



FATTORIA  
SAN MICHELE A TORRI

Fattoria San Michele a Torri, an Organic Farm since 1992, is situated in the heart of the Chianti region.

600  
hectares of  
terrain



65  
Hectares of  
vineyards



65  
Hectares of  
olive groves



211  
Meters  
above sea  
level



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## History

San Michele a Torri is a small village situated in the Val di Pesa hills, just southwest of the city of Florence. The village got its name from the medieval castle that was first mentioned in 1126. Today, only some traces of the castle remain. Most of the castle was destroyed in 1324 by Castruccio Castracani.

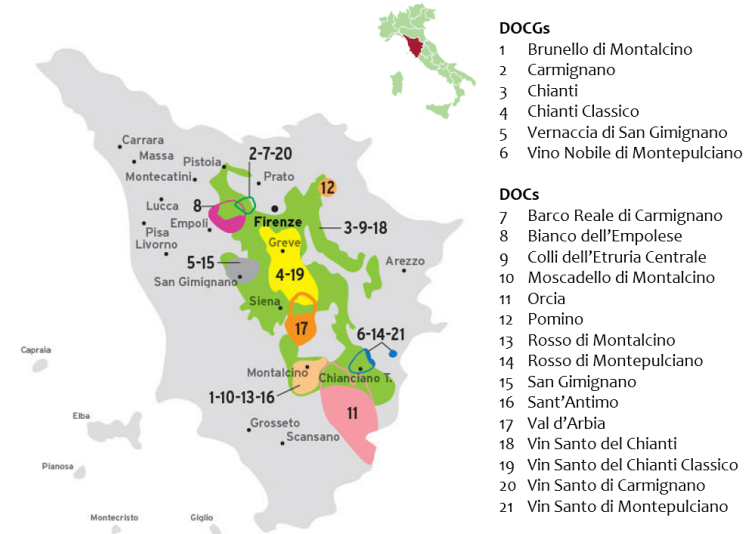
Fattoria San Michele a Torri developed over the centuries from an ancient medieval villa. Documentation referring to the structure exists from as far back as 1535 and it is certain that it was used as an important center of production in the 1800's. Numerous interventions have reshaped the villa over the years, exemplified by the brick vaulted wine cellar, the 18th century chapel and the Neo-Gothic well , all beautifully restored in 1822 before being destroyed again during WWII.

On July 30, 1944 the "Fattoria" was in the centre of "The battle of San Michele a Torri" since the city walls were the last standing defense before Florence. The New Zealand and German troops battled there for one week leaving dozens dead. Many historians believe that this battle was more intense and significant than the famous battle of Cassino. During this battle, most of the population of San Michele took refuge in the cellars below the Fattoria and 120 people are believed to have hidden in the barrels feeling they would be safer there. In memory of those who died from the New Zealand armed force, July 30th is celebrated as "San Michele day."

Recently the farm has been restored strictly respecting its original style and elegance.



## Toscana (Historic Center)



Detail map ©2019 Federdoc, used by permission

### Terroir

We are an Organic Farm since 1992, situated in the heart of the Chianti region just 15 km from the city of Florence. We own over 370 hectares of land of which 55 are vineyards responsible of the production of chianti italy wine, 40 are active olive groves responsible for producing Laudemio. The rest is arable land and forest suitable for breeding Cinta Senese. The territory of the Fattoria San Michele is 211 meters above sea level, right in the middle of the most well known wine regions of Classic Chianti and Chianti Colli Fiorentini.

Paolo Nocentini, the current owner, is the one responsible for developing new and innovative ways to cultivate the traditional agriculture. He personally has renovated and expanded the crop directing it to the organic production of typical Tuscan products such as organic honey, organic chickpeas and creating what can be easily considered an organic farm.

Our respect for the balance between natural cultivation and breedings is what creates the excellence of our products which consists of : a variety of chianti italy wine such as Chianti Colli Fiorentini Docg wine, Classic Chianti Docg.

Fattoria San Michele a Torri is committed to sustaining the biological cultivation. We believe that by only using natural products and respecting the biological balance and biodiversity of our environment, our staff can produce high-quality foods. The conscious decision to buy only biological, low environmental impact food helps future sustainability. We decided to make organic Tuscan products our strength, so we are equipped with the necessary certifications to ensure compliance with the rules of production.

Tuscany has a rich and strong gastronomic tradition. The combination of its climate, altitude and soil give this particular area of the Chianti the perfect formula for producing high quality wine and fine foods.

These are the typical Tuscan products that are World renowned.

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## Awards

A short selection of our Awards presented here. For more go [here](#).



### MUNDUS VINI - BIOFACH 2015 - GOLD AND SILVER

**GOLD MEDAL** for Chianti Classico Docg 2011

"TENUTA LA GABBIOLA"

**GOLD MEDAL** for Riserva Chianti Colli Fiorentini Docg

2011 "SAN GIOVANNI NOVANTASETTE«

**SILVER MEDAL** for Riserva Chianti Classico Docg 2010

"TENUTA LA GABBIOLA"

### TENUTA LA GABBIOLA, CHIANTI CLASSICO RISERVA '12 - DWWA – SILVER

91/100 Ripe forest fruit and fresh wild herb aromas. Generous fruit character of cherry and raspberry, with tobacco and herbs adding to the complexity. Richly textured with fine, dusty tannins. Finishes long and dry. Still youthful.

### TENUTA LA GABBIOLA 2006 - 19 PTS / 20

Intense nose of plum, prune, black cherry and berries with hints of oak, vanilla and spice. A big red - powerful and resonating, muscular tannins, with dense fruit. Intense and impressive.

# Reds

## “Murtas” SUPERTUSCAN IGT Toscana Rosso

### Data Sheet

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:** The grapes used are Sangiovese, Cabernet Sauvignon and Colorino

**Soil:** The soil is semi soft with tendencies of clay. There is a large amount of bones present which makes the terrain, on average, relatively fertile.

**Training:** The training method used is 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:** The Sangiovese are 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. The union of these 3 wines are combined some time before the bottling in order for them to amalgamate. The proportions are usually 40% Sangiovese and Cabernet while the remaining 20% is Colorino. However, this of course may vary according to the characteristics of every single grape. 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.

**Pairings:** Super Tuscan Murtas as a great wine best when combined with many second courses such as wild boar, bittersweet hare, roasts and of course the Florentine Steak. The tannins contrast the succulence of the meat while the alcohol cleans the pallet and wash down the fatty flavor.



## “Tenuta la Gabbiola” RISERVA Chianti Classico DOCG



### Data Sheet

**Chianti Classico Riserva** comes from the most careful selection of Sangiovese grapes.

**Vines:** Produced mainly from 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:** The two training methods used are the guyot and the cordon with a planting density of about 5,000 vines / hectare.

**Harvest:** The harvest is done manually in October.

**Soaking a Fermentation:** The fermentations process 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. We believe that our Sangiovese wine can reach a more soft and full body if aged in larger 25hl barrels as opposed to smaller barriques. The most common characteristic of the Sangiovese is it's 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.

**Pairings:** This wine is paired best with rich foods such as polenta, lasagna and a variety of meats such as Florentine steak and stewed meat. The tannins in the wine react with the succulence of the meat while the alcohol cleanses your palate nicely from the fatty flavors



## “San Giovanni Novantasette” RISERVA Chianti Colli Fiorentini DOCG



### Data Sheet

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:** fermentation 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.

**Pairings:** this wine is well suited to all meat dishes . Excellent with the typical Florentine T-bone steak and with red or grilled meat , but even better served with casseroles and braised meats, such as “peposo” or “stracotto”, in fact, the aromatic quality of the wine goes well with aromatic cooking sauces, while the alcohol and tannin contrast well with the richness and the strong flavour of meat.

## “Chicchirossi” IGT Toscana Rosso



### Data Sheet

**Chicchirossi** is a wine produced within the Hills of Central Tuscany with Red Malvasia, Ciliegolo, 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 us to increase greatly the quality of our 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 Ciliegolo 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, Ciliegolo, 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, winery 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.

**Pairings:** ChicchiRossi I.G.T. Red Colli della Toscana Centrale is a wine that is well suitable for all dishes. It matches very well with many appetizers thanks to an interesting olfactory appearance with well-marked fruity and floral scents. For example Tuscan crostini with pate or salami and cheese would be a perfect combination. It pairs best with tasty meat sauces such as amatriciana or carbonara for the first course and with roasted meats, such as roast beef, for second courses, where the tannic and alcoholic components match well.

## “Tenuta la Gabbiola” Chianti Classico DOCG



### Data Sheet

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:** Produced mainly from 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:** The training method used is the guyot with a planting density of 5,000 vines / hectare.

**Harvest:** The harvest is done manually, usually beginning in September or early October.

**Soaking and fermentation:** The 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.

**Pairings:** It is a wine that is well suited for both first and second courses. It pairs well with rich lasagna and grilled meat and roasts. The tannins react with the succulence of the meat, while the alcohol and acidity cleanse your palate from the fatty flavor.

## “Nudo” NO SULFITES ADDED IGT Toscana Rosso



### Data Sheet

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 Gouyot, 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.

**FOOD PAIRING:** This wine goes well with any kind of food: important and rich first courses, from pasta with meat sauces to baked lasagna, but it is at its best served with all meat second courses , from grilled meat (the typical Florentine T-boned steak) to roasts. The tannin in the wine contrasts well with the succulence of the meat, while the alcohol cleans the palate of its fats and strong taste of the meat.

**Alcohol level :** 14,50 % Vol. **Residual sugar :** 2 g/l **Total extract :** 30 g/l **Total acidity :** 5,2 g/l

## “San Michele a Torri” Chianti Colli Fiorentini DOCG



### Data Sheet

**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.

**Vines:** Produced mainly from Sangiovese, Canaiolo, Colorino and Merlot.

**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.

**Aging:** 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, winery and floral nuances.

**Considerations:** Best when consumed within 4-6 years after harvest.

**Pairings:** Chianti Colli Fiorentini DOCG is suitable for all dishes. It matches very well with many appetizers thanks to an interesting olfactory appearance with well-marked fruity and floral scents. For example Tuscan crostini with pate or salami and cheese would be a perfect combination. It pairs best with tasty meat sauces such as amatriciana or carbonara for the first course and with white or dark meat such as roast beef for second courses.

# Whites

## “La Luna” IGT Toscana Bianco BARRICATO



### Data Sheet

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 fruitily 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.

**Food pairing:** White wines are traditionally served with fish, but we recommend this wine with dishes such as “trippa alla fiorentina” (tripe) or “lampredotto” an offal dish typical to Florence, white meats, and blue-cheese and aged cheese. It is also very good served with vegetable first courses and dishes rich with aromatic herbs.

## “Campotrovo” IGT Toscana Bianco



### Data Sheet

**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.

**Aging:** 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.

**Pairings:** Traditionally, white wine is a fish wine, however we also recommend it with dishes like Florentine tripe or “lamprey”. It is also excellent wine paired with pasta with vegetables richly seasoned with herbs.



# Rose

## “Rosè” IGT Toscana Rosato



### Data Sheet

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, Ciliegolo 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.

**Aging:** 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.

**Pairings:** This wine is nicely paired with appetizers such as cold cuts and cheeses however, it can be most definitely be poured throughout the entire meal because of its freshness.

# Dessert

## “Vinsanto” del Chianti DOC – Bottle 0,375lt.



### Data Sheet

This wine is **the pride of San Michele**. It is a result of hard work that involves a lot of energy, time and space. The most common Vin Santo is to be dipped with biscuits, however ours on the contrary, is best to be sipped alone. Its has a rich olfactory appearance and has an amplitude of scents ranging from honey to dried fruits. The ethereal notes are an important part of its structure and it is a good wine to just sip and enjoy.

**Vines:** The grapes used are Trebbiano and San Colombano.

**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 the guyot with the planting density of 5,000 / hectare.

**Harvest:** The grapes are harvested when fully ripe and placed above racks to dry. Here they remain until the desired sugar concentration is around 40%.

**Fermentation and Soaking:** Because there is never a specific time when the grapes reach their desired sugar concentration due to weather and other variables, we select only the grapes perfectly intact from December to late March.

Once the sugar level desired has been reached, the grapes are crushed and subjected to a subsequent pressing in order to obtain all of the must, which is then placed in small barrels (caratelli) of approximately 100 lt. A slow fermentation lasting up to 5 years allows this wine to complete its development and draws out all of its unique characteristics.

**Appearance:** Amber yellow with nuances of copper. It is very dense and consistent.

**Aroma:** Notes of sweet dried fruit, dried figs, dates, dried apricots and honey.

**Considerations:** Great wine also suitable for long aging.

**Parings:** We like to think this is a good wine for the middle of the afternoon while listening to good music or reading a book. Besides this type of pairing, this wine is delicious with blue cheese, goat cheese and pate.

## “Aleatico” IGT Toscana – Bottle 0,5lt.



### Data Sheet

The **Aleatico** is a typical grape from Tuscany which produces a very popular dessert wine. Its ideal habitat is coastal and closer to the islands, however now it has become common even inland where it is appreciated for its aroma and sweetness. At one time it was common to offer guests a glass of Aleatico after a meal as a fitting end. In San Michele we have a small vineyard entirely dedicated to the production of this wine.

**Vines:** The grape used is Aleatico.

**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 the cordon with a planting density of 4,000 vines / hectare.

**Harvest:** Our Aleatico is obtained from grapes harvested slightly over ripe around mid-September.

**Fermentation and Soaking:** The grapes are left to dry on racks for 25-30 days. These days are important to provide a good consistency of sugar as well as an unchanged environment for the aromatic terpenes that give this wine its characteristic aroma of floral, fruity roses. The maceration process takes place in concrete.

**Aging:** The wine is placed in steel containers for 12 months.

**Appearance:** Garnet red with brick nuances.

**Aroma:** Sweet floral notes of rose.

**Taste:** warm and sweet yet lively and fresh.

**Considerations:** Great after a meal with dry pastries.

**Pairings:** An excellent wine for after a meal with all types of biscuits and dry cakes. It is also great with fruit tart and can be combined with middle aged cheeses.

## 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.

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FATTORIA  
SAN MICHELE A TORRI



- Chianti Classico Gran Selezione**  
30 months of ageing before release - created in 2014  
Highest quality designation - grapes from the best estate vineyards
- Chianti Classico Riserva**  
24 months of ageing before release  
More concentration, structure, complexity
- Chianti Classico DOCG**  
80% min of Sangiovese  
12 months of ageing before release
- Chianti subzones**  
Rufina and Colli Senesi the best; Colli Aretini, Colline Pisane, Montalbano, M...
- Chianti DOCG**  
70% min of Sangiovese  
6 months of ageing before release



