

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](#)

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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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