



“When simplicity is not trivial, it becomes the exception”

“In the dialect of the region Veneto "follare l'uva" still today means to press grapes and produce wine. For many generations, the Folladors did this job over the hills of Valdobbiadene and I, Vittorio Follador, am one of the members of this family. Together with my son Luca and my daughters Maria and Marta, I carry on this tradition.”

Vittorio Follador

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About us

"Il Follo" is an agricultural village in the area of Valdobbiadene, on the famous foothill of Cartize. Our winery is situated there and also our fine vineyards as "Villa Luigia", are cultivated there. This village of old wine tradition expresses also the history and the culture of these lands, and it has become our company's brand since 2002.

The Prosecco Superiore Dcog hills ring the natural amphitheatre lying between Conegliano and Valdobbiadene, in the north of Marca Trevigiana.

Here, in this beautiful part of the joyous and loving Marca, everything scents of wine and hearty flavours, with century-old enological traditions that have deeply marked the landscape and spirit of this enchanting area. The people here love their roots and have retained a taste for tradition and the pleasure of hospitality.

Terroir

From a small cru called Cartize, in the heart of the DOCG production zone in Valdobbiadene, an optimal geo-climatic combination produces a spumante of superlative quality: Cartize, a real jewel of Italian enology, featuring a semi-sweet, dense taste. Right from its color you can appreciate its intensity, its inviting, broad bouquet and rotund taste. Cartize is an excellent accompaniment to desserts and assorted sweet pastries but also goes well with salty and slightly spicy dishes.



PROSECCO DOC BRUT

Data Sheet

Description: 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.



PROSECCO DOC EXTRA DRY

Data Sheet

Description: 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 ROSÈ

Data Sheet

Description: 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.



VALDOBBIADENE DOCG VILLA LUIGIA MILLESIMATO BRUT

Data Sheet

Description: 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.



VALDOBBIADENE DOCG VILLA LUIGIA MILLESIMATO EXTRA DRY



Data Sheet

Description: 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.

KNOW A LITTLE MORE ABOUT US !

We are a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally.

CMK Selections, established in 1999, is a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally.

Why a program?

Programs are essential for determining the future of the estate, allowing for a foundation from which the estate can evolve in the future. Programs are developed based upon production forecasts, goals of the producers, limitations or growth of the property and are determined on an individual basis, each estate having its own idiosyncrasies and requirements. Programs for the international market are complementary to those established for the domestic market, each sector working symbiotically with the other.

Development requires time and faces many challenges as times change, challenges arise and estates slowly evolve. Throughout this critical time, constant interfacing is required to listen to the markets, resolve problems, gain trust and fidelity within the markets.

Eyes and ears are required in order to gain a better understanding of the International Markets. The exchange of viewpoints and relating to individual market needs are essential to the continual evolution of an estate.

CMK Consulting was founded due to a request on the part of many estates for the services listed above. The focus of the Consultation is not to sell wine, it is rather to better prepare each estate under Consultation to better program and develop their sales worldwide.

CMK Selections Inc.
cmk@cmkselections.com | <http://www.cmkselections.com>



