

# ITALIAN WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 1

# Introduction

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

## Regions

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

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

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

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

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

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

# Our Producers

## Lombardy

Ronco Calino - **Organic** Franciacorta

## Piemonte

La Chiara - Gavi, Timorasso

## Veneto

Il Follo - Prosecco

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

Corteforte - **Organic** Amarone, Valpolicella Ripasso

Maculan - Tai, Acininobili, Vespaiolo

Sacchetto - **Organic** Prosecco, Pinot Grigio

## Tuscany

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

Giodo - **Organic** Brunello di Montalcino

Il Casino di Sala - Sangiovese

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

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

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

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

Piaggia - Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot

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

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

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

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

Maesta della Formica - **Biodynamic** Riesling

## Marche

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

## Campania

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

## Puglia

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

Apollonio - Nero di Troia, Negroamaro, Primitivo

## Sicily

Morgante - Nero d' Avola

Alberelli di Giodo - **Organic** Nerello Mascalese

# Puglia

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

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## 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.

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## 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.

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## 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.



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## 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.

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## 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.

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## 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.

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## 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.

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## 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.

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## 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.

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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

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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

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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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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.



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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.



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