in 1987 and continues now in vineyards about 155 mt. in elevation in the hills of Scandicci. The south/southeast exposure is perfect for the ripening of the grape, giving it a fresh fruity flavor with medium intensity that well pairs with all dishes.



**Soil:** The soil is semi soft with tendencies of clay. Because it is a skeletal-rich soil, it is considered on average, fertile.

**Training:** The two training methods used are the cordon and the guyot with a planting density of 5,000 vines per hectare.

**Harvest:** The harvest is done manually and usually begins around September 15th and is completed around October 15th.

**Soaking and Fermentation:** The fermentation takes place in 28-30 degree celsius steel containers and lasts around 15 days.

**Ageing:** 30% of the wine is aged in 25hl barrels while the remaining 70% is aged in cement. After the wine is bottled it is aged for another 2 months at least.

**Appearance:** Ruby red with purple reflections, good consistency.

**Aroma:** Intense and persistent with fruity, winey and floral nuances.

**Considerations:** Best when consumed within 4-6 years after harvest.

# San Michele a Torri

**Organic** - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)

<https://www.cmkselections.com/san-michele-a-torri>

## “La Luna” IGT Toscana Bianco BARRICATO

This wine takes its name from a vineyard called exactly like this bottle “La Luna”. Wine produced mainly from Chardonnay grapes and at first “La Luna” releases the fruity and floral aromas typical of the Chardonnay.



**Soil:** The soil is mixed, tending towards clay with a good presence of bone, averagely fertile.

**Composition :** produced mainly from Chardonnay grapes.

**Training method :** In the vineyards we use the technique of Gouyot, with a density of approximately 4.000 plants per hectare.

**Harvest period :** The harvest normally takes place at the beginning of September, when the grapes have reached full ripeness.

**Fermentation and maceration :** The grapes are softly pressed and the must obtained is fermented in barriques of french oak for about 20 days. The young wine is then poured and aged for 9 months. We obtain in this way a wine with the typical Chardonnay notes well balanced by the oak.

**Alcohol level :** 14,00 % Vol. Residual sugar : 3 g/l

Total extract: 21 g/l Total acidity : 5,3 g/l

**Color :** straw yellow with hints of green.

**Aroma :** fruity with golden delicious apples and white flowers.

**Taste :** warm, smooth, tasty and fruity.

Comments : to be consumed within 2 years from harvesting.

# San Michele a Torri

**Organic** - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)

<https://www.cmkselections.com/san-michele-a-torri>

## “Campotrovo” IGT Toscana Bianco

The Campotrovo is a Tuscan white wine that gets its name from a vineyard named “Campo Trovo” (to find). It is made mainly from Chardonnay grapes with the remainder made from Pinot Blanc and Petit Manseng.



**Soil:** The soil is semi soft with tendencies of clay. Because of the large amount of skeleton present, the soil is on average considered fertile.

**Training:** The training method used is the guyot with a planting density of about 4,000 vines / hectare.

**Harvest:** The harvesting takes place when the grape is fully ripe usually in early September.

**Fermentation and Soaking:** To keep in the aromas of these grapes we do not use wood barrels at all, only cement tanks well suited for these types of wines.

**Ageing:** First, the Chardonnay comes out a fruity, floral blush while the Pinot Blanc confers acidity. It is ready for sale at the end of March and is a very pleasant wine rich with aromas and vibrance. The acidity this wine takes on creates a brilliance that set it apart from the rest and allows it to be suitable for important matches.

**Appearance:** Straw yellow with greenish reflections.

**Aroma:** Fruity with hints of golden apple and white flowers

**Considerations:** This wine should be consumed within 2 years after harvest.

# San Michele a Torri

**Organic** - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)

<https://www.cmkselections.com/san-michele-a-torri>

## "Rosè" IGT Toscana Rosato

The main asset of our Rosè IGT wine is undoubtedly the freshness. It is not only excellent with cold cuts and cheese, but is very tasteful throughout the entire meal. Especially on warm summer evenings, a glass of chilled rose' is a pleasure to be granted alone or with friends.



**Vines:** The grapes used are Grenache, Ciliegolo and Syrah.

**Soil:** The soil is semi soft with tendencies of clay. Because it is a skeletal-rich soil, it is considered on average, fertile.

**Training:** The main training method used is the cordon while a smaller portion of the vines are trained with the guyot method with the plant density is 5,000 vines / hectare.

**Harvest:** the harvest is done manually, usually beginning around September 15th and finishing around October 15th.

**Fermentation and Soaking:** We prefer to have a pinkish color to our wine so the permanence of the skin is only around 24-32 hours.

**Ageing:** The wine continues its aging process in steel containers to keep intact the fruity and floral notes the grapes have to offer.

**Appearance:** Pink cherry.

**Aroma:** Strong with fruity and floral nuances.

**Taste:** Warm and fruity with pleasant acidity.

# Tenuta Monteti

Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Alicante-Bouschet / [PDF Presentation](#)<https://www.cmkselections.com/tenuta-monteti>**TENUTA  
MONTETI**

Capalbio - Toscana

Monteti 2016

Winter was mild and wet. Spring brought very little showers and budding started between the 15th and 20th of March. Summer was hot and quite dry even if interrupted by some sporadic storm. Veraison happened regularly in mid-July. Harvest was sunny for most of the time with some little showers towards the end that didn't cause any inconvenience. The harvest of the varieties dedicated to Monteti began the 7th of September with the Cabernet Sauvignon to be concluded the 29th of September with the Petit Verdot.

An intense and luminous garnet red, it offers to the nose exotic scents of delicate spices and marzipan, violet and black berries. In the mouth it is intriguing, harmonious, interwoven with elegant tannins, very long.

**CLASSIFICATION:** IGT Toscana**VARIETIES:** 45% Petit Verdot, 30% Cabernet Sauvignon, 25% Cabernet Franc.**ALC/VOL:** 14,5%**THE VINEYARD:** exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.**HARVESTING TECHNIQUE:** manual**YIELD/HA in 2015:** 35 hl**VINIFICATION:** temperature-controlled spontaneous fermentation with indigenous yeasts. The vinification of the grapes from the various plots of our vineyards takes place separately in open tapered steel vats. Each plot is kept classified separately also along all the wood ageing process, up to the moment of the blend composition.**MACERATION:** up to 21 days depending on the variety. Long contact with lees to drastically reduce the use of sulphites.**MATURATION:** 18 months in medium-toasted French oak barriques (70% new and 30% of second passage). This is followed by further 24 months of bottle ageing. No fining or filtering.

**SUSTAINABILITY:** Monteti has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The V.I.V.A. evaluation of Monteti carbon footprint is complying with the UNI EN ISO 14064:2019.



Cert. n. CC\_VV\_2021\_006  
UNI EN ISO 14064:2019

# Tenuta Monteti

Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Alicante-Bouschet / [PDF Presentation](#)<https://www.cmkselections.com/tenuta-monteti>**TENUTA  
MONTETI**

Capalbio - Toscana

## Caburnio 2016

Winter was mild and wet. Spring brought very little showers and budding started between the 15th and 20th of March. Summer was hot and quite dry even if interrupted by some sporadic storm. Veraison happened regularly in mid-July. Harvest was sunny for most of the time with some little showers towards the end that didn't cause any inconvenience. The harvest of the varieties dedicated to Caburnio began the 27th of August with the Merlot to be concluded the 27th of September with the Cabernet Sauvignon.

Intense and bright ruby red, it has notes of strawberry jam, myrtle, wet grass, pepper, plum. Silky and lively in the mouth, it persists with juicy tannins and remarkable freshness.

**CLASSIFICATION:** IGT Toscana**VARIETIES:** 55% Cabernet Sauvignon, 25% Alicante Bouschet, 20% Merlot.**ALC/VOL:** 14%**THE VINEYARD:** exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.**HARVESTING TECHNIQUE:** manual**YIELD/HA in 2016:** 50hl**VINIFICATION:** temperature-controlled spontaneous fermentation with indigenous yeasts. The vinification of the grapes from the various plots of our vineyards takes place separately in open tapered steel vats. Each plot is kept separate throughout the entire ageing process, up to the moment of the blend composition.**MACERATION:** up to 21 days depending on variety. Long contact with lees to drastically reduce the use of sulphites.**MATURING:** 12 months 50% in steel and the remaining 50% in French oak barriques and tonneaux, 30% of which new and 70% of second or third passage. Further 12 months of bottle ageing. No fining or filtering.

**SUSTAINABILITY:** Caburnio has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The V.I.V.A. evaluation of Monteti carbon footprint is complying with the UNI EN ISO 14064:2019.



Cert. n. CC\_VV\_2021\_006  
UNI EN ISO 14064:2019

# Tenuta Monteti

Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Alicante-Bouschet / [PDF Presentation](#)

<https://www.cmkselections.com/tenuta-monteti>

TENUTA  
MONTETI

Capalbio - Toscana

TM Rosé 2020

A rainy and mild Winter, followed by a dry and fresh Spring. The phenological phases evolved normally, as budding that happened in the last week of March. Veraison happened during the second decade of July. Summer too was quite dry, fresh in the first half, hot from the end of July. The Merlot dedicated to TM Rosé was hand harvested, from sunrise to noon, the 18th and 20th of August, the Cabernet Franc on the 29th.

Of a shiny pale pink, TM Rosé 2020 offers to the nose generous notes of citrus, pink grapefruit, wild strawberries, pineapple, medlar and geranium. Fresh, rich and stimulating, with a sapid and persistent ending. It confirms to be a very versatile wine, perfect for the "aperitivo" and to accompany vegetarian pizzas, oysters, white fishes, fish and meat tartares.



**CLASSIFICATION:** IGT Toscana

**VARIETIES:** 80% Merlot, 20% Cabernet Franc.

**ALC/VOL:** 13%

**THE VINEYARD:** exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.

**HARVEST AND VINIFICATION:** the grapes were early hand harvested, from sunrise to noon. Hand sorted and softly pressed at max 0,40 bar, were then transferred into stainless steel vats to ferment at controlled low temperature to keep flavors and freshness. Cold tartaric stabilization at -5° before bottling.

# Tenuta Montauto

**Organic** - Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Ciliegiole / [PDF Presentation](#)

<https://www.cmkselections.com/tenuta-montauto>



## VERMENTINO Toscana IGT



**Grapes:**

100% Vermentino

**Vineyards:**

The grapes come from vineyards that are from 7 to 30 years of age and that produce 2 kg of grapes per vine. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts of Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

**System:**

Espalier with spurred cordon with 3300 - 5600 vines per hectare.

**Grape Harvest:**

When the grapes are ripe, they are selected and harvested manually. The grape harvest takes place during the first ten days of September.

**Vinification:**

Soft pressing of the grapes; they settle for 36-48 hours fermentation following the 'in bianco' procedure, that is without any solid parts (skins and stalks) in stainless steel tanks at constant temperature of 16 °C.

Refining: 4 months in bottle.

**Wine:**

With a greenish yellow colour, clear and good consistency. It has a strong flavour and personality. The classical Vermentino flavours, intense and persistent, among which floral, vegetal and herbal notes. All in all it is a wine with delicate and fine flavours. Its acidity is extraordinary in the mouth but it is balanced by a certain mildness. The delicate savoury and mineral flavours that tickle the palate in the finish are noteworthy.

<b><u>Sugar:</u></b>	<b><u>Acidity</u></b>	<b><u>Alcohol:</u></b>
< 0.1 g/l	5.7 g/l	13%

# Tenuta Montauto

**Organic** - Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Cilieggiolo / [PDF Presentation](#)

<https://www.cmkselections.com/tenuta-montauto>



## ENOS I Maremma Toscana DOC

### Grapes:

100% Sauvignon (old vines)

### Vineyards:

The grapes come from 40 year old vineyards, managed with organic methods. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts of Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

### System:

High spurred cordon in order to favour shading during the summer heat and avoid an undesired oxidation, with 3300 vines per hectare.

### Grape Harvest:

When the grapes are ripe, they are selected and harvested manually. The grape harvest takes place during the last ten days of August, starting very early in the morning in order to guarantee a cool temperature when the grapes are brought to the wine cellar and to lower the risk of undesired fermentation.

### Vinification:

Soft pressing of the whole bunch of grapes. Settling for 36 hours, fermentation in stainless steel tanks at constant temperature of 16 °C.

### Wine:

Straw yellow with shades of light green. The nose opens gracefully and elegantly with notes of exotic fruit ( passion fruit ) and traces of flint. On the palate, the flavors are fresh and linear, interlaced with a velvety texture and a salty, harmonious and persistent finish.



<u>Sugar:</u>		<u>Acidity</u>	<u>Alcohol:</u>
< 0.1 g/l		5.7 g/l	13%

# Tenuta Montauto

**Organic** - Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Ciliegiole / [PDF Presentation](#)

<https://www.cmkselections.com/tenuta-montauto>



## GESSAIA Maremma Toscana DOC



**Grapes:**  
100% Sauvignon

**Vineyards:**  
The grapes come from 10 year old vineyards, managed with organic methods. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts of Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

**System:**  
Espalier with spurred cordon with 3300 vines per hectare.

**Grape Harvest:**  
When the grapes are ripe, they are selected and harvested manually. The grape harvest takes place during the last ten days of August starting very early in the morning in order to guarantee a cool temperature when the grapes are brought to the wine cellar.

**Vinification:**  
Soft pressing of the whole bunch of grapes. Settling for 36 hours, fermentation in stainless steel at a controlled temperature of 15° C.

**Wine:**  
Straw yellow color. The bouquet opens with delicate citrus notes embellished by mineral tones. On the palate, fresh with good weight and slightly salty.

<b><u>Sugar:</u></b>	<b><u>Acidity</u></b>	<b><u>Alcohol:</u></b>
< 0.1 g/l	5.7 g/l	13%

# Tenuta Montauto

**Organic** - Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Cilieggiolo / [PDF Presentation](#)

<https://www.cmkselections.com/tenuta-montauto>



## STACCIONE

### Maremma Toscana DOC

**Grapes:** \_\_\_\_\_ 100%  
Sangiovese

**Vineyards:**

The grapes come from 15-year-old vines. The land is located 200m above sea level and 10km from the coast in the south of the Grosseto province, in inland Maremma. Mainly clayey and stony soils, the vineyards are characterized by major temperature differences between day and night.

**System:**

Spurred cordon with 3,300 vines/hectare.

**Harvest:**

The grapes are selected and harvested by hand. The harvest usually takes place in mid-September and only in the early morning hours to ensure the grapes are very fresh when they arrive in the cellar.

**Vinification:**

Soft crushing, juice briefly macerated with the skins, fermented without the skins for 15 days at 12°C, stabilized with the cold.

**Wine:**

Salmon pink colour, persistent and floral bouquet with hints of rose petal, on the palate a perfect balance of flavour, freshness and a fruity finish.

Pairs well with all fish dishes, pasta dishes that aren't too rich and white meats. Also great as an aperitif.

Temperature: 12-14°C



<b><u>Sugar:</u></b>	<b><u>Acidity:</u></b>	<b><u>Alcohol:</u></b>
< 0.1 g/l	5.7 g/l	12.5 %



# Tenuta Montauto

**Organic** - Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Cilieggiolo / [PDF Presentation](#)

<https://www.cmkselections.com/tenuta-montauto>



## METODO CLASSICO

**Grapes:**

100% Sangiovese

**Vineyards:**

The grapes come from 15 years old vineyards.

The lands are located 200m above sea level and 10km from the coast in the south of the Grosseto province in inland Maremma.

Predominantly clay and skeleton-rich

soils characterised by significant temperature variations between day and night.

**System:**

Spurred cordon with 4,000 vines / hectare.

**Harvest:**

At full maturity, the grapes are selected, picked by hand and placed in 20kg boxes.

Harvest takes place after the first week of September.

**Vinification:**

The wine is made from Sangiovese grapes. The grapes are gently pressed to obtain a yield of 50%. This is followed by fermentation using the cold technique to enhance the aromas and elegance of the wine. After 36 months of aging on the lees, the wine will be able to express its richness and identity. All the energy used during the production process comes from renewable sources.

**Wine:**

Straw yellow with hints of old gold. On the nose, it is remarkably fresh, with hints of fruit accompanied by pleasant, but not aggressive, yeasty notes. The bubbles wrap around the palate. On the palate, it expresses itself with great elegance, crisp, mineral and with good acidity.



<b><u>Sugar:</u></b>	<b><u>Acidity</u></b>	<b><u>Alcohol:</u></b>
4.5 g/l	7 g/l	12.5%

# Tenuta Montauto

**Organic** - Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Ciliegiole / [PDF Presentation](#)

<https://www.cmkselections.com/tenuta-montauto>



## SILIO Toscana IGT



**Grapes:** \_\_\_\_\_ 100%  
Ciliegiolo

**Vineyards:**

Grapes come from vineyards that are from 10 to 15 years of age. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

**System:**

Espalier with spurred cordon with 3300 vines per hectare.

**Grape Harvest:**

Grapes are harvested on mid-September .

**Vinification:**

Fermentation in stainless steel vats at a controlled temperature of 28° C. Maceration on the grape skins for about 15 days and after that refining for the 30% in tonneaux and for the 70% in stainless steel for about 10 months.

**Wine:**

Ruby red coloured, bright and medium-bodied. This wine has elegant and intense aromas that are typical of the grape variety. Pleasant floral notes can be perceived, among which violet; as well as fruit notes like cherry that imparts to it a pleasant and fine fragrance. It is dry and fresh on the palate, with firm acidity.

A wine will balanced tannin content and a well balanced structure on the whole. It delivers long-lasting flavours and is pleasant to drink.

<b><u>Sugar:</u></b>	<b><u>Acidity</u></b>	<b><u>Alcohol:</u></b>
< 0.1 g/l	5.5 g/l	13.5 %

# Tenuta Montauto

**Organic** - Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Cilieggiolo / [PDF Presentation](#)

<https://www.cmkselections.com/tenuta-montauto>



## PINOT NERO Toscana IGT

### Grapes:

100% Organic Pinot Nero

### Vineyards:

The grapes come from vines that are 15 years old.

The land, managed with organic methods, is located 200 mt above sea level and 10 km from the coastline in the southern Tuscan Maremma.

The soil is prevalently composed of clay and rich in pebbles; the climate is characterized by a significant temperature variation between day and night.

### System:

High spurred cordon, to ensure the shading and preserve the aromas of the grapes, with a density of 3300 vines per hectare.

### Grape Harvest:

The bunches are hand-picked to guarantee a high selection.

The harvest takes place during the last week of August, only in the early hours of the morning, to ensure a low temperature of the grapes.

### Vinification:

Soft pressing, cold pre-fermentation maceration for 48 hours, fermentation with skin contact for 7 days in thermo-regulated steel vats. The wine ages for 14 months in oak barrels, of which 1/3 are new oak and 2/3 are old.

### Wine:

The color is ruby red with light garnet hues. The nose is intense and persistent, the first notes are of balsamic and delicate hints of red fruits, such as wild strawberries, that make the bouquet more harmonious, and light notes of spices. In the mouth, it is enveloping, intense and with good persistence. The tannins are balanced and smooth, spicy and fine notes on the finish give the wine softness and character. Balance, finesse, character and elegance are the typical elements of this Pinot Noir



<u>Sugar:</u>	<u>Acidity</u>	<u>Alcohol:</u>
< 0.1 g/l	5.5 g/l	13%

# Moris Farms

Avvoltore, Montereggio, Morellino, Riserva, Vermentino / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>

## AMOR | Maremma Toscana Ansonica DOC



### ANSONICA 100%

Produced for the first time in 2019, AMOR represents the joining of **Ansonica** + **Morisfarms** and expresses our love for the Ansonica grape varietal. This wine is bright and sunny with intense notes of almond, peach, and the wild flora of the Mediterranean scrub. Silky in texture with a long finish and low in acidity, AMOR makes for a fabulous pairing with fatty white fish or salmon.

### TASTING NOTES

Color: pale yellow

Bouquet: aromatic apricot, almond and white flower

Taste: full body, silky texture with notes of honey and orange peel

Serving Temperature: 16°C / 60°F

Food pairing: fatty white fish, and subtle flavors

### TECHNICAL NOTES

Production zone: Poggetti, Massa Marittima

Terroir: rich, clay soil, slightly acidic

Exposure: South West

Yield per hectare: 9,000 kilos

### PRODUCTION NOTES

The harvest occurs in mid-October. The grapes are then pressed and the must obtained is separated and statically cold racked. All must handling processes are carried out under the protection of dry ice to protect it from oxidation. Fermentation takes place in steel tanks at a controlled temperature of 18 ° C for about 21 days. After the first racking, the wine remained on its lees for up to 45 days before bottling.

# Moris Farms

Avvotore, Montereggio, Morellino, Riserva, Vermentino / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>

## Mandriolo | Vino Bianco d'Italia



### **TREBBIANO 85% | VERMENTINO and other white Tuscan grapes 15%**

Produced with Vermentino, Trebbiano, and other white grapes. Served cold, it is great paired with appetizers and cheese. Dry taste, rich and intense, it is fresh with hints of minerals and of yellow fruit.

### **TASTING NOTES**

Color: soft yellow flax  
Bouquet: yellow flowers, citrus, almond  
Taste: full, balanced and clean  
Serving temperature: 11°C / 50°F  
Food Pairing: light appetizers and cheeses

### **TECHNICAL NOTES**

Production Zone: Poggetti, Massa Marittima  
Terroir: rich clay soil, slightly acidic  
Exposition: South West  
Yield per hectare: 13,000 kilos

### **PRODUCTION NOTES**

Vinification and fermentation process: Harvest time during the first and second week in September. Fermentation in cement tanks at 18°C temperature for roughly 10 days.

# Moris Farms

Avvoltore, Montereggio, Morellino, Riserva, Vermentino / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>

## Santa Chiara | Maremma Toscana Bianco DOC



### **TREBBIANO 60% | ANSONICA 40%**

Santa Chiara is the Moris family's blend of Trebbiano and Ansonica that offers a very pleasant and easy-drinking experience. With complex aromas and good acidity balanced with ripe fruit, this wine makes for a very nice aperitif or an exceptional pairing with light, citrus-based dishes.

### **TASTING NOTES**

Color: white straw

Bouquet: complex with notes of white peach, apricot, white flower, acacia

Taste: high acidity with good structure

Serving temperature: 11°C / 50°F

Food Pairing: citrus-based fish dishes

### **TECHNICAL NOTES**

Production Zone: Poggetti, Massa Marittima

Terroir: rich clay soil, slightly acidic

Exposure: South West

Yield per hectare: 12,000 kilos

### **PRODUCTION NOTES**

Harvest time: the first and second week in September.

Vinification with cold, static cleaning of the must. Fermentation at 18°C will follow and it will last over two weeks. Before bottling, the wine is left to lay on its lees for around 10 days.

# Moris Farms

Avvotore, Montereggio, Morellino, Riserva, Vermentino / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>

## Vermentino | DOC MAREMMA Toscana



### VERMENTINO 90% | VIOGNIER 10%

Indigenous to coastal Tuscany, Vermentino is lean but powerful and characteristically mineral-forward. This structured wine is excellent with herb roasted chicken and other white meat, and offers a clean, refreshing finish for fried calamari.

#### TASTING NOTES

Color: white straw

Bouquet: fresh wet stone

Taste: crisp and elegant, lean with a powerful minerality

Serving temperature: 14°C / 57°F

Food Pairing: herb roasted chicken, fried seafood

#### TECHNICAL NOTES

Production Zone: Poggetti, Massa Marittima

Terroir: rich, clay soil, slightly acidic

Exposition: South West

Yield per Hectare: 9,500 kilos

#### PRODUCTION NOTES

Viognier is harvested in the last week of August, Vermentino in the second week of September. Vinification with cold static cleaning of the must, followed by fermentation at 64°F for roughly 21 days. The wine, after its first racking, is left to lay on its lees until 15 days before bottling.

# Moris Farms

Avvotore, Montereggio, Morellino, Riserva, Vermentino / [PDF Presentation](#)<https://www.cmkselections.com/moris-farms>

## Scalabreto | Vino Rosso d'Italia



Scalabreto is the Moris family's sweet wine. Harvested in early December, the grapes ripen and then begin to dry on-vine which allows for increased sugar levels. The result is a balanced and pleasant sweet wine to be enjoyed with dessert, or for adventurous gourmands, as an appetizer with chicken liver paté, a Tuscan delicacy! The name, Scalabreto, derives from a dialect word used in Maremma to indicate a steep terrain, full of stones.

### TASTING NOTES

Color: ruby red with purple highlights

Bouquet: rich, with a light presence of plums, figs and toasted almonds, a nose with a sweet and spicy personality

The palate is well balanced between acidity and sweetness which gives a long and rounded finish.

Serving temperature: 14°C / 57°F

### TECHNICAL NOTES

Production zone: Poggetti, Massa Marittima

Terroir: rich, loamy soil, slightly acidic

Exposure: South West

Yield per hectare: 3,000 kilos

### PRODUCTION NOTES

The Montepulciano grapes are harvested in early December. In this way, the grapes dehydrate on the vine, resulting in a higher concentration of sugars. The grapes are softly pressed and fermented in oak barrels for at least 12 months.

# Moris Farms

Avvotore, Montereggio, Morellino, Riserva, Vermentino / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>

## Mandriolo | Maremma Toscana Rosso DOC



### **SANGIOVESE 80% | CABERNET SAUVIGNON, SYRAH, PETIT VERDOT 20%**

First produced in 2008, Mandriolo Rosso is a fresh and versatile Sangiovese blend. Full of intense red fruit and low in tannins, this is a very pleasant wine to be enjoyed as an aperitif or paired with cured meats and pasta dishes.

#### **TASTING NOTES**

Color: luminescent red

Bouquet: strawberry, cherry, raspberry

Taste: intense red fruits balanced with nice acidity

Serving Temperature: 16°C / 61°F

Food pairing: cured meats, duck, and pasta dishes

#### **TECHNICAL NOTES**

Production zone: Poggetti, Massa Marittima

Terroir: rich, clay soil, slightly acidic

Exposure: South-West

Yield per Hectare: 9,000 kilos

#### **PRODUCTION NOTES**

Harvest time: second and third week in September, depending on grape varieties. Fermentation takes place in temperature-controlled cement tanks. Pumping over twice a day for a maceration period lasting 15 days. The wine is then bottled and allowed to stand for a further three months before its launch on the market.

# Moris Farms

Avvoltore, Montereggio, Morellino, Riserva, Vermentino / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>

## Morellino di Scansano DOCG



### SANGIOVESE 90% | MERLOT and SYRAH 10%

The first bottle of Morellino di Scansano dates back to 1981, only a few years after the DOC had been created in 1978. This wine gets its flavor from the sandy soil on which the vines grow and the final result, in the glass, is an elegant wine with soft tannins. Made with 90% Sangiovese, this wine is fresh and pleasant with notes of red fruit, typical of this grape.

### TASTING NOTES

Color: brilliant ruby red

Bouquet: cherry and spices with light earthy notes

Taste: concentrated cherry fruit balanced with elevated tannins

Serving temperature: 15°C / 60°F

Food pairing: herbaceous dishes like Tortelli Maremmani

### TECHNICAL NOTES

Production zone: "Poggio la Mozza", Grosseto

Terroir: sandy soil, original sea bed, lightly acidic

Exposure: North West

Yield per hectare: 9,000 kilos

### PRODUCTION NOTES

Sangiovese, Merlot and Syrah are harvested during the last two weeks of September and into the first week of October. The grapes are macerated twice per day for a period of 15 days. Fermentation occurs in temperature-controlled stainless steel tanks and lasts four months. It undergoes a further refinement in the bottle for at least two months before being put on the market.

# Moris Farms

Avvolto, Montereggio, Morellino, Riserva, Vermentino / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>

## GUALTIERO | MORELLINO DI SCANSANO RISERVA DOCG



### SANGIOVESE 90% | CABERNET SAUVIGNON and MERLOT 10%

Dedicated to Gualtier Luigi Moris, pioneer of Morisfarms, who with passion has shaped our history.

The 2021 vintage marks twenty years since his passing and fifty years since the founding of the Poggio La Mozza estate, where this wine is crafted in honor of his legacy.

Gualtiero manifests the maximum potential of the Sangiovese grape in sunny Maremma. Produced for the first time in 1988, this wine is elegant and ripe on the nose, and intense and complex on the palate. The Riserva benefits from a long aging period and is excellent with grilled meats.

#### TASTING NOTES:

Color: intense ruby red

Bouquet: fruity, with spicy, elegant and persistent notes

Taste: full bodied, round and harmonious

Serving temperature: 18° C / 64°F

#### TECHNICAL NOTES:

Production zone: "Poggio La Mozza", Grosseto

Terroir: sandy soil, original sea bed, slightly acidic

Exposure: North West

Yield per hectare: 7,000 kilos

#### PRODUCTION NOTES:

The grapes are harvested during the last two weeks of September and first week of October. Fermentation in temperature-controlled cement tanks with two "remontages" per day for a 20-day period of maceration. The wine is then left to age for a year in oak barrels, some used two or three times before, with an intermediate transfer. After a further refinement lasting at least six months, the wine is then put on the market.

# Moris Farms

Avoltore, Montereggio, Morellino, Riserva, Vermentino / [PDF Presentation](#)<https://www.cmkselections.com/moris-farms>

## Barbaspinosa | SANGIOVESE Maremma Toscana Rosso DOC



### SANGIOVESE 90% | CABERNET SAUVIGNON 10%

Produced under the appellation of Maremma Toscana Rosso DOC since 2015, Barbaspinosa is a robust and approachable wine. Hailing from the same vineyard as Avoltore, Barbaspinosa is the second-label red wine from the clay soils of the Poggetti Estate. High in well-integrated tannins, this is a versatile wine that can stand up to deep and robust foods. The name, Barbaspinosa, is a character from a collection of a short stories written by the Great Grandfather Giuseppe Leo Moris for his children.

### TASTING NOTES

Color: Intense ruby red

Bouquet: complex, ripe plum and blackberry with deep notes of vanilla, cedar and forest floor

Taste: high, well-integrated tannins, persistent, ripe black fruit

Serving temperature: 18°C / 64°F

Pairings: wild boar, and other braised meat

### TECHNICAL NOTES

Production zone: Poggetti, Massa Marittima

Terroir: clay, rich in fossils, slightly acidic

Exposure: South West

Yield per hectare: 6,000 kilos

### PRODUCTION NOTES

Harvest time: second and fourth week of September.

Vinification in vitrified cement tanks. Pumping over twice a day for a maceration period lasting 18 days. The wine, before being bottled, is left to age for 12 months in the used-Avoltore oak barrels. After 4 months, bottles are released to market.

# Moris Farms

Avvoltore, Montereggio, Morellino, Riserva, Vermentino / [PDF Presentation](#)<https://www.cmkselections.com/moris-farms>

## AVVOLTORE | IGT TOSCANA



### **SANGIOVESE 75% | CABERNET SAUVIGNON 20% | SYRAH 5%**

Avvoltore is the company's flagship wine and the pride of creator, Adolfo Parentini. Resulting from the blending of indigenous Sangiovese with untraditional Cabernet Sauvignon and Syrah all grown in the clay-limestone soil of the Avvoltore Hill, this wine marks a milestone for the Moris family's legacy of producing high quality wines in the Tuscan Maremma. The name Avvoltore is the local dialect word for a bird of prey often seen circling the most iconic hill on the Poggetti Estate by the same name.

#### **TASTING NOTES**

Color: ruby red with purple highlights

Bouquet: complex, ripe fruit and hints of vanilla

Taste: full bodied and soft, velvety feel

Serving temperature: 18°C / 64°F

Pairings: tomato-based meat roasts and aged cheeses

#### **TECHNICAL NOTES**

Production zone: "Poggio dell'Avvoltore" Massa Marittima

Terroir: rich, loamy soil, slightly acidic

Exposure: South West

Yield per hectare: 3,500 kilos

#### **PRODUCTION NOTES**

These grapes are harvested from the second weeks of September through mid-October. Fermentation occurs in temperature-controlled cement tanks. "Remontage" is twice daily for the first ten days. The wine is then left for a further 15 days in contact with the skins before being racked and immediately returned to 225-liter oak barrels (80% new), where malolactic fermentation takes place. The aging of the wine in wood barrels lasts about one year. The wine is then bottled and left to refine for another 6 months before being sold to the public.

# Antico Colle

**Organic** - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi  
[/ PDF Presentation](#)

<https://www.cmkselections.com/antico-colle>

## Il Saggio Riserva Nobile di Montepulciano



"Il Saggio" represents the patriarch of the Frangiosa family, Giuseppe.

This wine gains value and structure over time. Garnet red in color, it has orange reflections. It has aromas of ripe fruit, cherry and blackberry jam. It has floral notes and light hints of pepper. On the palate it leaves a taste of tobacco, leather and vanilla on the finish with a balsamic tip.

It is an extremely elegant, fine and persistent wine. The tannin is balanced, present but not intrusive.

# Antico Colle

**Organic** - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi  
/ [PDF Presentation](#)

<https://www.cmkselections.com/antico-colle>

## Nobile di Montepulciano



It has a small part of Merlot, added to give a certain elegance, softness and perfume.

The color is intense ruby red. It has a medium body and aromas of fresh fruit, with a floral finish.

# Antico Colle

**Organic** - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi  
/ [PDF Presentation](#)

<https://www.cmkselections.com/antico-colle>

## Rosso di Montepulciano



Medium-bodied wine, ruby red color with purple hues.

It has an elegant, direct and soft taste, with aromas of fresh red berry fruit, such as raspberry and plum.

# Antico Colle

**Organic** - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi  
/ [PDF Presentation](#)

<https://www.cmkselections.com/antico-colle>

## Rosso IGT



This wine comes from a combination of Sangiovese, Merlot and Cabernet Sauvignon grapes.

The alcoholic fermentation takes place in stainless steel vats at a controlled temperature.

# Antico Colle

**Organic** - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi  
/ [PDF Presentation](#)

<https://www.cmkselections.com/antico-colle>

## Chianti Colli Senesi



It comes from a combination of Sangiovese, Merlot and Cabernet Sauvignon grapes.

Intense ruby red color, deep with hints of fresh fruit.

# Antico Colle

**Organic** - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi  
/ [PDF Presentation](#)

<https://www.cmkselections.com/antico-colle>

## Bianco IGT



Fresh wine with a typically varietal flavor and a straw yellow color with golden reflections.

Delicate aromas and scents, with a rightly balanced body, aromatic, characteristic and fine.

# Carpineta Fontalpino

**Organic**- Chianti Classico, Super Tuscan, Spumante Metodo Classico / [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

## Chianti Colli Senesi DOCG

**80% Sangiovese, 20%**  
complementary grapes.  
Montaperti Vineyards, 220 m  
a.s.l.  
Ageing: in concrete vats

The character and simplicity  
of our most Southern  
vineyards present us with a  
pleasant and fragrant wine.

Ruby red, with interesting  
notes of cherry and currant.  
Light-bodied, delightful and  
versatile in the mouth.



# Carpineta Fontalpino

**Organic**- Chianti Classico, Super Tuscan, Spumante Metodo Classico / [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

## Fontalpino Chianti Classico DOCG

### **100% Sangiovese.**

Petroio, Cerreto e Montegiachi vineyards, 240-380 m a.s.l.

Ageing: tonneau and bottle

Typical example of pure Sangiovese, ruby red with darker traces, with interesting notes of plum, cherry and currant.

Elegant but straightforward, it feels warm and embracing and rewards with a great aftertaste. Balanced.



# Carpineta Fontalpino

**Organic** - Chianti Classico, Super Tuscan, Spumante Metodo Classico / [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

## Vigna Montaperto Chianti Classico DOCG

### **Cru, 100% Sangiovese.**

Montaperto vineyard –  
Cerreto, 380 m a.s.l.  
Ageing: small barrel and  
bottle

Single Vineyard Montaperto.

A Sangiovese that embraces  
your mouth, rich in flower  
and spices on the nose, soft  
in the mouth, with velvety  
tannins.

It possesses an innate  
elegance. A lunar, feminine,  
ethereal wine.



# Carpineta Fontalpino

**Organic**- Chianti Classico, Super Tuscan, Spumante Metodo Classico / [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

## Vigna Dofana Chianti Classico DCG

### **Cru, 100% Sangiovese.**

Dofana Vineyard – Petroio,  
320 m a.s.l.

Ageing: small barrel and  
bottle

Dofana Single Vineyard.

Austere and mysterious  
Sangiovese, with ripe fruit  
notes and pronounced but  
sweet tannins. It leaves a  
vanilla and tobacco  
aftertaste.

It is the solar face of our  
Sangiovese, majestic and  
vital.



# Carpineta Fontalpino

**Organic** - Chianti Classico, Super Tuscan, Spumante Metodo Classico / [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

## Do ut des IGT Toscana

**33% Merlot, 34% Petit Verdot, 33% Cabernet Sauvignon.**

Montaperti Vineyard, 220 m a.s.l.

Ageing: tonneau and bottle

Our Supertuscan is deeply ruby in color, and it strikes for its intensity in the mouth while it offers delicate but persistent notes on the nose.

The role played by ripe fruit and sweet spices is fascinating: the fruit slowly evolves into darker, toastier fragrances – chocolate, licorice – while in the glass. Great aging in the bottle.



# Carpineta Fontalpino

**Organic**- Chianti Classico, Super Tuscan, Spumante Metodo Classico / [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

## Boule Spumante Metodo Classico

### 100% Chardonnay

This exceptional Metodo Classico has been realized thanks to Gioia's passion for sparkling wines: Boulé gives you elegance and length, and it reaches your nose and mouth with bread crust, butter but also fruit notes, especially peach and apple.

The perlage is fine and delightful, the taste is silky, refined and clean.

24 months on the lees.



# 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.

# Enrico Santini

**Organic** - Super Tuscan / [PDF Presentation](#)

<https://www.cmkselections.com/enrico-santini>

## Campo alla Casa DOC Bolgheri Bianco 2021



**Grape:** Vermentino 60%, Sauvignon Blanc 40%

**Wine making:** The grapes are pressed softly, and the must is allowed to decant naturally under cold conditions. Fermentation takes place on indigenous yeast at controlled temperature 13-15°C in stainless still tanks where the wine remains on its noble lees. Refining first in steel and later in bottle.

**Tasting notes:** The wine has an intense straw yellow color, and the nose opens up with an ample spectrum of aromas of fresh fruits (pear and apple) and typical aromas of the Mediterranean scrub (sage, pine and laurel). A harmonious wine on the palate, with an optimal freshness and hint of minerals; persistently aromatic

# Enrico Santini

**Organic** - Super Tuscan / [PDF Presentation](#)

<https://www.cmkselections.com/enrico-santini>

## Poggio al Moro DOC Bolgheri Rosso 2020



**Grape:** Sangiovese 30%, Cabernet Sauvignon 30%, Syrah 10%, Merlot 30%

**Wine making:** The vinification takes place separately with maceration taking place over 3 – 4 weeks in temperature-controlled conditions. Fermentation taking place on indigenous yeast at controlled temperature 25-30°C in stainless still tanks. Following fermentation, the wine remains for nearly three months in small French oak barrels. Further refinement in bottle before being released.

**Tasting notes:** A powerful red, packed with black cherry, blackberry and plum flavors, featuring vibrant acidity. Firmly structured, with tannins that resonate on the finish, offset by sweet fruit and underbrush notes.

# Enrico Santini

**Organic** - Super Tuscan / [PDF Presentation](#)

<https://www.cmkselections.com/enrico-santini>

## Mèro IGT Toscana Merlot 2016

**Grape:** Merlot 100%

**Wine making:** A pure Merlot obtained from the best and oldest vines ( year of planting 1998). The grapes are carefully selected doing multiple collections at harvest time. Long maceration at controlled temperature of 24/28 °C. Long enough, defined based on the different tasting done from the vats, to reach the objective of great freshness together the extraction of the best complexity and concentration. The wine is than refined for at least 18 months in French oak barriques (80% of second passage and 20% new). Long refinement in bottle before being released to the market.

**Tasting notes:** An intense ruby red wine with dark violet shades.

Elegant at the nose, concentrated, with notes of well ripen black berries (blackberry, black currant, black plumes) and fine spices (notes of tabacco and cocoa). Dens and intense on the palate, rich of round extract. Pleasantly fresh with powerful but fine and smooth tannins that give to the wine a great length.

A Merlot with all the characteristics for a long ageing.



# Enrico Santini

**Organic** - Super Tuscan / [PDF Presentation](#)

<https://www.cmkselections.com/enrico-santini>

## I Montali IGT 2018



**Grape:** 30% Merlot, 30% Cabernet Sauvignon, 20% Syrah, Sangiovese 20%

**Wine making:** The vinification takes place separately with maceration to be done over 3 to 4 weeks in temperature-controlled conditions. Following fermentation, the wine remains for nearly 12 months in small French oak barrels.

**Tasting notes:** The wine combines the freshness of Enrico's Poggio with the elegance and structure of Montepergoli. Notes of dark fruits and mocca - warm generous mouthfeel, with elegant polished tannins.

Sensuous and enveloping on the palate.

# Enrico Santini

**Organic** - Super Tuscan / [PDF Presentation](#)

<https://www.cmkselections.com/enrico-santini>

## Montepergoli DOC Bolgheri Rosso Superiore 2018



**Grape:** Merlot 35%, Cabernet Sauvignon 40%, Syrah 20%, Sangiovese 5%

**Wine making:** The grapes are carefully selected, and the vinification takes place separately, maceration taking place over a period of 20 – 28 days under temperature controlled (25-30°C) with fermentation on indigenous yeast. The wine remains for a minimum of 18 months in French oak barriques (60% 2nd passage, 40% new). A further period of refinement in bottle (a minimum of 18 months) before being released to the market.

**Tasting notes:** Color is an intense red with a smoky black – violet hue; the nose is clean, focused, with notes of ripe dark fruits (blackberries, black currants, black plums ) accompanied by a slight hint of toasted oak. On the palate the wine has great intensity and harmony; it is rich with layers of flavors, concentrated with generous tannins which are well integrated contributing to its elegance, freshness and length.

# Maesta della Formica

**Biodynamic** - Riesling

<https://www.cmkselections.com/maesta-della-formica>

VIGNESPERSE

**MAESTÀ  
DELLA  
FORMICA**

2022

IGT TOSCANABIANCO  
PRODOTTO IN ITALIA

**Origin:** Campo vineyards in the municipality of Galliano, Galliano, Cascio in the municipality of Molazzana, Antisciana in the municipality of Castelnuovo di Garfagnana, Roccalberti in the municipality of Camporgiano.

**Height above sea level:**

400-700 m

**Age of the vines:** 20-150 years

**Bottles produced:** 2400

**Variety:** white blend with Trebbiano Toscano, Malvasia Toscana and Chardonnay.

**Alcohol:** 13% vol.

**Vinification:** maceration of 24 days, further maceration of 30 days of whole bunches not destemmed. Vinification and aging in steel. Minimal use of sulfites. From spontaneous fermentation, it has not undergone any form of filtration or stabilization. In our project we added the cultivation of Riesling recovery of old vineyards in the Garfagnana area.



in the Garfagnana area.

Vignespere takes its name from its nature, coming to life from our white grapes from 4 different municipalities in the Garfagnana. Many small vineyards scattered throughout the area, relatively close together, but with completely different soil and climatic characteristics. Different wines, each with different characteristics due to the different soil, microclimate or the great clonal variety present, which contribute to the final complexity of the wine. Great minerality and sapidity, to which the age of the vines has certainly contributed; the nose fine, complex and decisive, reveals itself on the palate sharp, taut and vibrant, with chalky macerated notes, supported by the high acidity which will guarantee it a interesting evolution over time.

L20

Originally bottled by: Maestà della Formica Agricola SS Careggine (LU) Italy

750ml 13%Vol.

Viticultura eroica tra la montagna e il mare.

maestadellaformica.com

# Maesta della Formica

**Biodynamic** - Riesling

<https://www.cmkselections.com/maesta-della-formica>

GAMO



2021

IGT TOSCANAROSSO  
 PRODOTTO IN ITALIA

**Origin:** vineyards of Campo in the municipality of Galliciano, of Molazzana, Antisciana, Camporgiano in the municipality of Castelnuovo di Garfagnana.

**Average height above sea level:** 500 m

**Age of the vines:** 40-70 years

**Bottles produced:** 2500

**Variety:** red blend with Syrah, Gamay, San Giovese, Abrusco, Ciiegliolo, and some unknown local varieties.

**Alcohol:** 12.00% vol.

**Vinification:** fermentation in tubs with 15-day maceration, two thirds of the mass aged in steel, one third aged in fourth passage barriques. From spontaneous fermentation, it has not undergone any form of filtration or stabilization. Minimum presence of sulphites. Refinement in steel half of the mass. The other instead aged in



fifth passage barrique.

In our project, for a couple of years now, we have combined the cultivation of Riesling with the recovery of old vineyards in the Garfagnana area.

Gamo is the first of the wines produced here. In an area where there are no links to precise varieties or historical denominations, grapes have always been grown in ancient vineyards handed down from generation to generation. And it is precisely this generational passage, where everyone has added something of himself, which has shaped them, giving them a unique shape different from all their neighbours. Each vineyard becomes a surprise and a bet in understanding which wines to produce to best express its grapes.

Originally bottled by: Maesta della Formica Agricola SS Careggine (LU)  
 Italy  
 750ml e 12,0% Vol.

Viticultura eroica tra la montagna e il mare.

maestadellaformica.com

# Maesta della Formica

**Biodynamic** - Riesling

<https://www.cmkselections.com/maesta-della-formica>

**RIESLING**



**2020**

IGT TOSCANABIANCO  
 PRODOTTO IN ITALIA

**Origin:** vineyards at the Focce di Careggine, at 1050 meters a.s.l. a few km from the coast, on rocky terrain famous for its white marble. High temperature difference between day and night, minerality of the soil and high altitude guarantee a pronounced minerality, but with influences from the Mediterranean flora. Low alcohol, high acidity, great sapidity, butter, hydrocarbons, stone, wet wool and orange are some of the characteristics of this wine. To drink not too cold, at a temperature not lower than 10° C.

**Height above sea level:** 1050 m

**Age of the vines:** 2014

**Bottles produced:** 1500

**Variety:** Riesling

**Alcohol:** 10,5% vol.

**Vinification:** maceration of

24 hours in press. Spontaneous fermentation in steel tanks.



15% of botrytized and non-stemmed grapes. Malolactic fermentation in December 2020. Seven months of batonnage on the fine lees. Bottled in July 2021 without any filtration or stabilization process.

**Soil:** sand and silt, with minimal infiltrations of clay in areas, many sandstones alternating with areas of almost total skeleton.

**Harvest date:** 27th Oct

**Exit to the market:** Oct 2021  
 Produced according to the principles of biodynamic agriculture

**Originally bottled by:** Maesta della Formica Agricola SS Careggine (LU) Italy

**750ml 10,5%Vol.**

Viticultura eroica tra la montagna e il mare.

maestadellaformica.com

# Maesta della Formica

**Biodynamic** - Riesling

<https://www.cmkselections.com/maesta-della-formica>

**DRANKANTE**

**MAESTÀ  
DELLA  
FORMICA**

**2021**

**VINO FRIZZANTE  
ROSSO**

**PRODOTTO IN ITALIA**

**Origin:** Campo vineyards in the municipality of Galliciano, Cascio in the municipality of Molazzana, Antisciana in the municipality of Castelnuovo di Garfagnana, Camporgiano, Galliciano.

**Average height above sea level:** 500 m

**Age of the vines:** 40-80 years

**Production bottles:** 2200

**Variety:** red blend with Sangiovese, Moscato d'Amburgo, Ciliiegolo, Bonarda and small amounts of Trebbiano and Malvasia.

**Alcohol:** 10.5% vol.

Made without added sulfites

**Vinification:** fermentation in tanks with maceration for 3-5 days, aging in steel. From spontaneous fermentation, it has not undergone any form of filtration or stabilization.



For some years now, in our project, we have added to Riesling the recovery of old vineyards in the Garfagnana region. **Drankante** is the second of the wines produced here. Unpretentious wine, in addition to being a perfect refreshing drink. Red fruit, fine bubbles, good ointment. In a region where there are no ties to exact varieties or historical appellations, grapes have always been grown in ancient vineyards passed down from generation to generation. And it is precisely this passage of generations, where everyone has added something of their own, that has shaped them, giving them a unique shape different from all their neighbors. Each vineyard becomes a surprise and a bet to understand the wines that will be produced to best express its grapes.

Originally bottled by: Maestà della Formica Agricola SS Careggine (LU) Italy and in December with its own must.

**750 ml 10,5% Vol.**

**Viticultura eroica tra la montagna e il mare.**

# Marche

## Short Info

Le Marche (The Marches) is located near the top of the Italian peninsula on the Adriatic coast. Ancona is its capital and major city. Marche is best recognized in the wine world for Verdicchio-based white wines and probably Montepulciano-based red wines like Rosso Conero and Rosso Piceno. It has five DOCGs, fifteen DOCs, and one IGP. Marche produced 930,000 hectoliters (10.4 million cases) of wine in 2020 from its vineyards covering 15,972 ha (39,450 acres). Sangiovese (22 percent), Montepulciano (20 percent), and Verdicchio are the region's principal grape types (14 percent ).



# Andrea Felici

Organic - Verdicchio / [PDF Presentation](#)<https://www.cmkselections.com/andrea-felici>

**Annate 2009, 2010, 2011, 2012,  
2013 2015:**  
3 bicchieri, Vino Slow

**DENOMINAZIONE**

Verdicchio dei Castelli di Jesi  
classico Riserva DOCG

**UVE / Zona Produzione**

Verdicchio 100% / Apiro

**VENDEMMIA**

Inizio Ottobre

**LONGEVITÀ**

10 anni

**ACIDITÀ TOTALE**

6

**ALCOHOL**

13,50 %

**TERRENI**

Calcare e argilla

**PRODUZIONE**

6.600 bottiglie

**Vigna Il Cantico della Figura 2016**

CRU dalla vigna S. Francesco, viti di 50 anni.

Vinificazione: fermentazione sulle bucce (2 settimane)

Affinamento: In cemento vetrificato

Affinamento sui lieviti: 12 mesi

Ulteriori 6 mesi in bottiglia prima di essere immesso nel mercato.

Il nome "Vigna Il Cantico della Figura":

*Da quest'annata si aggiunge il termine **Vigna** per rendere esplicito il fatto che il vino è in Cru. Mentre il nome "Il Cantico della Figura" è visto come composizione di: "Il Cantico" e "della Figura". "La Figura" fa riferimento alla chiesa di Apiro dedicata alla Madonna della Misericordia, chiamata anche Chiesa della Figura, poiché in Apiro, ma non solo, i piccoli santuari o nicchie votive contenenti piccole statue o affreschi della Vergine Maria o di altri santi sono chiamate "figure" o "figurette". La Chiesa della Figura per i cittadini di Apiro un centro di devozione, visitato in cerca di protezione ed aiuto. Quindi l'appellativo è un piccolo tributo all'icona dei nostri splendidi territori.*

*Mentre "Il Cantico" è l'elemento che lega "La Figura" alla vigna S. Francesco, essendo "Il Cantico delle Creature" la più famosa preghiera di San Francesco ...Fratello Sole .. Sorella Luna*

leo@andrefelici.it | www.andrefelici.it

**Azienda Agricola Andrea Felici**

Sant'Isidoro, 28

62012 Apiro, Macerata - Italia

Tel: +39 0733 611431 | Fax: +39 0733 611431

# Andrea Felici

Organic - Verdicchio / [PDF Presentation](#)<https://www.cmkselections.com/andrea-felici>

Azienda premiata come  
Azienda Slow dal 2014 ad oggi

**Annate 2012, 2013, 2014,  
2015, 2016, 2017:**  
2 bicchieri rossi

**Annate 2012, 2013:**  
Slow Vino Quotidiano

leo@andrefelici.it | www.andrefelici.it

**DENOMINAZIONE**

Verdicchio dei Castelli di Jesi  
Classico Superiore DOC

**UVE / Zona Produzione**

Verdicchio 100% / Apiro

**VENDEMMIA**

Fine Settembre

**LONGEVITÀ**

6 anni

**ACIDITÀ TOTALE**

6,5

**ALCOHOL**

13 %

**TERRENI**

Sabbia ed argilla

**PRODUZIONE**

90.000 bottiglie

**Andrea Felici Classico Superiore 2018**

Un blend di vigne giovani e vigne più vecchie (viti di 5/7 e 35 anni in media, rispettivamente).

Vinificazione: pochi giorni sulle bucce; Affinamento: In vasche di acciaio; Affinamento sui lieviti: 3 mesi  
Ulteriori 2 mesi in bottiglie prima di essere immesso nel mercato.

*L'annata 2018 L'annata 2018 è stata una delle più belle annate dal 2006.*

*La Primavera è stata caratterizzata da frequenti piogge.*

*A seguire abbiamo avuto un'Estate particolarmente calda.*

*La tanta umidità accumulata ha favorito qualche attacco di Peronospera e di Oidio nei mesi estivi.*

*Questo ha richiesto una particolare attenzione nella cura e nei trattamenti della vigna.*

*Fortunatamente abbiamo avuto un'Estate con notevoli escursioni termiche che hanno permesso ai grappoli di maturare lentamente.*

*La vendemmia è iniziata, come nella norma, nella terza settimana del mese di Settembre.*

*Per quanto riguarda la qualità: le piogge autunnali hanno favorito la Botrite, ma giornate piene di sole hanno compensato il tutto, facendo sì che l'uva raccolta fosse di altissima qualità.*

**Azienda Agricola Andrea Felici**

Sant'Isidoro, 28  
62012 Apiro, Macerata - Italia  
Tel: +39 0733 611431 | Fax: +39 0733 611431

# Abruzzo

## Short Info

Abruzzo is located halfway down the Italian peninsula, across the Apennine range east of Rome. Its capital is L'Aquila and its largest city is Pescara. In the wine world, Abruzzo is best known as the home of the Montepulciano grape. It has two DOCGs, seven DOCs (see map on this page), and nine IGP. In 2022, Abruzzo had its highest production level in recent times, possibly ever, at more than 3.1 million hl (34.8 million cases) of wine. About 58% of production is red and nearly a third is at the DOP level. The region had 32,654 ha (80,700 acres) of vineyards in 2022. Its primary grape varieties are Montepulciano (57%) and Trebbiano (29%).



# Zappacosta

Organic - Montepulciano d'Abruzzo, Trebbiano, Pecorino

<https://cmkselections.com/zappacosta/>



## ZAPPACOSTA BIO TREBBIANO D'ABRUZZO 2022

**VINEYARD**  
Trebbiano

**PRODUCTION AREA**  
Chieti - Bucchianico

**ELEVATION**  
300/350 m.a.s.l.

**COLOR**  
Straw yellow

**PERCENTAGE**  
13%

**CHARACTERISTIC**  
Pleasantly fruit, mineral, good freshness and persistence, pleasantly savory aftertaste.

**WINE-PAIRING**  
Exquisite as an aperitif, it goes well with fish dishes, cod, white meats and soups.

**GROUND**  
Calcareous - clayey

**VINEYARD**  
Guyot

**GRAPE HARVEST**  
Beginning of September.  
Manual harvesting with selection of bunches from the vineyard.

**ALCOHOLIC FERMENTATION**  
Natural fermentation; pressure / no maceration.

# Zappacosta

Organic - Montepulciano d'Abruzzo, Trebbiano, Pecorino

<https://cmkselections.com/zappacosta/>



## ZAPPACOSTA BIO MONTEPULCIANO D'ABRUZZO 2021

### VINEYARD

Montepulciano

### PRODUCTION AREA

Chieti - Bucchiano

### ELEVATION

300/350 m.a.s.l.

### COLOR

Deep ruby red

### PERCENTAGE

13,5%

### CHARACTERISTICS

Rich and fragrant with notes of violet, red berry fruits and licorice typical of the vine.

### WINE-PAIRING

Excellent with pasta dishes, soups, grilled fish, roasts of withe meats, tripe, pizza and semi-aged cheeses.

### GROUND

Calcareous - clay

### VINEYARD

Guyot and arbor

### GRAPE HARVEST

Beginning of October, Manual harvesting with selection of bunches from the vineyard

### ALCOHOLIC FERMENTATION

Natural fermentation; macerations with the grape skins in stainless steel tank for 10 days with temperatures 25-28 C

# Zappacosta

Organic - Montepulciano d'Abruzzo, Trebbiano, Pecorino

<https://cmkselections.com/zappacosta/>



## ZAPPACOSTA BIO CERASUOLO D'ABRUZZO 2022

<b>VINEYARD</b> Montepulciano	<b>PRODUCTION AREA</b> Chieti - Bucchianico	<b>ELEVATION</b> 300/350 m.a.s.l.
<b>COLOR</b> Bright cherry pink		<b>PERCENTAGE</b> 13%

**CHARACTERISTICS**  
Aromas that open with notes of cherry and strawberry. On the palate fresh, sapid with good acidity. The finish is persistent with strong notes of strawberry and cherry.

**WINE-PAIRING**  
Excellent with first courses, legumes soups. It also accompanies very well white meats, cold cuts, semi-aged cheeses and pizza.

<b>GROUND</b> Calcareous - clayey	<b>VINEYARD</b> Guyot and arbor	<b>GRAPE HARVEST</b> End of September. Manual harvesting with selection of bunches from the vineyard.
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**ALCOHOLIC FERMENTATION**  
Natural fermentation; pressing. 6 hours of contact with the grape skins.

# Zappacosta

Organic - Montepulciano d'Abruzzo, Trebbiano, Pecorino

<https://cmkselections.com/zappacosta/>



## SUDEST PECORINO IGT TERRE DI CHIETI 2022

<b>VINEYARD</b> Pecorino	<b>PRODUCTION AREA</b> Chieti	<b>ELEVATION</b> 300 m.a.s.l.
<b>COLOR</b> Straw yellow with greenish reflections		<b>PERCENTAGE</b> 13%

**CHARACTERISTICS**  
Delicate and intense, with strong floral and fruity notes.  
Enveloping, structured, with good freshness and persistence.

**WINE-PAIRING**  
Exquisite as an aperitif, it goes well with fish dishes,  
cod, fresh cheese, white meat and soups.

<b>GROUND</b> Calcareous - clayey	<b>VINEYARD</b> Arbor	<b>GRAPE HARVEST</b> End of August. Manual harvesting with selection of bunches in the vineyard.
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**ALCOHOLIC-FERMENTATION**  
Natural fermentation; maceration in stainless steel tanks at a temperature of 16-17°. 2 month batonnage.

# Zappacosta

Organic - Montepulciano d'Abruzzo, Trebbiano, Pecorino

<https://cmkselections.com/zappacosta/>



## SUDEST MONTEPULCIANO D'ABRUZZO 2015

VINEYARD	PRODUCTION AREA	ELEVATION
Montepulciano	Chieti	300 m.a.s.l.
COLOR		PERCENTAGE
Intense ruby red with violet reflections		14%

**CHARACTERISTICS**  
Notes of ripe fruit and delicate spiciness.  
Pleasantly soft taste and sapid, balanced with long final persistence.

**WINE-PAIRING**  
It goes well with cold cuts, cheeses.  
It is exalted with first courses based on meat sauce, grilled meat.

GROUND	VINEYARD	GRAPE HARVEST
Calcareous - clayey	Guyot and arbor	Beginning of October. Manual harvesting with selection of bunches in the vineyard.

**ALCOHOLIC-FERMENTATION**  
Natural fermentation; 1 year in barrique.  
Stainless steel tanks at a temperature of 25-28°.

# Zappacosta

Organic - Montepulciano d'Abruzzo, Trebbiano, Pecorino

<https://cmkselections.com/zappacosta/>



## MINUCCIO WHITE WINE 2022

VINEYARD	PRODUCTION AREA	ELEVATION
Trebbiano	Chieti	330 m.a.s.l.
COLOR		PERCENTAGE
Orange		13%

**CHARACTERISTICS**  
Pleasantly fruity, marked minerality, good freshness and persistence, long and complex finish.

**WINE-PAIRING**  
Delicious as an aperitif, it goes well with fish dishes, cod, white meats and soups.

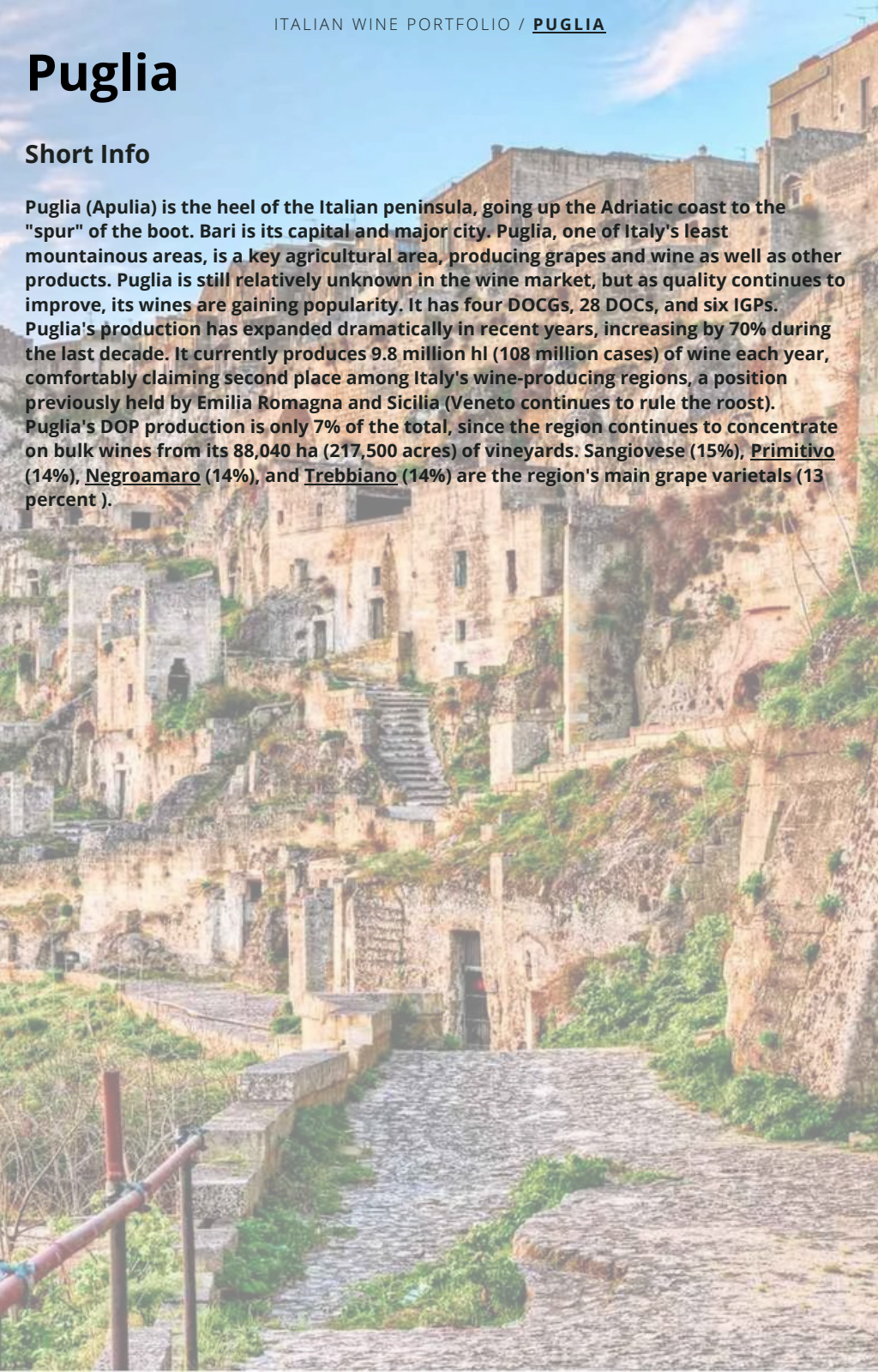
GROUND	VINEYARD	GRAPE HARVEST
Calcareous - clayey	Guyot	Beginning of September. Manual harvesting with selection of bunches in the vineyard.

**ALCOHOLIC-FERMENTATION**  
Cryomaceration 48 hours and maceration 48 hours with soft pressing. Fermentation spontaneous. Maceration in stainless steel at a temperature of 16-17°. End of fermentation batonnage 2 months. Unfiltered product.

# Puglia

## Short Info

Puglia (Apulia) is the heel of the Italian peninsula, going up the Adriatic coast to the "spur" of the boot. Bari is its capital and major city. Puglia, one of Italy's least mountainous areas, is a key agricultural area, producing grapes and wine as well as other products. Puglia is still relatively unknown in the wine market, but as quality continues to improve, its wines are gaining popularity. It has four DOCGs, 28 DOCs, and six IGPs. Puglia's production has expanded dramatically in recent years, increasing by 70% during the last decade. It currently produces 9.8 million hl (108 million cases) of wine each year, comfortably claiming second place among Italy's wine-producing regions, a position previously held by Emilia Romagna and Sicilia (Veneto continues to rule the roost). Puglia's DOP production is only 7% of the total, since the region continues to concentrate on bulk wines from its 88,040 ha (217,500 acres) of vineyards. Sangiovese (15%), Primitivo (14%), Negroamaro (14%), and Trebbiano (14%) are the region's main grape varieties (13 percent).



# Alberto Longo

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

<https://www.cmkselections.com/alberto-longo>

## Le Fossette



**DENOMINATION:** IGP Puglia white

**VINES:** Falanghina 100%

**PRODUCTION AREA:** Masseria Celentano, San Severo, northern Puglia

**AGE OF THE VINEYARD:** planted in 2002

**SOIL:** calcareous with a clayey texture

**YIELD PER HECTARE:** 80-90 quintals of 5,600 plants per hectare

**VINIFICATION:** After a soft squeezing of the destemmed bunches, a short cryomaceration in the press and the subsequent static decantation of the must at 0 °C. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature. The wine obtained is kept on the fine lees for three months.

**BOTTLES PRODUCED:** 14 / 18,000

**ALCOHOL:** 12.5% / 13%

**PAIRING:** Traditional seafood dishes, second courses based on fish or white meats, medium-aged cheeses.

**TASTING NOTE:** Harmonious and fruity, from cold maceration. A white with an intense and persistent aroma, with fruity and floral notes and balsamic hints.

# Alberto Longo

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

<https://www.cmkselections.com/alberto-longo>

## Il Vascello



**DENOMINATION:** IGT Puglia Bianco

**VINES:** Falanghina 100%

**PRODUCTION AREA:** Northern Daunia

**AGE OF THE VINEYARD:** planted in 2002

**SOIL:** clayey limestone of medium texture

**YIELD PER HECTARE:** 50-60 quintals of 5,600 plants per hectare

**VINIFICATION:** Spontaneous fermentation by natural yeasts in tonneaux at a controlled temperature. Aging on the lees for 6 months in French oak tonneaux with constant battonnage.

**BOTTLES PRODUCED:** 1,700

**ALCOHOL:** 13%

**PAIRING:** Particularly savory Mediterranean dishes with smoky notes.

# Alberto Longo

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

<https://www.cmkselections.com/alberto-longo>

## Le Valli



**DENOMINATION:** IGT Puglia Bianco

**VINES:** Falanghina 100%

**PRODUCTION AREA:** Northern Daunia

**AGE OF THE VINEYARD:** planted in 2002

**SOIL:** clayey limestone of medium texture

**YIELD PER HECTARE:** 50-60 quintals of 5,600 plants per hectare

**VINIFICATION:** Spontaneous fermentation by natural yeasts in tonneaux at a controlled temperature. Aging on the lees for 6 months in French oak tonneaux with constant battonnage.

**BOTTLES PRODUCED:** 1,700

**ALCOHOL:** 13%

**PAIRING:** Particularly savory Mediterranean dishes with smoky notes.

**TASTING NOTES:** Fresh, intense and persistent taste. A white that blends grapes harvested from Bombino (90%) and Moscato (10%) vines, vinified in white at a controlled temperature and aged in the bottle for 30 days. The intense and persistent flavour, with fruity and floral notes, and the savory flavour, of medium structure, make Le Valli the ideal wine for neat aperitifs or to provide the base for mixes.

# Alberto Longo

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

<https://www.cmkselections.com/alberto-longo>

## Donnadele



**DENOMINATION:** IGP Puglia rosé

**VINES:** 100% Negroamaro

**PRODUCTION AREA:** Masseria Celentano, San Severo, northern Puglia

**AGE OF THE VINEYARD:** planted in 2002

**SOIL:** calcareous with a clayey texture

**YIELD PER HECTARE:** 80-90 quintals out of 5,600 plants per hectare

**VINIFICATION:** After a soft squeezing of the de-stemmed bunches, a short cryomaceration of approx. 4 hours in the tank and static decanting at 0 ° C. Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature. The wine obtained is kept on the fine lees for three months.

**BOTTLES PRODUCED:** 10 / 12,000

**ALCOHOL:** 12.5% / 13%

**PAIRING:** Recommended as an aperitif or paired with snacks and first courses of traditional Italian cuisine.

**TASTING NOTES:** Fresh and elegant aperitif. This rosé made from 100% Negroamaro vines, ferments at a controlled temperature, and subsequently vinified in steel, favoring contact between the must and the skins, for about 18-24 hours. The floral and fruity aroma, and the fresh and elegant, yet savory and well-structured flavour, make Donnadele suitable to accompany both aperitifs and appetizers and first courses of traditional cuisine.

# Alberto Longo

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

<https://www.cmkselections.com/alberto-longo>

## Cacc'e Mmitte di Lucera



**DENOMINATION:** Protected Designation of Origin

**VINES:** Nero di Troia 55%, Montepulciano d'Abruzzo 35%, Bombino Bianco 15%

**PRODUCTION AREA:** Territories of Lucera, Troia and Biccari in Northern Puglia

**AGE OF THE VINEYARD:** planted in 2002

**SOIL:** calcareous with a sandy loam texture

**YIELD PER HECTARE:** 85 quintals of 5,600 plants per hectare

**VINIFICATION:** Selective manual harvesting in crates, very delicate de-stemming to leave the berries completely intact, maceration and fermentation in steel at a controlled temperature for about 20 days with periodic submersion of the cap, 2 pumping over a day with separation of the seeds, repeated delestage, soft pressing. After the malolactic fermentation, the refinement takes place in concrete tanks for at least 6/8 months and subsequently in the bottle for a period of not less than 6 months.

**BOTTLES PRODUCED:** 20 / 30,000

**ALCOHOL:** Between 12.50% and 13.50% depending on the vintage

**PAIRING:** traditional Mediterranean cuisine, main courses based on meat and fatty fish

**TASTING NOTES:** Intense, persistent aroma, rich in hints of berries, and by a harmonious, round taste, with good structure and tannins. Ideal to accompany traditional gastronomy dishes of Mediterranean cuisine, second courses based on meat and fatty fish.

# Alberto Longo

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

<https://www.cmkselections.com/alberto-longo>

## Le Cruste



**DENOMINATION:** IGP Puglia Rosso

**Grapes:** Nero di Troia 100%

**Production area:** Masseria Celentano, San Severo, northern Puglia

**Age of the vineyard:** planted in 2002

**Ground:** limestone with clay texture

**Yield per hectare:** 65 quintals per hectare with 1.2 kg per vine

**Vinification:** Selective manual harvesting in crates, very delicate destemming to leave the berries completely intact, maceration and fermentation in steel at a controlled temperature for about 20 days with periodic submersion of the cap, 2 pumping over a day with separation of the pips, repeated delestage, soft pressing. After malolactic fermentation, aging in French oak barrels, barriques and tonneaux of various passages, for about 9/10 months and at least 12 months in the bottle. Bottles produced: 10 / 15,000

**Alcohol :**13.50% / 14%

**Pairing Aged:** cheeses, game and meats in general

**Tasting notes:** Dense and balsamic, for aging in oak barrels. The grapes, harvested from 100% Nero di Troia vines, ferment in steel at a controlled temperature, favoring prolonged contact between the must and the skins. The refinement takes place in French oak barrels barriques-tonneaux. The characteristic bouquet, intense and persistent, with hints of blackberry and ripe plum, and the dense and balsamic flavour, rich in sweet and silky tannins, make Le Cruste the perfect wine to accompany aged cheeses, game and meats in general.

# Alberto Longo

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

<https://www.cmkselections.com/alberto-longo>

## Primitivo



**Denomination:** IGP Puglia Rosso

**VINES:** Primitivo

**PRODUCTION AREA:** in the countryside of Manduria-Taranto from vineyards under direct management

**AGE OF THE VINEYARD:** planted in 1995

**SOIL:** calcareous with a sandy loam texture

**YIELD PER HECTARE:** 100 quintals out of 5,600 plants per hectare

**VINIFICATION:** Selective manual harvesting in crates, very delicate de-stemming to leave the berries completely intact, maceration and fermentation in steel at a controlled temperature for about 20 days with periodic submersion of the cap, 2 pumping over a day with separation of the seeds, repeated delestage, soft pressing. After the malolactic fermentation in November, the refinement takes place in concrete tanks for at least 6/8 months and subsequently in the bottle for a period of not less than 6 months.

**BOTTLES PRODUCED:** 10 / 15,000

**ALCOHOL:** 14% / 14.50%

**PAIRING:** Meat-based dishes, furred game, aged hard cheeses

**Tasting notes:** The grapes, harvested from Primitivo vines, ferment in steel vats at a controlled temperature, favoring the prolonged contact of the skins with the must. The intense and persistent aroma, and the flavor rich in hints of wild berries and light spicy notes, make Primitivo the perfect accompaniment for meat dishes, furred game, aged cheeses and hard pasta.

# Alberto Longo

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

<https://www.cmkselections.com/alberto-longo>

## Capoposto



**DENOMINATION:** IGP Puglia Red

**VINES:** 100% Negroamaro

**PRODUCTION AREA:** Masseria Celentano, San Severo, northern Puglia

**AGE OF THE VINEYARD:** planted in 2002

**SOIL:** calcareous with a clay texture

**YIELD PER HECTARE:** 80/90 quintals of 5,600 plants per hectare

**VINIFICATION:** Selective manual harvesting in crates, very delicate de-stemming to leave the berries completely intact, maceration and fermentation in steel at a controlled temperature for about 20 days with periodic submersion of the cap, 2 pumping over a day with separation of the seeds, repeated delestage, soft pressing. After the malolactic fermentation in November, the refinement takes place in concrete tanks for at least 6/8 months and subsequently in the bottle for a period of not less than 6 months.

**BOTTLES PRODUCED:** 13 / 15,000

**ALCOHOL:** 13% / 13.50%

**PAIRING:** Red meats or very tasty and fatty seafood dishes

**Tasting notes:** A quality toast, soft and round. The grapes, harvested from 100% Negroamaro vines, ferment in steel at a controlled temperature, giving life to a wine with an intense and persistent aroma, with evident notes of wild berries. The soft and round flavor of the Capoposto, with a dense texture of noble tannins, makes it perfect to accompany red meats, or very tasty and fatty seafood dishes.

# Alberto Longo

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

<https://www.cmkselections.com/alberto-longo>

## 4.7.7. Syrah



**DENOMINATION:** IGP Puglia Red

**VINES:** Syrah 100%

**PRODUCTION AREA:** Masseria Celentano, San Severo, northern Puglia

**AGE OF THE VINEYARD:** planted in 2002

**SOIL:** limestone with clayey texture

**YIELD PER HECTARE:** 70 quintals of 5,600 plants per hectare

**VINIFICATION:** Selective manual harvesting in crates, very delicate de-stemming to leave the berries completely intact, maceration and fermentation in steel at a controlled temperature for about 20 days with periodic submersion of the cap, 2 pumping over a day with separation of the seeds, repeated delestage, soft pressing. After malolactic fermentation, aging in French oak barrels, barriques and tonneaux of various passages, for about 12 months and at least 18 months in the bottle.

**BOTTLES PRODUCED:** 8 / 9,000

**ALCOHOL:** 13.50% / 14%

**PAIRING:** Great aged or blue cheeses, furred game, braised meats and grilled meats

**Tasting notes:** The scent, characteristic of the vine, is persistent, with notes of red berries and spicy aromas. The rich, intense and enveloping flavor, with a harmonious tannic content, make 4.7.7 Syrah a suitable wine to accompany great aged or blue cheeses, furred game, braised meats and grilled meats.

# Alberto Longo

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

<https://www.cmkselections.com/alberto-longo>

## Montepeloso Aglianico



**DENOMINATION:** IGP Puglia Red

**VINES:** 100% Aglianico

**PRODUCTION AREA:** Northern Puglia

**AGE OF THE VINEYARD:** planted in 2007

**SOIL:** limestone with clayey texture

**YIELD PER HECTARE:** 60/70 quintals for 5,707 plants per hectare

**VINIFICATION:** Selective manual harvesting in crates, very delicate de-stemming to leave the berries completely intact, maceration and fermentation in steel at a controlled temperature for about 20 days with periodic submersion of the cap, 2 pumping over a day with separation of the seeds, repeated delestage, soft pressing. After malolactic fermentation, aging in French oak barriques-tonneaux for about 24 months and at least 6 months in the bottle.

**BOTTLES PRODUCED:** 3.150

**ALCOHOL:** 14%

**PAIRING:** Great aged or blue cheeses, furred game, braised meats and grilled meats

**Tasting notes:** Notes of fruit and aromatic persistence. The grapes, harvested by hand in crates from 100% Aglianico vines, ferment in steel at a controlled temperature for 20 days, favoring prolonged skin-must contact. Subsequently the wine ages in French oak barriques-tonneaux for about 24 months, and for at least another 6 months in the bottle. The bouquet, characteristic of the vine, reveals persistent notes of fruit associated with elegant spicy notes. The taste, soft on the attack, with pleasant sensations of red berries, aromatic persistence and final tannic notes, makes Montepeloso-Aglianico perfect to accompany seasoned and blue cheeses, furred game, braised meats and grilled meats.

# Apollonio

**Organic** - Nero di Troia, Negroamaro, Primitivo / PDF Presentation

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

APOLLONIO  
1870



## DICIOTTO FANALI SALENTO I.G.P. ROSATO NEGROAMARO

### TERRITORY

The Salento region is identified by three climatic elements: the sun, the architect that creates generous degrees of sugar, the sea, responsible for the minerality of the wines, and the wind that makes this area naturally free of disease and particularly suitable for the production of "natural" wines. Characterized by extensive flat areas and modest hilly reliefs, the Salento region is geologically constituted by a calcareous structure of medium texture.

### VARIETY INFORMATION

Negroamaro, native to Puglia, is the main black grape variety of Salento. Its origins are quite ancient (8th century B.C.) and likely owes its name to the terms "niger" (Latin) and "mavros" (Greek) which both refer to the colour black. Its great versatility makes it suitable for all types of winemaking.

### AREA OF PRODUCTION

Salento - Apulia

### VINEYARD ALTITUDE

100 m s.l.m.

### SOIL TYPOLOGY

Calcareous-clayey soil

### TASTING NOTES

#### COLOUR

Brilliant salmon permeated by light golden hues.

#### AROMAS

The fruity scents recall freshly ripened cherries, counterbalanced by fresh herbaceous scents.

#### PALATE

Dry, fresh and soft- in the mouth, you initially perceive a nice roundness on the tongue, followed by a sensation of structure and an almost tannic consistency. It has an elegant fruity finish with a spicy accent.

#### PAIRING RECOMMENDATIONS

A structured wine, ideally paired with white meats, cold cuts, fish dishes (baked, grilled and stewed) and semi-seasoned cheeses.

#### DEGREE OF ALCOHOL

14%

#### SERVING TEMPERATURE

10-12° C

APOLLONIO  
1870

Apollonio Casa Vinicola s.r.l. - Via San Pietro in Lama, 7 - 73047 Monteroni di Lecce (Le) Italy  
Tel. +39 0832 327182 - Fax +39 0832 420051 - P.va 02938790751  
[www.apolloniovini.it](http://www.apolloniovini.it) - [info@apolloniovini.it](mailto:info@apolloniovini.it)

# Apollonio

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

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

terredelgrico



**Vineyards:** Copertino, Monteroni, Amesano, San Pietro in Lama, Carmiano

**Wine name/Appellation:** COPERTINO DOP RED

**Training system:** 20-year-old bush vines. Trunks are kept short: 40-60 cm high. Few buds (6-8), in order to ensure high-quality yields

**Climate:** Mediterranean. It is mild thanks to the influence of the sea, which offers long, sunny (average sunshine hours per year: 2,600), dry (500-600 mm/yr) summers to the Salento peninsula. Cold season is short and mild. The Adriatic coast from the town of Otranto to that of Santa Maria di Leuca is rainier than the Ionian coast towards Gallipoli, where North African winds blow more frequently. The areas north of Otranto have a slightly lower temperature due to the influence of the Balkan peninsula

**Region:** mostly flat areas dotted with a few low hills. From a geological point of view, the region has a calcareous structure. Except for a few areas, its ground is mostly rocky, made up of stony layers and chalky banks

**Grape varieties:** Negroamaro 70%; montepulciano 30%

**Harvest:** hand picking, after the grapes are fully ripe. In order to obtain a good structure, harvest is delayed so as to facilitate the concentration of sugar and extractive substances

**Winemaking:** traditional temperature-controlled fermentation of must in large wooden vats for 30-45 days

**Ageing:** 12 months in French oak barrels; 6 months in bottles, in a horizontal position and with natural corks

**Colour:** Intense ruby-red

**Tasting note:** This is a fresh, tasty and generous wine. Thanks to its aging in wood, it has intense fragrances of sour cherry jam with intriguing notes of cinnamon and dried figs. Its palate is well-structured with perfectly balanced tannins and an elegant aroma of liquorice. Pleasant fruity notes recall those felt on the nose.

**Alcohol:** about 14-15%.

**Food pairing:** pork chops; roasted or stewed horsemeat; game; medium matured cheeses

**Serving temperature:** 18 °C

**Recommended glass:** As a complex wine, a large bowl-shaped glass with an inward-curved rim is recommended: the wine can fully breathe, and the glass can be held better in hands. It will help the temperature rise gradually, and aid the release of the complex fragrances of this structured wine

**Storage period:** many years, if the wine is stored out of light in suitable cellars at a constant temperature of 10-14 °C (sudden changes can deteriorate its quality), with 60-70% humidity levels, and in a horizontal position so as to keep corks moist and elastic.

terredelgrico

# Apollonio

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

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

rocca  
dei  
Mori



## ONLY Salento IGP Rosato

### Vineyards

Salento - Apulia

### Training system

Espallier

### Grape varieties

Negroamaro 100%

### Harvest

Mechanized after maturation of the bunch.

### Winemaking/Aging:

Soft pressing, so as to preserve the floral, fruity taste of these grapes. Two weeks of controlled-temperature fermentation. Aged in steel tanks for three months. Bottling in February.

### Colour

Purplish salmon with gold reflections.

### Tasting notes

A very intense, fragrant bouquet with notes of soft fruits and ripe cherries. Dry and smooth on the palate, it is round and well-balanced with a persistent freshness due to its good acidity.

### Alcohol

About 12%

### Food pairing

Best drunk with aperitifs or appetizers (platters of salamis, hams), and with meat-based pasta dishes. It also goes with fish dishes like seafood salad, grilled fish and Adriatic fish soups.

### Serving temperature

8-10° C

### Recommended glass

A medium tulip glass with an outward-flared rim.

### Storage period

5 years, if it is stored in suitable cellars.

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1870

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# Apollonio

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

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



**Vineyards:**

Salice, Veglie, Guagnano, San Pancrazio, Sandonaci - Apulia

**Wine name/Appellation:**

SALICE SALENTINO - DOP BIANCO

**Soil:**

chalky-clay

**Training system:**

Espalier.

**Grape varieties:**

Chardonnay 80%; Sauvignon 20%.

**Climate:**

mild winters, very dry summers.

**Harvest:**

hand picking, after the grapes are fully ripe.

**Winemaking:**

controlled-temperature fermentation in steel tanks.

**Aging:**

in bottle.

**Colour:**

light straw yellow in the glass, with gold reflections.

**Tasting note:**

An easy-drinking, scented wine. Straw yellow in colour with light green reflections. There are elegant aromas on the nose, with herbaceous and fresh fruit undertones. It is dry, supple, medium-bodied on the palate.

**Alcohol:**

about 12-13%

**Food pairing:**

as a structured wine, it is best drunk with white meat, cured meats, seafood, and fresh cheese.

**Serving temperature:**

8-10 °C

**Storage period:**

5 years, if it is stored in suitable cellars.



# Apollonio

**Organic** - Nero di Troia, Negroamaro, Primitivo / [PDF Presentation](#)

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



COMPAGNIA VIGNAIOLI



**Vineyards:**

Squinzano, San Pietro Vernotico, Torchiarolo, Novoli

**Wine name/Appellation:**

SQUINZANO - DOP ROSSO

**Soil:**

chalky-clay

**Training system:**

Bush vines

**Grape varieties:**

Negroamaro 70%; Sangiovese 15%; Malvasia Nera 15%

**Climate:**

mild winters, very dry summers.

**Harvest:**

hand picking, after the grapes are fully ripe.

**Winemaking:**

controlled-temperature fermentation in large wooden vats for 30-45 days.

**Aging:**

three months in large Slavonian oak barrels.

**Colour:**

deep ruby red.

**Tasting note:**

Ruby-red, with amaranth edges. Aromas of almonds, dried flowers and fruits. Very pleasant on both nose and palate, it is vinous and ethereal with soft but assertive tannins.

**Alcohol:**

13-14%

**Food pairing:**

best drunk with aperitifs or appetizers. It also goes with meat dishes (rabbit, veal, lamb, etc.).

**Serving temperature:**

18-20 °C

**Storage period:**

5 years, if it is stored in suitable cellars.



COMPAGNIA VIGNAIOLI

# Sicily

## Short Info

Sicilia (Sicily) is an island territory, the largest in the Mediterranean, that practically touches the tip of the Italian peninsula (Calabria). Palermo is its capital and largest city. Sicily is well-known for its beaches and Greek ruins on the south and east coasts, as well as its world-renowned food. Sicilia was originally best known for the dessert wine Marsala, but today it is better known for the dry wines of Etna, as well as its vast volume of everyday-drinking red and white wines. It has one DOCG, 23 DOCs, and seven IGPs. Sicilia's wine output has been declining as the emphasis shifts away from mass blending wines and toward higher quality, and it was at its lowest level in many years in 2020, at less than 4.5 million hl (49.6 million cases). Sicilia still has the greatest vineyard acreage of any Italian region—118,620 ha (293,000 acres)—but its productivity is less than half that of Veneto. The wine is still largely IGP, but with the formation and promotion of Sicilia DOC, it has witnessed a significant increase at the DOP level, now accounting for about 30% of production. Nero d'Avola and Grillo are the region's prominent grape varieties.



# Morgante

Nero d'Avola / [PDF Presentation](#)

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

## MORGANTE

The authentic taste of Nero d'Avola

### DON ANTONIO NERO D'AVOLA DOC SICILIA 2019 RISERVA



#### TASTING NOTES

Very deep red with purple highlights. Soft and round texture, juicy tannins and plenty of blackberry and dark-chocolate flavours. Very varietal and clear with hints of liquorice and asphalt at the end. Shows great intensity in a balanced and elegant way. Match with tasty red meat and medium and long aged cheeses. Pour into a wide crystal glass. Serve at 18°C.

#### CLIMATE

Very rainy Autumn, with some heavy rains, followed by a very cold winter, and snow at the beginning of January. The beginning of Spring was characterized by mild and not very rainy climate. March and April were warm, May cold and rainy with fog, unusual for our area, that caused a poor fruit set. During the first part of the Summer, there was dry heat, with temperatures up to 40° C., In July and August the temperature went down and in September a few rainfalls caused a slow maturation of the grapes, that made us obtain very fruity and balanced wines.

#### VINIFICATION

The Nero d'Avola grapes are harvest between the end of September and the beginning of October. The vines grow in white calcareous soils with small portions of clay at 500/550 metres above sea level. The vinification of the grapes is in stainless steel tanks with 20 days of skin contact at a controlled temperature of 26/28°C (79/82.4°F). The malolactic fermentation is carried out in stainless steel tanks. Alcohol 15% Vol.

#### MATURATION

12 months ageing in new French Allier, Tronçais and Never 225 litre barriques, followed by further ageing of 12 months in the bottle.

# Morgante

Nero d'Avola / [PDF Presentation](#)

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



## MORGANTE

The authentic taste of Nero d'Avola

### NERO D'AVOLA DOC SICILIA 2020

#### TASTING NOTES

Very deep red with purple hues. Fine nose and clean, plenty of fruit, cherry, hazelnut undertones and some fresh aromatic herbs too. The mouthfeel is balanced, medium to full body, soft tannins and a juicy, fruity finish. Ideal with meat and medium-aged chesses. To try also with well-seasoned tasty fish dishes. Pour into a wide crystal glass. Serve at 18°C; 14°C with fish dishes.

#### CLIMATE

A very rainy autumn characterized by a mild temperature and strong winds, followed by a warm and dry winter. Some rainfalls in the first half of the spring followed by a dry and mild temperature. Summer was hot and with an average temperature of 30°C. Throughout the harvest season, from September up to the beginning of October, rainfalls have been absent and the dry heat favoured an excellent maturation of grapes with an optimal sanitary quality.

#### VINIFICATION

The harvest takes place during the first half of September. The vines grow in medium mixed clayey and calcareous soils at 450/500 metres above sea level. The vinification of the grapes is in stainless steel with 15 days of skin contact at a controlled temperature of 25-28°C (77-82.4°F). The malolactic fermentation is carried out in stainless steel tanks. Alcohol 14.50% Vol.

#### MATURATION

Brief ageing period in second-passage French Allier and Tronçais barriques, followed by a further ageing of 2-4 months in the bottle.

# Morgante

Nero d'Avola / [PDF Presentation](#)

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

## MORGANTE

The authentic taste of Nero d'Avola

### ROSÉ DI MORGANTE NERO D'AVOLA DOC SICILIA 2021



#### TASTING NOTES

Brilliant rosé, delicate in the nose with aromas of cherries and watermelon with some citrus and pumice. The mouthfeel is fresh, soft and medium-bodied. Ideal as an aperitif, enhances raw whitefish, salmon, marinated raw red prawns and any kind of Mediterranean salad. Serve at 10-12°C.

#### CLIMATE

Dry and warm Autumn. The first and the last week of December were very rainy. During the winter only a few rainfalls with mild temperature which lasted over Spring. Heavy rain the first week of June and then excessive heat (38/40°C) that lasted till mid-August. From the second week of August till October, mild and dry climate that favoured a perfect maturation of the grapes, rich and balanced.

#### VINIFICATION

The Nero d'Avola grapes harvested in mid-September, are collected in small plastic crates, they grow at 400/450 metres above sea level, in calcareous and clayey soils. The grapes are crushed and statically drained. The fermentation of the must is in stainless steel tanks at a controlled temperature of 15-17°C (59-62,6°F). Aged for 4 months in stainless steel tanks. Alcohol 13.00% Vol.

# Morgante

Nero d' Avola / [PDF Presentation](#)

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

## MORGANTE

The authentic taste of Nero d' Avola

## BIANCO DI MORGANTE 2021



### TASTING NOTES

Produced from red grapes, bright straw yellow colour. Olfactory profile of great breadth with nose of peach, jasmine and green apple. Medium-bodied with saline-mineral character. The sip is complex, fresh and sapid, and it has a good correspondence with the nose, with a clean mouth and a tasty long final. Pairs well with fish cooked in simple sauces, seafood with delicate marinade, grilled vegetables with mild olive oil. Excellent durability over time, drink with a wide glass that brings out its aromas. Serve at a temperature of 13°C.

### CLIMATE

Dry and warm Autumn. The first and the last week of December were very rainy. During the winter only a few rainfalls with mild temperature which lasted over Spring. Heavy rain the first week of June and then excessive heat (38/40°C) that lasted till mid-August. From the second week of August till October, mild and dry climate that favoured a perfect maturation of the grapes, rich and balanced.

### VINIFICATION

The red grapes harvested at the beginning of September, are collected in small plastic crates, they grow at 450/550 metres above sea level, in calcareous and clayey soils. The grapes are crushed and statically drained. The must is clarified and left to settle, then it ferments in stainless steel tanks at a controlled temperature of 13°C (55,4°F). Aged for 4 months in stainless steel tanks and for two months in bottle. Alcohol 13.5% Vol.

# Campore

Nerello Mascalese, Nerello Cappuccio, Carricante, Catarratto

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



**CAMPORÈ WINE**  
 Contrada San Lorenzo  
 Randazzo (CT)  
 +39 095 718 4971  
 info@camporewine.it  
 www.camporewine.it

**Social:**  
 Instagram: @camporewine  
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**ETNA D.O.C.  
 ROSSO**

**Vitigni / Grape Varieties**  
 Nerello Mascalese 95%  
 Nerello Cappuccio 5%



**Classificazione / Classification**  
 Etna D.O.C.

**Colore / Colour**

Rosso / Red

**Zona di Produzione / Production Area**  
 Versante Nord Etna, Comune di Randazzo,  
 Contrada San Lorenzo

**Altitudine / Altitude**  
 750 mt s.l.m. / a.s.l.

**Tipologia di terreno / Soil**  
 Vulcanico / Volcanic

**Sistema di allevamento / Training system**  
 Alberello con tutore singolo in castagno  
 Sapling with single chestnut brace

**Età del vigneto / Vineyard age**  
 40 - 60 Anni / Years

**Vinificazione / Vinification**

Fermentazione e macerazione in acciaio di 2 settimane a 26-28°C  
 Fermentation and maceration in stainless steel for 2 weeks at 26-28°C

**Affinamento / Ageing**

Affinamento in barriques di rovere francese per 12 mesi, 3 mesi di affinamento in bottiglia.

Aged in French oak barrels for 12 months, 3 months bottle aging.

**Grado alcolico / Alc. Vol.**  
 13,5% Alc. Vol.

**Temperatura di servizio / Serv. Temp.**  
 18°C

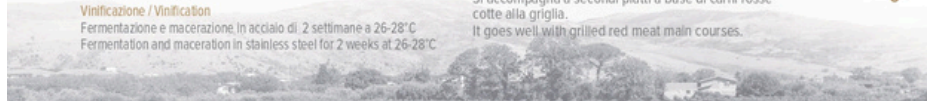
**Note di degustazione / Tasting notes**

Rosso tendente al granato con l'invecchiamento, al naso si presenta complesso con note floreali e di spezie dolci, in bocca è equilibrato ed elegante con un finale piacevolmente tannico. Red tending to garnet with age, the nose is complex with floral and sweet spice notes, balanced and elegant in the mouth with a pleasantly tannic finish.

**Abbinamenti / Pairing**

Si accompagna a secondi piatti a base di carni rosse cotte alla griglia.  
 It goes well with grilled red meat main courses.

CONTIENE SOLFITI / CONTAIN SULPHITES



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**ETNA D.O.C.  
 BIANCO**

**Vitigni / Grape Varieties**  
 Carricante 80%  
 Catarratto 20%



**Classificazione/Classification**  
 Etna D.O.C.

**Colore / Colour**  
 Bianco / White

**Zona di Produzione / Production Area**  
 Versante Nord Etna, Comune di Randazzo,  
 Contrada San Lorenzo

**Altitudine / Altitude**  
 750 mt s.l.m. / a.s.l.

**Tipologia di terreno / Soil**  
 Vulcanico / Volcanic

**Sistema di allevamento / Training system**  
 Cordone speronato / Spurred cordon

**Età del vigneto / Vineyard age**  
 15 - 20 Anni / Years

**Vinificazione / Vinification**  
 Fermentazione in vasche di acciaio a temperatura  
 controllata (12 - 14°C)  
 Fermentation in temperature-controlled steel tanks (12 - 14°C)

**Maturazione / Maturation**

Affinamento di 4 mesi in vasche di acciaio  
 Aged for 4 months in steel tanks

**Grado alcolico / Alcoholic volume**  
 12,5% Alc. Vol.

**Temperatura di servizio**  
 10 - 12°C

**Note di degustazione / Tasting notes**

Colore giallo paglierino con riflessi verdi, al naso si possono apprezzare delle note di frutta a polpa bianca, al palato ha un'ottima acidità con un finale minerale.

Straw yellow color with green hues, the nose has notes of white-fleshed fruit, the palate has excellent acidity with a mineral finish.

**Abbinamenti / Pairing**

Eccellente con primi piatti a base di pesce  
 Excellent with fish-based first courses

CONTIENE SOLFITI / CONTAIN SULPHITES



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**ETNA D.O.C.  
 ROSATO**

**Vitigno / Grape Variety  
 Nerello Mascalese 100%**



**Classificazione/Classification**

Etna D.O.C.

**Colore / Colour**

Rosato

**Zona di Produzione / Production Area**

Versante Nord Etna, Comune di Randazzo,  
 Contrada San Lorenzo

**Altitudine / Altitude**

750 mt s.l.m. / a.s.l.

**Tipologia di terreno / Soil**

Vulcanico / Volcanic

**Sistema di allevamento / Training system**

Cordone speronato / Spurred cordon

**Età del vigneto / Vineyard age**

15 - 20 Anni / Years

**Vinificazione / Vinification**

Vinificazione in rosato con breve macerazione a freddo pre-fermentata a 8-10°C; fermentazione in acciaio a 12-14°C.  
 Rosé vinification with short pre-fermented cold maceration at 8-10°C; fermentation in stainless steel at 12-14°C.

**Affinamento / Ageing**

Affinamento di 4 mesi in vasche di acciaio

Aged for 4 months in steel tanks

**Grado alcolico / Alcoholic volume**

12,5% Alc. Vol.

**Temperatura di servizio**

10 - 12°C

**Note di degustazione / Tasting notes**

Colore buccia di cipolla, al naso si presenta fruttato con note di ciliegia e fragolina di bosco; in bocca è fresco con una vena acida piacevole e una ottima sapidità.

Onion skin color, the nose is fruity with notes of cherry and wild strawberry; fresh in the mouth with a pleasant acid vein and excellent flavor.

**Abbinamenti / Pairing**

Antipasti di pesce e crostacei. Primi piatti a base di verdure o pesce.

Fish and shellfish appetizers. Vegetable or fish-based first courses.

CONTIENE SOLFITI / CONTAIN SULPHITES



# Campore

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**SPUMANTE BRUT  
 METODO CHARMAT  
 NERELLO MASCALESE I.G.T.**

**Vitigno / Grape Variety  
 Nerello Mascalese 100%**



**Classificazione/Classification**

I.G.T. Terre Siciliane

Colore / Colour

Bianco / White

Zona di Produzione / Production Area

Versante Nord Etna, Comune di Randazzo,  
 Contrada San Lorenzo

Altitudine / Altitude

750 mt s.l.m. / a.s.l.

Tipologia di terreno / Soil

Vulcanico / Volcanic

Sistema di allevamento / Training system

Cordone speronato / Spurred cordon

Età del vigneto / Vineyard age

15 - 20 Anni / Years

Vinificazione / Vinification

Vinificazione in acciaio a temperatura controllata e  
 affinamento "sur lies" per circa 4 mesi.

Vinification in temperature-controlled stainless steel  
 and aging "sur lies" for about 4 months.

**Presa di spuma / Froth taking**

Metodo charmat lungo con sosta sui lieviti di 5 - 6 mesi.

Long charmat method with resting on the lees for 5 to 6 months.

Grado alcolico / Alc. Vol.

12% Alc. Vol.

Temperatura di servizio / Serv. Temp.

8 - 10 °C

**Note di degustazione / Tasting notes**

Si presenta con un perlage fine e persistente, al naso si  
 apprezza una nota floreale, che ricorda il gelsomino, al  
 palato è fresco ed equilibrato.

It has a fine and persistent perlage, the nose appreciates a  
 floral note, reminiscent of jasmine, and the palate is fresh  
 and evenly balanced.

**Abbinamenti / Pairing**

Ottimo come aperitivo o con primi piatti a base di crostacei.

Excellent as an aperitif or with shellfish entrees.

CONTIENE SOLFITI / CONTAIN SULPHITES



# Campore

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**SPUMANTE BRUT  
 METODO CLASSICO  
 NERELLO MASCALESE I.G.T.**

**Vitigno / Grape Variety  
 Nerello Mascalese 100%**



**Classificazione/Classification**

Nerello Mascalese - I.G.T. Terre Siciliane  
 Metodo Classico

**Colore / Colour**  
 Bianco / White

**Zona di Produzione / Production Area**  
 Versante Nord Etna, Comune di Randazzo,  
 Contrada San Lorenzo

**Altitudine / Altitude**  
 750 mt s.l.m. / a.s.l.

**Tipologia di terreno / Soil**  
 Vulcanico / Volcanic

**Sistema di allevamento / Training system**  
 Cordone speronato / Spurred cordon

**Età del vigneto / Vineyard age**  
 15 - 20 Anni / Years

**Grado alcolico / Alc. Vol.**  
 12,5% Alc. Vol.

**Temperatura di servizio / Serv. Temp.**  
 10 - 12 °C

**Vinificazione / Vinification**

La raccolta delle uve avviene prima che essa raggiunga la completa maturazione al fine di conservarne l'acidità. Dopo aver subito una pressatura soffice, il mosto ottenuto fermenta in serbatoi di acciaio inox a temperatura controllata. Dopo la fermentazione, il vino viene messo in affinamento per un periodo di circa 9 mesi prima di procedere alla presa di spuma. Una volta completata la seconda fermentazione in bottiglia, il vino continua a maturare sui lieviti per 36 - 48 mesi.

The grapes are harvested before it reaches full ripeness in order to preserve its acidity. After undergoing a soft pressing, the resulting must ferments in temperature-controlled stainless steel tanks. After fermentation, the wine is put into maturation for a period of about 9 months before proceeding to frothing. Once the second fermentation in the bottle is completed, the wine continues to mature on the lees for 36 to 48 months.

**Note di degustazione / Tasting notes**

Perlage fine e persistente. Di colore giallo paglierino brillante, presenta al palato sentori di fiori bianchi, frutta gialla e crosta di pane.

Fine and persistent perlage. Bright straw yellow in color, it has hints of white flowers, yellow fruit and bread crust on the palate.

CONTIENE SOLFITI / CONTAIN SULPHITES

# Campore

Nerello Mascalese, Nerello Cappuccio, Carricante, Catarratto

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



**CAMPORÈ WINE**  
Contrada San Lorenzo  
Randazzo (CT)  
+39 095 718 4971  
info@camporewine.it  
www.camporewine.it

Social:  
Instagram: @camporewine  
Facebook: @campore



## ETNA D.O.C. BIANCO

Vitigno / Grape Variety  
Carricante 70% / Catarratto 30%

Classificazione/Classification  
Etna D.O.C.

Colore / Colour  
Bianco / White

Zona di Produzione / Production Area  
Randazzo (CT) - San Lorenzo district (North side of Mount Etna)

Altitudine / Altitude  
750m s.l.m. / a.s.l.

Tipologia di terreno / Soil  
Vulcanico / Volcanic

Vigne / Vines  
Viti a spalliera di 15-20 anni di età  
15 - 20 years old espaliered vines

Vinificazione / Vinification  
In vasche di acciaio a temperatura controllata 12 - 14°C  
At controlled temperature 12 - 14°C in stainless steel vats

Maturazione / Maturation  
Fermentazione per un periodo di 4 mesi in vasche di acciaio  
Four months fermentation period in stainless steel vats

Grado alcolico / Alcoholic volume  
13% Alc. Vol.

Temperatura di servizio / Serving temperature  
10 - 12°C

Abbinamenti / Pairing  
Eccellente con primi piatti a base di pesce  
Excellent with fish-based first courses

Note di degustazione / Tasting notes  
Colore giallo paglierino con riflessi verdi, al naso si possono apprezzare delle note di frutta a polpa bianca, al palato ha un'ottima acidità con un retrogusto di pietra focaia.  
This is a crisp and fruity straw colored wine with an excellent acidity and a pleasant bouquet of white fleshed fruit with a flinty undertone.

CONTIENE SOLFITTI / CONTAIN SULPHITES



# Campore

Nerello Mascalese, Nerello Cappuccio, Carricante, Catarratto

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## ETNA D.O.C. ROSSO

Vitigno / Grape Varieties  
Nerello Mascalese 95%  
Nerello Cappuccio 5%

Classificazione/Classification  
Etna D.O.C.

Colore / Colour  
Rosso / Red

Zona di Produzione / Production Area  
Randazzo (CT) - San Lorenzo district (North side of Mount Etna)

Altitudine / Altitude

750m s.l.m. / a.s.l.

Tipologia di terreno / Soil

Vulcanico / Volcanic

Vigne / Vines

Viti ad alberello di 40-60 anni di età

Sapling vines 40-60 years old

Vinificazione / Vinification

Con macerazione per 2 settimane alla temperatura di 20-22°C

With maceration for 2 weeks at a temperature of 20-22°C

Affinamento / Aging

Botti di rovere francese per 12 mesi, 3 mesi di affinamento in bottiglia.  
French oak barrels for 12 months, 3 months bottle aging.

Grado alcolico / Alc. Vol. | Temperatura di servizio / Serv. Temp.  
14% Alc. Vol. | 18°C

Note di degustazione / Tasting notes

Rosso rubino tendente al granato con l'invecchiamento,  
profumo vinoso ricco bouquet floreale con note di cacao e  
caffè dovute all'affinamento in legno, al gusto armonico,  
asciutto, sapido con buon tannino.

Ruby red tending to garnet with aging, winy aroma rich floral  
bouquet with hints of cocoa and coffee due to aging in wood,  
harmonious taste, dry, savory with good tannin.

Abbinamenti / Pairing

Si accompagna a carni rosse cotte alla griglia.  
Goes well with grilled red meats.

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# Campore

Nerello Mascalese, Nerello Cappuccio, Carricante, Catarratto

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## ETNA D.O.C. ROSATO

Vitigno / Grape Variety  
Nerello Mascalese 100%

Classificazione/Classification  
Etna D.O.C.

Colore / Colour  
Rosato / Rose

Zona di Produzione / Production Area  
Randazzo (CT) - San Lorenzo district (North side of Mount Etna)

Altitudine / Altitude  
750m s.l.m. / a.s.l.

Tipologia di terreno / Soil  
Vulcanico / Volcanic

Vigne / Vines  
Viti a contropalliera di 15-20 anni di età  
Countertop vines 15-20 years old

Vinificazione / Vinification  
In bianco a temperatura controllata 12 - 14°C, in acciaio inox  
In white at controlled temperature 12 - 14°C, in stainless steel

Affinamento / Aging  
In acciaio inox  
In stainless steel

Grado alcolico / Alcoholic volume  
12,5% Alc. Vol.

Temperatura di servizio / Serving temperature  
10 - 12°C

Note di degustazione / Tasting notes

Si presenta con colore rosato tenue, al naso presenta sentori di frutti rossi come la ciliegia e la fragola, di buona acidità e mineralità.

Presents itself with a light pink color, the nose has hints of red fruits such as cherry and strawberry, good acidity and minerality.

Abbinamenti / Pairing

Con formaggi semistagionati o con secondi di carne bianca.  
With semi-mature cheeses or with white meat main courses.

CONTIENE SOLFITTI / CONTAIN SULPHITES

You can find us at

**CMK Selections Inc.**

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

cmk@cmkselections.com  
skype:cmkconsulting

<http://www.cmkselections.com>

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