

# 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

# Lombardy

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

## Short Info

Lombardia (Lombardy) is a region in northern Italy that stretches south from the Swiss border to the tip of the peninsula. Milan (Milano), the country's second most populated city and one of the wealthiest, is its capital and largest city. Tourists are familiar with Lombardy for Milan itself—Malpensa airport, La Scala, and the Duomo—as well as the magnificent Lake Como. Lombardia is arguably best known in the wine industry for the classic-method sparkling wines of Franciacorta. The region's vineyards cover 24,705 ha (61,000 acres), with 5 DOCGs, 21 DOCs, and 15 IGPs. Lombardia produced 1.5 million hl (16.4 million cases) of wine in 2020, half of which was white and half red/rosato. Croatina is the region's predominant grape variety (17 percent), Pinot Nero (14%), Chardonnay (13%), and Barbera (12%).



# Ronco Calino Organic - Franciacorta / [PDF Presentation](#)

<https://www.cmkselections.com/ronco-calino>



## Brut ORGANIC FRANCIACORTA

The very quintessence of the Ronco Calino philosophy. Its moderate dosage heightens the delicate aromas classic to Chardonnay (80%) and the nervy grip of Pinot Noir (20%). Versatile and vibrant, it is the ideal partner to every dish.

A minimum of 30 months' maturation sur lie.

[Technical Sheet](#)

[Watch the video](#)



**VINTAGE:** Non-vintage.

**GRAPES:** 80% Chardonnay and 20% Pinot Noir.

**ORIGIN:** blended lots from the Palazzo and Anfiteatro estate vineyards in the village of Calino in Cazzago San Martino, and the Sera vineyard in Torbiato di Adro. The vineyards face north-northwest on hillslopes caressed by breezes coming from the Adamello Park across Lago d'Iseo.

**SOILS:** deep, pebble-rich morainic soils derived from interaction between the moraine and torrential runoff from the ancient glacier. Less steep areas feature fine-grained, shallow sediment with medium-textured clay-loam soil.

**TRAINING METHOD:** Simple Guyot.

**VINEYARD DENSITY:** 8,000 vines per hectare.

**AVERAGE VINE AGE:** 20 years. **VINEYARD YIELD:** 95 quintals of grapes per hectare.

**YIELD IN MUST:** 60%, equal to 57 hectolitres per hectare.

**HARVEST PERIOD:** first and second third of August, with handpicking of the clusters into small boxes.

**VINIFICATION:** the clusters are chilled, then gently pressed. The must ferments in stainless steel tanks at 13-14°C, and 20% of the Chardonnay ferments in French oak barrels. Each vineyard parcel is vinified separately, to preserve its individuality.

**TIRAGE:** in May following the harvest.

**SUR LIE MATURATION:** a minimum of 30 months. **DOSAGE:** 2 grams per litre.

**POST-DISGORGEMENT AGEING:** a minimum of 6 months.

**TASTING NOTES:** pale straw yellow with greenish highlights, and a delicate, long-lingering bead. Generous, fragrant nose, with scents of slightly green fruit—pineapple, winter White Calvilla apple, Decana del Comizio pear—, citrus blossom and acacia, which interweave with a subtle balsamic note of Greek basil and biscuit that segue into smooth vanilla. The palate, vertical and balanced, combines the acid vein with the solid structure and the long finish.

**FIRST YEAR OF PRODUCTION:** 1996

# Ronco Calino organic - Franciacorta / [PDF Presentation](#)

<https://www.cmkselections.com/ronco-calino>



## Satèn ORGANIC FRANCIACORTA BRUT

Far more than just a Franciacorta, Satèn is a timeless harmony of spring wildflower blossoms and delicately green fruit, a monovarietal Chardonnay whose refined effervescence is crystalline, creamy, and utterly seductive.

A minimum of 30 months' maturation sur lie.

[Technical Sheet](#)

[Watch the video](#)



**VINTAGE:** Non-vintage.

**GRAPES:** 80% Chardonnay and 20% Pinot Noir.

**ORIGIN:** blended lots from the Palazzo and Anfiteatro estate vineyards in the village of Calino in Cazzago San Martino, and the Sera vineyard in Torbiato di Adro. The vineyards face north-northwest on hillslopes caressed by breezes coming from the Adamello Park across Lago d'Iseo.

**SOILS:** deep, pebble-rich morainic soils derived from interaction between the moraine and torrential runoff from the ancient glacier. Less steep areas feature fine-grained, shallow sediment with medium-textured clay-loam soil.

**TRAINING METHOD:** Simple Guyot.

**VINEYARD DENSITY:** 8,000 vines per hectare.

**AVERAGE VINE AGE:** 20 years. **VINEYARD YIELD:** 95 quintals of grapes per hectare.

**YIELD IN MUST:** 60%, equal to 57 hectolitres per hectare.

**HARVEST PERIOD:** first and second third of August, with handpicking of the clusters into small boxes.

**VINIFICATION:** the clusters are chilled, then gently pressed. The must ferments in stainless steel tanks at 13-14°C, and 20% of the Chardonnay ferments in French oak barrels. Each vineyard parcel is vinified separately, to preserve its individuality.

**TIRAGE:** in May following the harvest.

**SUR LIE MATURATION:** a minimum of 30 months. **DOSAGE:** 2 grams per litre.

**POST-DISGORGEMENT AGEING:** a minimum of 6 months.

**TASTING NOTES:** pale straw yellow with greenish highlights, and a delicate, long-lingering bead. Generous, fragrant nose, with scents of slightly green fruit—pineapple, winter White Calvilla apple, Decana del Comizio pear—, citrus blossom and acacia, which interweave with a subtle balsamic note of Greek basil and biscuit that segue into smooth vanilla. The palate, vertical and balanced, combines the acid vein with the solid structure and the long finish.

**FIRST YEAR OF PRODUCTION:** 1996

# Ronco Calino Organic - Franciacorta / [PDF Presentation](#)

<https://www.cmkselections.com/ronco-calino>



## Nature 2016 ORGANIC FRANCIACORTA BRUT NATURE

70% Chardonnay encounters 30% Pinot Noir in a duet that is both luscious, precise, and clean-edged. This vintage-dated Franciacorta, devoid of the usual syruped dosage, is styled for courageous palates.

A minimum of 40 months' maturation sur lie.

[Technical Sheet](#)

[Watch the video](#)



**VINTAGE:** 2016.

**GRAPES:** 70% Chardonnay and 30% Pinot Noir.

**ORIGIN:** combination of Pozzo, Palazzo, and Sottobosco estate vineyards in the village of Calino in Cazzago San Martino, oriented northwest-northeast.

**SOILS:** the entire slope-face and the Pozzo vineyard in particular lie at the convergence of different geological agents—glacial, stream-borne, and fluvial—representing the spectrum of the local geological complex. Their characteristics and permeability, in interaction with an unusual vein of limestone, distinguish this terrain and give the resultant wine its singular refinement and aromatics.

**TRAINING SYSTEM:** Simple Guyot.

**VINEYARD DENSITY:** 6,000-8,000 vines per hectare.

**AVERAGE VINE AGE:** 28 years.

**VINEYARD YIELD:** 95 quintals of grapes per hectare.

**YIELD IN MUST:** 40%, equal to 38 hectolitres per hectare.

**HARVEST PERIOD:** first and second third of August, with hand-picking of the clusters into small boxes.

**VINIFICATION:** the clusters are chilled, then gently pressed to extract the free-run juice. The must ferments in stainless steel tanks at 13-14°C, and 35% of the Chardonnay ferments in French oak barrels. Each vineyard parcel is fermented separately, to preserve its individuality.

**TIRAGE:** in May following harvest.

**SUR LIE MATURATION:** a minimum of 40 months.

**DOSAGE:** 0 grams per litre.

**POST-DISGORGING AGEING:** 12 months.

**TASTING NOTES:** pale straw yellow with subtle greenish highlights, displaying an elegant, lengthy mousse and bead. It boasts a stylish, aromatic complex, with rich notes of fruit—pineapple, late-ripening pear, Fuji apple and grapefruit; floral impressions of hawthorn, acacia, and orange blossom and citrus honey. Balsamic and slightly peppery, it recalls eucalyptus leaf and caramel. The palate shows superb, fleshy weight, yet with a crisp, vibrant acidity, progressing to a dry, clean-edged finish marked with a tangy savouriness.

**FIRST YEAR OF PRODUCTION:** 2007.

# Ronco Calino organic - Franciacorta / [PDF Presentation](#)

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## Rosé Radijan ORGANIC FRANCIACORTA BRUT

Its name an homage to our founder's father, Gianni Radici, this all-Pinot Noir Franciacorta with a very limited dosage is a challenge to circumscribe and define: a quicksilver creature of the forest that eludes capture.

A minimum of 36 months' maturation sur lie.

[Technical Sheet](#)

[Watch the video](#)



**VINTAGE:** Non-vintage.

**GRAPES:** 100% Chardonnay.

**ORIGIN:** a distinctive expression of the Palazzo, Cima Caprioli, and Sottobosco estate vineyards in the village of Calino in Cazzago San Martino, which face northwestnortheast, ensuring crisp acidities and refined aromatics.

**SOILS:** well-drained morainic soils whose profiles were sculpted by the ancient water flows that created much of Franciacorta. Medium textured, fertile soils with abundant organic content also contain a sandier component.

**TRAINING SYSTEM:** Simple Guyot.

**VINEYARD DENSITY:** 6,000-8,000 vines per hectare.

**AVERAGE VINE AGE:** 18 years.

**VINEYARD YIELD:** 95 quintals of grapes per hectare.

**YIELD IN MUST:** 60%, equal to 57 hectolitres per hectare.

**HARVEST PERIOD:** first and second third of August, with hand-picking of the clusters into small boxes.

**VINIFICATION:** the clusters are chilled, then gently pressed. The must ferments in stainless steel tanks at 13-14°C, and 30% of the Chardonnay ferments in French oak barrels. Each vineyard parcel is vinified separately, to preserve its individuality.

**TIRAGE:** in May following the harvest.

**SUR LIE MATURATION:** a minimum of 30 months.

**DOSAGE:** 5 grams per litre.

**POST-DISGORGEMENT AGEING:** 6 months.

**TASTING NOTES:** pale straw yellow with light green highlights, and a lengthy, very delicate mousse. The elegant bouquet releases impressions of white flowers (jasmine, citrus flowers, magnolia, and honeysuckle), alongside justripe fruit, pineapple, summer pear, green apple, and vineyard peach, with a subtle spicy vein of coriander, pink pepper, and Genoa pandolce melding into almond. Enfolding and full-flavoured on the palate, with a crisp acidity that perfectly complements the overall delicacy of the wine.

**FIRST YEAR OF PRODUCTION:** 1996



You can find us at

**CMK Selections Inc.**

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

cmk@cmkselections.com  
skype:cmkconsulting

<http://www.cmkselections.com>

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