

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.



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Campo alla Casa DOC Bolgheri Bianco 2021



Grape: Vermentino 60%, Sauvignon Blanc 40%

Wine making: The grapes are pressed softly, and the must is allowed to decant naturally under cold conditions. Fermentation takes place on indigenous yeast at controlled temperature 13-15°C in stainless still tanks where the wine remains on its noble lees. Refining first in steel and later in bottle.

Tasting notes: The wine has an intense straw yellow color, and the nose opens up with an ample spectrum of aromas of fresh fruits (pear and apple) and typical aromas of the Mediterranean scrub (sage, pine and laurel). A harmonious wine on the palate, with an optimal freshness and hint of minerals; persistently aromatic

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Poggio al Moro DOC Bolgheri Rosso 2020



Grape: Sangiovese 30%, Cabernet Sauvignon 30%, Syrah 10%, Merlot 30%

Wine making: The vinification takes place separately with maceration taking place over 3 – 4 weeks in temperature-controlled conditions. Fermentation taking place on indigenous yeast at controlled temperature 25-30°C in stainless still tanks. Following fermentation, the wine remains for nearly three months in small French oak barrels. Further refinement in bottle before being released.

Tasting notes: A powerful red, packed with black cherry, blackberry and plum flavors, featuring vibrant acidity. Firmly structured, with tannins that resonate on the finish, offset by sweet fruit and underbrush notes.

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Mèro IGT Toscana Merlot 2016

Grape: Merlot 100%

Wine making: A pure Merlot obtained from the best and oldest vines (year of planting 1998). The grapes are carefully selected doing multiple collections at harvest time. Long maceration at controlled temperature of 24/28 °C. Long enough, defined based on the different tasting done from the vats, to reach the objective of great freshness together the extraction of the best complexity and concentration. The wine is than refined for at least 18 months in French oak barriques (80% of second passage and 20% new). Long refinement in bottle before being released to the market.

Tasting notes: An intense ruby red wine with dark violet shades.

Elegant at the nose, concentrated, with notes of well ripen black berries (blackberry, black currant, black plumes) and fine spices (notes of tabacco and cocoa). Dens and intense on the palate, rich of round extract. Pleasantly fresh with powerful but fine and smooth tannins that give to the wine a great length.

A Merlot with all the characteristics for a long ageing.



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I Montali IGT 2018



Grape: 30% Merlot, 30% Cabernet Sauvignon, 20% Syrah, Sangiovese 20%

Wine making: The vinification takes place separately with maceration to be done over 3 to 4 weeks in temperature-controlled conditions. Following fermentation, the wine remains for nearly 12 months in small French oak barrels.

Tasting notes: The wine combines the freshness of Enrico's Poggio with the elegance and structure of Montepergoli. Notes of dark fruits and mocca - warm generous mouthfeel, with elegant polished tannins.

Sensuous and enveloping on the palate.

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Montepergoli DOC Bolgheri Rosso Superiore 2018



Grape: Merlot 35%, Cabernet Sauvignon 40%, Syrah 20%, Sangiovese 5%

Wine making: The grapes are carefully selected, and the vinification takes place separately, maceration taking place over a period of 20 – 28 days under temperature controlled (25-30°C) with fermentation on indigenous yeast. The wine remains for a minimum of 18 months in French oak barriques (60% 2nd passage, 40% new). A further period of refinement in bottle (a minimum of 18 months) before being released to the market.

Tasting notes: Color is an intense red with a smoky black – violet hue; the nose is clean, focused, with notes of ripe dark fruits (blackberries, black currants, black plums) accompanied by a slight hint of toasted oak. On the palate the wine has great intensity and harmony; it is rich with layers of flavors, concentrated with generous tannins which are well integrated contributing to its elegance, freshness and length.

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