

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

Veneto

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

Short Info

Veneto is a region of northeastern Italy near the Adriatic Sea. Venice (Venezia) is its capital and largest city, though Verona is nearly as large. Tourists travel to Veneto largely to see the famed city of Venice and Romeo and Juliet's balcony in Verona, but the region also includes Padua (Padova), Vicenza, the Dolomite Alps, and Lake Garda. Veneto is best known in the wine industry for its red Valpolicella (including Amarone), white Soave, and sparkling Prosecco. It has the most DOCGs (14), 29 DOCs, and 10 IGP. Veneto is the most productive Italian wine region, with its vineyards generating 10.8 million hl (120 million cases) of wine in 2020, enough to rank fifth or sixth in the world if Veneto were included independently. Veneto produces more than 80% white wine, the most of any Italian region, owing primarily to Prosecco and Delle Venezie, with 78 percent at the DOP level. Glera, Garganega, Merlot, Corvina, and Pinot Grigio are the region's principal grape types.



Maculan

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Bidibi



Location of vineyard:	Breganze hills
Exposure and type of land:	volcanic and tuffaceous hills
Grape variety:	60% Tai and 40% Sauvignon
Vine layout:	cold maceration for two days and soft pressing completely with no oxidation
Aging:	in stainless steel tanks for six months
Color:	straw-yellow
On the nose:	intensely aromatic with refreshing notes of ripe tropical fruit, citrus and fresh cut grass
In the mouth:	dry and well-rounded on the palate with vibrant acidity and a pleasantly persistent finish

Perfect as an apéritif or a compliment to soups, first course and light fish

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Pino & Toi



Location of vineyard: Breganze hills

Exposure and type of land: volcanic and tuffaceous hills

Grape variety: 60% Tai, 25% Pinot Bianco, 15% Pinot Grigio

Vine layout: cold maceration for two days and soft pressing completely with no oxidation

Aging: in stainless steel tanks for six months

Color: pale lemon-green

On the nose: intense floral and fruity aromas

In the mouth: dry and zesty on the palate, with well-rounded structure and a flavourful, long finish

Perfect as an apéritif or as a compliment to salads, first course with fish and vegetarian fare.

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Vespaiolo



Location of vineyard: the hills of the DOC Breganze

Exposure and type of land: volcanic and tuffaceous hills

Grape variety: 100% Vespaiola

Vine layout: cold maceration for two days and soft pressing completely with no oxidation

Aging: in stainless steel tanks for four months

Color: pale lemon with greenish reflections

On the nose: it boasts intensely aromatic notes of ripe stone fruit, honey and orange blossom

In the mouth: dry on the palate it is dry with a lovely balance between its full-bodied mouthfeel and crisp acidity.

Local pairing is with "baccalà (stockfish) alla vicentina" or white asparagus "alla basanese". In general, perfect with roasted vegetables, such as zucchini or squash, or fish courses.

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Ferrata Chardonnay



Location of vineyard: Ferrata estate in Breganze

Exposure and type of land: volcanic and tuffaceous soil

Grape variety: 100% Chardonnay

Vine layout: cold maceration for two days and soft pressing completely with no oxidation

Aging: fermentation in new French oak barriques and laying on the yeast in barriques for five months

Color: clear intense lemon in color, with goldish notes

On the nose: pronounced notes of ripe tree fruit followed by hints of butter, almond, vanilla and light toasted wood

In the mouth: voluptuously rich and full on the palate with flavours that continue to unfold well into the finish.

It is perfect with more substantial first course, including soups, flavourful fish, poultry or grilled pork loin. You can "forget it" in your cellar for ten years at least!

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Ferrata Sauvignon



Location of vineyard: Ferrata area of Breganze

Exposure and type of land: volcanic and tuffaceous hills

Grape variety: 100% Sauvignon

Vine layout: cold maceration for two days and soft pressing completely with no oxidation

Aging: in stainless steel tanks for six months

Color: clear and intense lemon

On the nose: rich notes of ripe tropical fruit, peaches and saffron

In the mouth: dry on the palate with enticing flavours of lemon, orange blossom and mint with a long, satisfying finish.

A perfect pairing with first course such as buttery pastas and grilled or roasted poultry.

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Costadolio



Location of vineyard: Breganze hills

Exposure and type of land: volcanic and tuffaceous hills

Grape variety: 100% Merlot

Vine layout: manual harvest, directly soft pressing and immediate separation of must and skins with no maceration

Aging: in stainless steel tanks for three months

Color: light colour of peach tree flower petals

On the nose: intense and fruity aromas of peaches and lychee and with white flower petals

In the mouth: on the palate, it is fuller-bodied and silky, with a lovely, lingering acidity.

Perfect pairing with pastas and risotto with meat or fish and grilled or roasted fish.

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Brentino



- Location of vineyard:** the best Vineyard areas of the DOC of Breganze
- Exposure and type of land:** volcanic and tuffaceous hills
- Grape variety:** 55% Merlot
45% Cabernet sauvignon
- Vine layout:** manual selection of the clusters and fermentation in stainless steel containers, sever days of maceration
- Aging:** half of the wine for one year in stainless steel tanks and half in French oak barriques, 1/3 new oak
- Color:** deep ruby-red
- On the nose:** seductive aromas of blackberries and dark cherries, along with hints of cedars and forest from the one year of aging in French barriques
- In the mouth:** the wine is dry and full-bodied, which bilance harmoniously with its firm tannic backbone and distinct dark flavors, which persist well into the finish
- Nice pairing with first corse with meat ragout, reasted or grilled meat and hearty stews.

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Cabernet



Location of vineyard: Breganze hills

Exposure and type of land: volcanic and tuffaceous hills

Grape variety: 80% Cabernet sauvignon
20% Cabernet franc

Vine layout: fermentation in stainless steel tanks with several pumping over

Aging: in stainless steel tanks for one year

Color: ruby red

On the nose: concentrated aromas of ripe blackberries and hints of savory herbs

In the mouth: medium-bodied on the palate, with fine-grained tannins and silky texture

Pairs very well with hearty first course such as meat ragouts and roasted or grilled meats.

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Cornorotto Marzemino



Location of vineyard: in the Cornorotto area in Fara Vicentino

Exposure and type of land: volcanic and tufaceous hills

Grape variety: 100% Marzemino

Vine layout: Grapes are slightly dried for one week, fermentation in stainless steel tanks with frequent punching downs

Aging: Six months in stainless steel tanks

Color: intense ruby red with purple notes

On the nose: rich with notes of black small bries and ripe black fruits

In the mouth: intense and persistent flavours, soft and velvety with very light tannins.

Perfect pairing with first courses with gamy ragouts, roasted meats and mixed grilled meats.

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Pinot Nero



Location of vineyard: Breganze hills

Exposure and type of land: volcanic and tuffaceous hills

Grape variety: 100% Pinot nero

Vine layout: manual selection of the clusters and fermentation in stainless tanks with punching down several times a day

Aging: for one year in stainless steel tanks

Color: light ruby

On the nose: fine aromas of red berries and underbrush

In the mouth: well balanced on the palate with interwoven notes of forest fruits, earthiness and spice.

A versatile wine with food, pair with anything from stuffed or baked pasta to cured meats and aged cheeses.

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Altura Pinot Nero



Collocazione del vigneto: colline della zona DOC di Breganze

Giacitura e tipo di terreno: colline vulcaniche

Varietà di uve: Pinot Nero 100%

Cure nella preparazione: fermentazione in tini aperti di acciaio fermentazione malo-lattica spontanea

Affinamento: in barrique di rovere francese per 12 mesi

Colore: rosso rubino scarico

Profumo: fruttato fine ed elegante

Sapore: equilibrato, asciutto e corposo, di buona struttura, aromi delicati e sottili di piccoli frutti rossi

Abbinamenti: Piatti saporiti, paste ripiene e al forno, salumi e formaggi di media stagionatura.

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Crosara



Location of vineyard: between the Santo Stefano and the Ferrata properties, one single vineyard of a 10.000 vines per hectar Vineyard planted in 1994

Exposure and type of land: volcanic and tuffaceous hill

Grape variety: 100% Merlot

Vine layout: manual harvest, tight selection of clusters, fermentation in small open top stainless steel tanks with several punching downs during the eight days of maceration

Aging: for one year in new French oak barriques and then in bottles for six months

Color: deep purple in color with ruby reflections

On the nose: the bouquet is profoundly rich with notes of black small berrei and very ripe fruit, spices, coffee and cocoa

In the mouth: these penetrating and persistent flavors merge beautifully with the fine-grained tannins and velvety mouthfeel.

A wine of remarkable concentration, lenght and finish that leaves the senses fully satisfied!

Perfect apiring with grilled or braised meats and aged cheeses

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Fratta



Location of vineyard: the Cabernet sauvignon is from a 10.000 vines per hectar Vineyard in the Ferrata area, the Merlot is from the Villa Elettra Vineyard

Exposure and type of land: volcanic and tuffaceous hills

Grape variety: a blend of Cabernet sauvignon and Merlot grown in very best, low-yielding vineyards

Vine layout: manual harvested, tight selection of clusters, fermentation in small open top stainless steel tanks

Aging: for one year in new French oak barriques

Color: rich ruby red with purple reflections

On the nose: the wine carries intense aromas of red berrei, bilberries and raspberries, along with spicy notes of cocoa and coffee

In the mouth: a balanced expression of fine-grained tannins, and full-bodied, flavourful Elegance.

Perfect with grilled or roasted red meats or aged cheeses.

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Palazzotto Cabernet sauvignon



- Location of vineyard:** the best exposed hills in the DOC Breganze
- Exposure and type of land:** volcanic and tuffaceous hills
- Grape variety:** 100% Cabernet sauvignon
- Vine layout:** manual harvesting, fermentation in stainless steel tanks with eight days of maceration, several punching down
- Aging:** for one year in French oak barriques, half new half second usage
- Color:** brilliant ruby red
- On the nose:** intense yet elegant aromas of red berries and black licorice
- In the mouth:** dry and full-bodied on the palate and beautifully integrated, fine-grained tannins.
- Perfect pairing with red meats, whether grilled, braised, stewed or roasted.

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Acininobili



Location of vineyard: Breganze hills

Exposure and type of land: volcanic and tuffaceous hills

Grape variety: 100% Vespaiola

Vine layout: painstaking manual selection of stalks with undeveloped Botritis cinerea (noble rot)

Aging: for two years in new barriques, in bottles for one year

Residual sugar: 210 g/l

Color: brilliant deep antique gold

On the nose: great, intense and spicy bouquet of honey, dry fruit, raisins and minerally flint

In the mouth: sweet yet elegant, this wine is full-bodied, elegant and sumptuous. Very long and satisfying finish: an exciting experience!

As a pairing we suggest foie gras, but also is a perfect occasion when shared with a loved one in front of the fireplace - the perfect meditation wine!

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Dindarello



Location of vineyard: the best areas of Veneto vocated for this variety

Exposure and type of land: volcanic and tufaceous hills

Grape variety: 100% Moscato

Vine layout: healthy and selected grapes are dried for one month, fermetation in stainless steel tanks

Aging: in bottle for three months

Residual sugar: 130 g/l

Color: pale-lemon

On the nose: intensely aromatic notes so true to the variety:
grapes, honey and orange blossoms

In the mouth: sweet on the palaet, balanced and full-bodied, yet simultaneously fresh and lively, with a long and persistent finish.

Perfect pairing with pastry, fruit tarts, homemade cakes and also rich creamy cakes.

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Madoro



Location of vineyard: Breganze hills

Exposure and type of land: volcanic and tuffaceous hills

Grape variety: 80% Marzemina
20% Cabernet sauvignon

Vine layout: the grapes are dried in a special room for one month and a half

Aging: for two years in new barriques, in bottles for one year

Residual sugar: 100 g/l

Color: deep red with purple notes

On the nose: arresting bouquet of ripe red berries followed by notes of blackberries, bilberries and dark cherries

In the mouth: sweet and full-bodied, big structure yet balanced with a very long finish.

A versatile dessert wine that is perfect with anything from dry cakes and wild berries to aged cheeses or strong-flavoured blue cheeses.

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Torcolato



Location of vineyard:	Breganze hills
Exposure and type of land:	volcanic and tufaceous hills
Grape variety:	100% Vespaiolo
Vine layout:	the grapes are dried in a special room for four months to concentrate flavours and sugar
Aging:	for one year in french oak barriques, 1/3 new and 2/3 second usage
Residual sugar:	155 g/l
Color:	brilliant gold
On the nose:	intense aromas of honey, flowers, vanilla and touch of elegant wood spices
In the mouth:	is sweet and full-bodied, with excellent balance between acidity and sugar. Clear and lively finish with a nice persistence.
	Perfect pairing with little pastry or local cakes like "fregolata", aged cheeses, like Asiago Stravecchio, or very strongly-flavoured blue cheeses.

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