

# 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

# Tuscany

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



# 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](#)

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## "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](#)



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## “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

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## “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

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## “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

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## “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

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## "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, Cilieggiolo 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.

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