

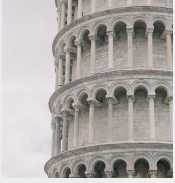
ITALIAN WINE PORTFOLIO

MEET OUR PRODUCERS

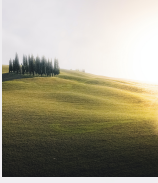


VOLUME | 1

CONTENT



03 INTRODUCTION & REGIONS



04 OUR PRODUCERS



05 LOMBARDY



10 PIEMONTE



22 VENETO



94 TUSCANY



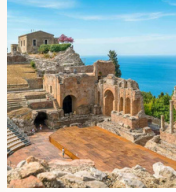
171 MARCHE



175 CAMPANIA



176 PUGLIA



192 SICILY

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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 Casinò 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, Montereaggio, 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

Scopone Società Agricola Srl - Rosso di Montalcino, Brunello di Montalcino

Marche

Andrea Felici - **Organic** Verdicchio dei Castelli di Jesi

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.



Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi /

[PDF Presentation](#)

<https://www.cmkselections.com/tenute-silvio-nardi>



BRUNELLO DI MONTALCINO VIGNETO MANACHIARA DOCG

TIPOLOGIA:
CRU DI BRUNELLO DI
MONTALCINO DOCG

ZONA DI PRODUZIONE:
VIGNETO MANACHIARA SITUATO
NEL COMUNE DI MONTALCINO
CON ESPOSIZIONE SUD-EST
A CIRCA 300 M S.L.M.

VITIGNO:
SANGIOVESE 100%

COMPOSIZIONE DEL SUOLO:
SABIE PICCHE DI GIARZI E
AROLLE PIUCCENICHE

SISTEMA DI ALLEVAMENTO:
CORDONE SPERMATO CON 4.500
CEPPI/HA.

VENDEMMIA:
MANUALE IN CASSETTA NELLA
TERZA SETTIMANA DI SETTEMBRE
CON ACCURATA SELEZIONE DELLE
UVE MIGLIORI

VINIFICAZIONE & AFFINAMENTO:
FERMENTAZIONE E MACERAZIONE
PER ALMENO 22 GIORNI A
TEMPERATURA CONTROLLATA
DI 28/30°C.
MATURAZIONE PER 18 MESI IN
BARRIQUE DI ROVERE FRANCESE
ALLINEI, SEGUITI DA 18 MESI
IN BOTTI GRANDI DI ROVERE
DI SLAVONIA. SUCCESSIVO
AFFINAMENTO IN BOTTIGLIA PER
2 ANNI

FORMATO:
0,75 / 1,5 LT / 3 LT
CASSA LEGNO

**CARATTERISTICHE
ORGANOLETTICHE:**
COLORE ROSSO RUBINO INTENSO,
PROFONDO CON LIEVI RIFLESSI
GRANATI. PROFUMI PULITI,
INTENSI E COMPLESSI, CON
NOTE DI FRUTTA MATURA,
ACCOMPAGNATE DA NOTE
FLORALI. IMPRESSIONE DA
UNA DELICATA COMPONENTE
SPREZIATA. AL PALATO PRESENTA
UN ATTACCO MORBIDO CHE
PROSEGUE CON UN'EVOLEZZIONE
DECCA, SOSTORTATA DA UNA
GIUSTA ACIDITÀ. DOTATO DI
GRANDE STRUTTURA SOSTORTATA
DA TANNINI MORBIDI, DOLCI E
AVVOLGENTI CON UN'ELEVATA
PERSISTENZA. NOTEVOLE
POSSIBILITÀ D'INVECCHIAMENTO

TYPE:
BRUNELLO DI MONTALCINO DOCG
CRU

PRODUCTION AREA:
MANACHIARA VINEYARD LOCATED
IN THE MUNICIPALITY OF
MONTALCINO WITH A SOUTH-EAST
EXPOSURE AT APPROXIMATELY
300 M A.S.L.

GRAPE VARIETY:
100% SANGIOVESE

SOIL COMPOSITION:
SANDS RICH IN QUARTZ AND
PIUCCENE CLAYS

TRAINING SYSTEM:
SPURRED CORDON WITH 4,500
PLANTS/HA.

HARVEST:
MANUAL IN CAGES IN THE FIRST
HALF OF OCTOBER WITH CAREFUL
SELECTION OF THE FINEST
GRAPES

WINE-MAKING AND AGING:
FERMENTATION AND MACERATION
FOR AT LEAST 22 DAYS AT A
CONTROLLED TEMPERATURE OF
28/30°C. MATURATION FOR 18
MONTHS IN FRENCH OAK
BARRICOUS ALLINEI, FOLLOWED
BY 18 MONTHS IN LARGE
SLAVONIAN OAK BARRELS.
SUBSEQUENT AGING IN BOTTLES
FOR 2 YEARS

SIZE:
0,75 / 1,5 / 3 LT
WOOD BOX

**SENSORY
CHARACTERISTICS:**
INTENSE, DEEP PURPLE-RED
COLOUR WITH SLIGHT GARNET
HIGHLIGHTS. CLEAR, INTENSE AND
COMPLEX AROMAS WITH HINTS
OF RIPE FRUIT, ACCOMPANIED
BY FLORAL NOTES, ENHANCED
WITH A DELICATE SPICY
COMPONENT. ON THE PALATE
IT SHOWS A MELLOW FIRST
IMPACT, CONTINUING WITH A
STEADY EVOLUTION, SUPPORTED
BY THE RIGHT DEGREE OF
ACIDITY. GREAT STRUCTURE,
SUPPLE, SWEET AND ENVELOPING
TANNINS, VERY GOOD LENGTH. AN
EXCELLENT WINE TO LAY DOWN



Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi /

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BRUNELLO DI MONTALCINO VIGNETO POGGIO DORIA DOCG

TIP-LOGIA:
CRU DI BRUNELLO DI
MONTALCINO DOCG

ZONA DI PRODUZIONE:
VIGNETO POGGIO DORIA SITUATO
NELLA PARTE NORD-OVEST DI
MONTALCINO ALL'INTERNO DELLA
TENUTA DI CASALE DEL BOSCO
CON ESPOSIZIONE SUD-OVEST/
NORD-OVEST A CIRCA 200 S.L.M.

VITIGNO:
SANGIOVESE 100%

COMPOSIZIONE DEL SUOLO:
CIASSIPI, SABBIE E ARGILLE

SISTEMA DI ALLEVAMENTO:
CORDONE SPERONATO CON 8.200
PIANTINE.

VENDEMMIA:
MANUALE NELLA SECONDA
SETTIMANA DI OTTOBRE

VINIFICAZIONE E AFFINAMENTO:
FERMENTAZIONE E MACERAZIONE
PER 28 GIORNI A TEMPERATURE
CONTROLLATA -30°C.
AFFINAMENTO PER 18 MESI IN
TONEAU DI ROVERE FRANCESE
(ALLIER) DI PRIMO E SECONDO
PASSAGGIO, SEGUITO DA 12 MESI
IN BOTTI GRANDI DI ROVERE
DI SLAVONIA. AFFINAMENTO IN
BOTTIGLIA PER ALMENO 36 MESI

FORMATI:
0,75 / 1,5 LT
CASSA LEGNO

BOTTIGLIE PRODOTTE:
3.500

DESCRIZIONE ORGANOLETTICA:
COLORE ROSSO RUBINO CON
RIFLESSI GRANATI. AL NASO
SI APRE AMPIO. LA NOTEVOLE
COMPLESSITÀ OLFATTIVA SI
SVILUPPA SU NOTE MINERALI DI
GIALLE, FRUTTATE DI FRAGOLE
ROSSE E SPECIATE CON CHIODI
DI GAROFANO E VANIGLIA
PREDOMINANTI. LE COMPONENTI
GUSTATIVE SI REALTANO SULLA
LUNGA MEZZA E SULL'EQUILIBRIO,
CON NOTE MORBIDE E
PERSISTENTI FINO AD ARRIVARE
AL RAFFINATO FINALE
CARATTERIZZATO DA TANNINI
FITTI E VELLUTATI

TYPE:
BRUNELLO DI MONTALCINO DOCG
CRU

PRODUCTION AREA:
POGGIO DORIA VINEYARD
LOCATED IN NORTH-WEST
SIDE OF MONTALCINO WITH
SOUTHWEST-NORTH-WEST
EXPOSURE AT APPROXIMATELY
200 M A.S.L.

GRAPE VARIETY:
100% SANGIOVESE

SOIL COMPOSITION:
JASPER, SAND AND CLAY

TRAINING SYSTEM:
SPURRED CORDON WITH 8.200
PLANTINGS.

HARVEST:
MANUAL IN CASES IN THE SECOND
WEEK OF OCTOBER

WINE-MAKING AND AGING:
FERMENTATION AND
MACERATION FOR AT LEAST
28 DAYS, AT A CONTROLLED
TEMPERATURE OF -30°C.
MATURATION FOR 18 MONTHS IN
NEW AND USED FRENCH OAK
TONEAU (ALLIER), FOLLOWED BY
12 MONTHS IN LARGE
OAK BARRELS FROM SLAVONIA.
THEN BOTTLE AGED FOR AT
LEAST 36 MONTHS

SIZE:
0,75 / 1,5 LT
WOOD BOX

BOTTLES PRODUCED:
3.500

SENSORY CHARACTERISTICS:
RUBY RED COLOR WITH GARNET
HIGHLIGHTS. AMPLE AND HIGHLY
COMPLEX FLAVORS AT THE NOSE
DEVELOP THEN TO MINERAL.
NOTES OF GRAPHITE, FRUITY
TONES OF RED BERRIES AND
SPICY AROMAS OF CLOVE AND
VANILLA. LONG AND BALANCED
AT THE PALATE. SMOOTH AND
PERSISTENT NOTES BRING TO THE
ELEGANT END CHARACTERIZED
BY PRESENT AND VELVETY
TANNINS



Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi /

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BRUNELLO DI MONTALCINO DOCG

TIPOLOGIA:
BRUNELLO DI MONTALCINO DOCG

ZONA DI PRODUZIONE:
DIVERSI VIGNETI SITUATI
NEL COMUNE DI MONTALCINO
CON ESPOSIZIONE NORD-OVEST/
SUD-EST A CIRCA 350 M S.L.M.

VITIGNO:
SANGIOVESE 100%

COMPOSIZIONE DEL SUOLO:
DIASPRI E SCISTI ARGILLOSI

SISTEMA DI ALLEVAMENTO:
CORDONE SPERONATO CON 5.500
CEPPI/HA.

VENDEMMIA:
MANUALE IN CASSETTA NELLA
TERZA SETTIMANA DI SETTEMBRE

VINIFICAZIONE & AFFINAMENTO:
FERMENTAZIONE E MACERAZIONE
PER ALMENO 30 GIORNI, IN
FUNZIONE DELLA PARCELLA, A
TEMPERATURA CONTROLLATA
-20°C. MATURAZIONE PER 12
MESI IN BARRIQUE DI ROVERE
FRANCESE (ALLER), DI SECONDO
PASSAGGIO, SLOGATA DA 12 MESI
IN BOTTI GRANDI DI ROVERE DI
SLAVONIA.

**SUCCESSIVO AFFINAMENTO IN
BOTTIGLIA PER ALMENO SEI MESI**

FORMATO:
0,375 / 0,75 / 1,5 / 3 LT

**CARATTERISTICHE
ORGANOLETTICHE:**
COLORE ROSSO RUBINO CARICO
CON REFLESSI GRANATI. PROFUMO
PULITO, ELEGANTE, INTENSO E
COMPLESSO, RICCO DI SENTORI
ETEREI, CON NOTE DI ANICE,
DI FRUTTI DI BOSCO MATURI E
CON UNA LEGGERA PUNTA DI
VANIGLIA. CALDO CON TANNINI
PRESENTI MA MORBIDI, DI
GRANDE STRUTTURA, BUONA
PERSISTENZA E NOTEVOLE
CAPACITÀ D'INVECCHIAMENTO

TYPE:
BRUNELLO DI MONTALCINO DOCG

PRODUCTION AREA:
VARIOUS VINEYARDS LOCATED
IN THE MUNICIPALITY OF
MONTALCINO WITH NORTH-WEST/
SOUTH- EAST EXPOSURE
AT APPROXIMATELY 350 M A.S.L.

GRAPE VARIETY:
100% SANGIOVESE

SOIL COMPOSITION:
JASPER AND SHALE

TRAINING SYSTEM:
SPURRED CORDON WITH 5.500
PLANTS/HA.

HARVEST:
MANUAL IN CASES IN THE SECOND
HALF OF OCTOBER

WINE-MAKING AND AGING:
FERMENTATION AND MACERATION
FOR AT LEAST 30 DAYS, BASED
ON THE LOT, AT A CONTROLLED
TEMPERATURE OF -20°C.
MATURATION FOR 12 MONTHS
IN NEW AND USED FRENCH OAK
BARRIQUE (ALLIER), FOLLOWED
BY 12 MONTHS IN LARGE
SLAVONIAN OAK BARREL S.
THEN BOTTLE AGED FOR AT
LEAST SIX MONTHS

SIZE:
0,375 / 0,75 / 1,5 / 3 LT

**SENSORY
CHARACTERISTICS:**
INTENSE RUBY RED COLOUR WITH
GARNET HIGHLIGHTS,
CLEAN, SOPHISTICATED, INTENSE
AND COMPLEX AROMAS, RICH IN
EVOLVED OVERTONES, WITH HINTS
OF ANISE, RIPE WILD BERRIES
AND A LIGHT TOUCH OF VANILLA.
WARM WITH SUPPLE TANNINS,
GREAT STRUCTURE, GOOD
LENGTH AND CONSIDERABLE
AGING CAPACITY



Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi /

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ROSSO DI MONTALCINO DOC

TIP-LOGIA:
ROSSO DI MONTALCINO DOC

ZONA DI PRODUZIONE:
DIVERSI VIGNETTI SITUATI
NEL COMUNE DI MONTALCINO
CON ESPOSIZIONE NORD-OVEST
A CIRCA 300 M S.L.M.

VITIGNO:
SANGIOVESE 100%

COMPOSIZIONE DEL SUOLO:
GALLESTRO E FORMAZIONI
MARINO ARENACEE

SISTEMA DI ALLEVAMENTO:
CORDONE SPERONATO
CON 5.200 CEPPI/HA.

VENDEMMIA:
MANUALE IN CASSETTA NELLA
SECONDA METÀ DI SETTEMBRE

VINIFICAZIONE E AFFINAMENTO:
DIRASPATURA TOTALE SEGUITA
DA BREVE MACERAZIONE
PREFERMENTATIVA A FREDDO;
FERMENTAZIONE E MACERAZIONE
PER ALMENO 15 GG. IN
FUNZIONE DELLA PARCELLA, A
TEMPERATURA CONTROLLATA
-30 °C.

**AFFINAMENTO IN LEGNI DI VARIA
CAPACITÀ IN PARTE NUOVI IN
PARTE USATI**

FORMATO:
0,375 LT / 0,75 LT

**CARATTERISTICHE
ORGANOLETTICHE:**
COLORE ROSSO RUBINO INTENSO.
PROFUMO DEDICO CON NOTE DI
FRUTTI ROSSI MATURI INTEGRATI
DA UNA BUONA COMPONENTE
SREZZATA.
AL PALATO SI PRESENTA CALDO,
MORBIDO E PIENO, STRUTTURATO
CON TANNINI BEN PRESENTI
MA VELLUTATI E NON AGGRESSIVI.
BUONA PERSISTENZA

TYPE:
ROSSO DI MONTALCINO DOC

PRODUCTION AREA:
VARIOUS VINEYARDS SITUATED
IN THE MUNICIPALITY
OF MONTALCINO WITH A
NORTH-WEST EXPOSURE AT
APPROXIMATELY 300 M A.S.L.

GRAPE VARIETY:
100% SANGIOVESE

SOIL COMPOSITION:
MARL AND MARLY SANDY
FORMATIONS

TRAINING SYSTEM:
SPURRED CORDON WITH 5.200
PLANTS/HA.

HARVEST:
MANUAL IN CAGES IN THE FIRST
HALF OF OCTOBER

WINE-MAKING AND AGING:
TOTAL DETERMINING FOLLOWED
BY A BRIEF, COLD, PRE-
FERMENTATION MACERATION;
FERMENTATION AND MACERATION
FOR AT LEAST 15 DAYS
DEPENDING ON THE LOT, AT A
CONTROLLED TEMPERATURE OF
- 30 °C. AGING IN NEW AND USED
CAGES OF VARIOUS SIZES FOR 12
MONTHS FOLLOWED BY BOTTLE
AGING

SIZE:
0,375 / 0,75 LT

SENSORY CHARACTERISTICS:
INTENSE RUBY RED COLOUR.
PROMINENT AROMAS
CHARACTERIZED BY HINTS OF
RIPED RED FRUITS, TOGETHER
WITH A NICE SPICY COMPONENT.
ON THE PALATE IT IS WARM, SOFT
AND FULL, FIRMLY STRUCTURED
WITH STRONG BUT VELVETY,
NON-AGGRESSIVE TANNINS. GOOD
LENGTH



Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi /

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TURAN ROSSO SANT'ANTIMO DOC

TIPOLOGIA:
ROSSO SANT'ANTIMO DOC

ZONA DI PRODUZIONE:
DIVERSI VIGNETI NEL COMUNE
DI MONTALCINO CON
ESPOSIZIONE NORD-OVEST, SUD-
EST A CIRCA 350 M S.L.M.

UVAGGIO:
PETIT VERDOT 40%, SANGIOVESE
30%, SYRAH 30%, COLORINO 10%.

COMPOSIZIONE DEL SUOLO:
DIASPRI E SCIISTI ARGILLOSI

SISTEMA DI ALLEVAMENTO:
CORDONE SPERONATO CON 5.500
CEPPUOLI.

VENDEMMIA:
MANUALE IN CASSETTA NELLA
SECONDA METÀ DI SETTEMBRE

VINIFICAZIONE E AFFINAMENTO:
FERMENTAZIONE E MACERAZIONE
PER 20 GIORNI CIRCA, A
TEMPERATURA CONTROLLATA
-28° C. MATURAZIONE PER 6
MESI IN BARRIQUE DI ROVERE
FRANCESE (ALLIER, SUCCESSIVO
AFFINAMENTO IN BOTTIGLIA

FORMATO:
0,75 LT

**CARATTERISTICHE
ORGANOLETTICHE:**
COLORE ROSSO RUBINO CARICO,
PROFUMO PULITO, INTENSO E
COMPLESSO, RICCO DI SENTORI
SPEZIATI, CHE SI ACCOMPAGNANO
A NOTE FLOREALI ABBRICCHITE
DA FRUTTI ROSSI MATURI. AL
PALATO PRESENTA UN ATTACCO
MORBIDO SEGUITO DA UNA
STRUTTURA DECISA SOSTENUTA
DA UNA GIUSTA ACIDITÀ E DA
UNA FORTE PRESENZA DI TANNINI
MORBIDI, DOLCI E AVVOLGENTI
CON ANCORA QUALCHE NOTA DI
GIOVINEZZA.

VINO DI BUON EQUILIBRIO E DI
OTTIMA BEVIBILITÀ CON OTTIMA
POTENTIALITÀ INVECCHIAMENTO

TYPE:
ROSSO SANT'ANTIMO DOC

PRODUCTION AREA:
VARIOUS VINEYARDS IN THE
MUNICIPALITY OF MONTALCINO
WITH A NORTH-WEST, SOUTH-EAST
EXPOSURE AT APPROXIMATELY
350 M A.S.L.

GRAPE BLEND:
40% PETIT VERDOT, 30%
SANGIOVESE, 30% SYRAH,
10% COLORINO

SOIL COMPOSITION:
JASPER AND SHALE

TRAINING SYSTEM:
SPURDED CORDON WITH 5.500
PLANTS/M.

HARVEST:
MANUAL IN CAGES IN THE SECOND
HALF OF SEPTEMBER

WINE-MAKING AND AGING:
FERMENTATION AND MACERATION
FOR APPROXIMATELY 20 DAYS, AT
A CONTROLLED TEMPERATURE
OF -28° C.
AGED FOR 6 MONTHS IN NEW AND
USED FRENCH OAK BARRIQUE
(ALLIER) FOLLOWED BY BOTTLE
AGING

SIZE:
0,75 LT

SENSORY CHARACTERISTICS:
DEEP RUBY RED COLOR, CLEAR,
INTENSE AND COMPLEX AROMA,
RICH IN SPICY OVERTONES, WHICH
ACCOMPANY A FLORAL NOTE
ENRICHED WITH RIPE RED FRUIT,
MELLOW FIRST ENTRY ON
THE PALATE FOLLOWED BY
A CONFIDENT STRUCTURE
SUPPORTED BY THE RIGHT LEVEL
OF ACIDITY AND THE STRONG
PRESENCE OF SUPPLE, MILD AND
ENVELOPING TANNINS WITH A FEW
HINTS OF YOUTHFULNESS. WELL-
BALANCED, EASY-DRINKING WINE,
POSSIBLE WINE TO LAY DOWN



Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi /

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CHIANTI COLLI SENESI DOCG

TIPOLOGIA:
CHIANTI COLLI SENESI DOCG

ZONA DI PRODUZIONE:
DIVERSI VIGNETI NEL COMUNE DI
MONTALCINO CON ESPOSIZIONE
OVEST A CIRCA 250 MT. S.L.M.

VITIGNI:
SANGIOVESE GROSSO 85%,
MERLOT 10%, COLOMENO 5%

COMPOSIZIONE DEL SUOLO:
DIASPRI E SCIISTI ARGILLOSI

SISTEMI DI ALLEVAMENTO:
CORDONE SPERMATO CON 5.200
CEPPI PER HA.

VENDemmIA:
MANUALE IN CASSETTA NELLA
PRIMA METÀ DI OTTOBRE

VINIFICAZIONE & AFFINAMENTO:
FERMENTAZIONE E MACERAZIONE
PER 15 GIORNI A TEMPERATURA
CONTROLLATA INFERIORE A 20° C.
AFFINAMENTO PER 4 MESI IN
BOTTI DI ROVERE DI SLAVONIA.
AFFINAMENTO FINALE IN
BOTTIGLIA

**CARATTERISTICHE
ORGANOLETTICHE:**
COLORE ROSSO RUBINO INTENSO,
CON REFLESSI VIOLECI.
I PROFUMI SONO FRUTTATI,
ARRICCHITI DA NOTE SPECIATE.
AL PALATO SI APRE ROTONDO E
MORBIDO CON TANNINI FITTI
E VELLUTATI. BUONE LA
CONCENTRAZIONE E LA
STRUTTURA

FORMATO:
0,75 LT.

BOTTIGLIE PRODOTTE:
4.500

TYPE:
CHIANTI COLLI SENESI DOCG

PRODUCTION AREA:
VARIOUS VINEYARDS IN
MONTALCINO MUNICIPALITY WITH
WEST EXPOSURE AT 250 MT.
A. S. L.

VINE VARIETY:
SANGIOVESE GROSSO 85%,
MERLOT 10%, COLOMENO 5%

SOIL COMPOSITION:
JASPER AND SHALE

TRAINING SYSTEM:
SPURRED CORDON WITH 5.200
VINES PER HA.

HARVEST:
HAND-PICKED IN CAGES IN THE
FIRST HALF OF OCTOBER

WINE-MAKING AND AGING:
FERMENTATION AND
MACERATION FOR 15 DAYS UNDER
TEMPERATURE CONTROL BELOW
20° C.
AGING FOR 4 MONTHS IN
SLAVONIAN OAK CASKS.
FINAL AGING IN BOTTLE

SENSORY CHARACTERISTICS:
INTENSE RUBY RED COLOR WITH
VIOLET HIGHLIGHTS. FRUITS
FLAVORS, TOGETHER WITH
SPICY NOTES, AT THE PALATE.
IT IS ROUND AND SMOOTH WITH
WELL PRESENT BUT VELVETY
TANNINS, GOOD BODY AND
CONCENTRATION

BOTTLE SIZE:
0,75 LT.

BOTTLES PRODUCED:
4.500



Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi /

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TENUTE SILVIO NARDI

TOSCANA ROSSO IGT "43"

**NOVITA' DI TENUTE SILVIO NARDI, PER CHI VUOLE
"MONTALCINO NEL BICCHIERE" MA CON NOTE DIVERSE
DAL SANGIOVESE IN PUREZZA**

Tipologia Toscana Rosso Igt

Zona di produzione vigneti di proprietà nel Comune di Montalcino, zona nord-ovest e sud-est a circa 240-380 mt. s.l.m.

Vendemmia manuale in cassetta nella seconda metà di settembre

Vitigni Sangiovese 40%, Merlot 40%, Petit Verdot 20%

Composizione del suolo diaspri, sabbie e scisti argillosi

Sistema di allevamento cordone speronato con 5.200 ceppi per ha.

Vinificazione e affinamento fermentazione e macerazione per almeno 20 gg. a temperatura controllata inferiore a 28° C. Maturazione in botti di rovere per almeno 4 mesi. Affinamento finale in bottiglia.

Caratteristiche organolettiche Profumo pulito, intenso e complesso, ricco di sentori speziati, che si accompagnano a note floreali arricchite da frutti rossi maturi. Al palato presenta un attacco morbido seguito da una struttura decisa supportata da una giusta acidità e da una forte presenza di tannini morbidi, dolci e avvolgenti con ancora qualche nota di giovinezza. Vino di buon equilibrio e di ottima bevibilità.

Origine del nome deriva dal 43° parallelo che attraversa perfettamente il territorio di Montalcino

Gradazione alcolica 13,5% vol. %

Formato: 0,75 lt. bottiglia borgognotta

Bottiglie prodotte: 30.000



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MOSCADELLO DI MONTALCINO DOC

TIPOLOGIA:
MOSCADELLO DI MONTALCINO
DOC

ZONA DI PRODUZIONE:
VIGNETO SITUATO NEL COMUNE DI
MONTALCINO CON ESPOSIZIONE
NORD-OVEST A CIRCA 300 M
S.L.M.

VITIGNO:
MOSCATO 100%

COMPOSIZIONE DEL SUOLO:
GALESTRO E FORMAZIONI
MARNOSO ARENACEE

SISTEMA DI ALLEVAMENTO:
CORDONE SPERONATO
CON 5.200 CEPPI/HA.

VENDemmIA:
MANUALE IN CASSETTA NELLA
PRIMA DECADE DI OTTOBRE

VINIFICAZIONE E AFFINAMENTO:
IL PROCESSO DI APPASSIMENTO
AVVIENE DIRETTAMENTE IN VIGNA
RITARDANDO LA RACCOLTA
DI 15-20 GIORNI. L'UVA VIENE
DRASPATA TOTALMENTE ED
IL MOSTO VIENE ESTRATTO
GRAZIE AD UNA PRESSATURA
SOFFICE SUCCEGUENTE UNA
MACERAZIONE PREFERMENTATIVA
A FREDDO. LA FERMENTAZIONE
PROSEGUE PER ALMENO 15 GG. A
BASSA TEMPERATURA (16-20°C).
L'AFFINAMENTO SI COMPIE IN
BARRIQUE NUOVE DI LEGNO
FRANCESE PER 6 MESI

FORMATO:
5,50 LT

**CARATTERISTICHE
ORGANOLETTICHE:**
COLORE GIALLO PAGIERINO
CON REFLESSI DORATI. LA
SENSAZIONE DI FATTIVA SI
APRE CON I CLASSICI AROMI DI
MOSCATO ACCOMPAGNATI DA
UNA NOTEVOLE COMPONENTE
DI FRUTTA MATURA, QUALE
ALBICOCCA, PESCA ED ANANAS.
IL TUTTO VIENE INTEGRATO DA
PIACEVOLI NOTE SPEZZATE E
DI FRUTTA SECCA. IN BOCCA
SI PRESENTA VELLUTATO ED
AVVOLGENTE, DOTATO DI GRANDE
MORBIDEZZA, NOTIZIATA ED
ELEGANZA. OTTIMA STRUTTURA,
LUNGHEZZA E PERSISTENZA
GUSTO-OLFATTIVA

TYPE:
MOSCADELLO DI MONTALCINO
DOC "LATE HARVEST"

PRODUCTION AREA:
VINEYARD SITUATED IN THE
MUNICIPALITY OF MONTALCINO
WITH NORTH-WEST EXPOSURE AT
APPROXIMATELY 300 M A.S.L.

GRAPE VARIETY:
100% MUSCAT

SOIL COMPOSITION:
LIMESTONE MARL, SOIL
(GALESTRO) AND MARLY-SANDY
LAYERS

TRAINING SYSTEM:
SPURIED CORDON WITH 5.200
PLANTS/HA.

HARVEST:
MANUAL HARVEST IN CASES
DURING THE FIRST HALF OF
OCTOBER

WINE-MAKING AND AGING:
THE FERMENTING PROCESS
TAKES PLACE DIRECTLY AT THE
VINEYARD THROUGH A 15-20
DAY DELAY IN HARVEST.
GRAPES ARE DESTEMMED
COMPLETELY AND THE MUST
IS EXTRACTED THROUGH
SOFT CRUSHING AFTER A
PRE-FERMENTATION COLD
MACERATION PROCESS.
FERMENTATION PROCEEDS FOR
AT LEAST 15 DAYS AT LOW
TEMPERATURE (16-20°C). THE
WINE IS THEN AGED FOR 6
MONTHS IN NEW FRENCH OAK
BARRIQUE

BOTTLES PRODUCED:
3.400

SENSORY CHARACTERISTICS:
STRAW YELLOW COLOUR WITH
GOLDEN NOTES. CLASSICAL
MUSCAT AROMAS OF RIPE FRUIT
AS APRICOT, PEACH, PINEAPPLE
WITH PLEASANT SPICY AND
BUTTY OVERTONES.
IN THE MOUTH IT IS VELVETY
AND SMOOTH, EXTREMELY SOFT,
ROUND AND GRACEFUL. IT SHOWS
AN EXCELLENT STRUCTURE AND
A NOSE-PALATE LENGTH



Tenute Silvio Nardi

Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi /

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VIN SANTO SANT' ANTIMO DOC OCCHIO DI PERNICE

TIPOLOGIA:

VIN SANTO
SANT' ANTIMO DOC
OCCHIO DI PERNICE

ZONA DI PRODUZIONE:
COMUNE DI MONTALCINO

UVAGGIO:
SANGIOVESE GROSSO 70%,
MALVASIA 30%

COMPOSIZIONE DEL SUOLO:
ORIGINE PUDICENCA CON
MATTICE SABBIOSA ED
INTERCALAZIONI DI ARGILLE

SISTEMA DI ALLEVAMENTO:
CORDONE SPERONATO

VENDEMMIA:
MANUALE CON TRASPORTO IN
PICCOLE CESTE

VINIFICAZIONE & AFFINAMENTO:
APPASSIMENTO DELLE UVE
SU STUOIE FINO AL MARZO
SUCCESSIVO ALLA VENDEMMIA.
PUGIATURA DELLE UVE E
FERMENTAZIONE IN CARATELLI
DI ROVERE DA 1200 LT. SECONDO
LE TECNICHE TRADIZIONALI
CON MADRE TRAMANDATA DA
GENERAZIONE.
AFFINAMENTO PER ALMENO 5
ANNI IN CARATELLI

FORMATO:

0,50 LT

CARATTERISTICHE

ORGANOLETTICHE:
COLORE AMBRATO CARICO.
PROFUMO INTENSO E
COMPLESSO, CARATTERIZZATO
DA NOTE DI FRUTTA MATURA E
SECCA COME ALIBUCCA, UVA
SULTANINA E NOCCIOLA CHE
SI ACCOMPAGNANO A SENTORI
AFFUMICATI DI TABACCO.
IN BOCCA SI PRESENTA MORBIDO
E VELLUTATO, DOTATO DI UNA
NOTEVOLE PROGRESSIONE
GUSTATIVA E DI UN FINALE
LUNGO E PERSISTENTE. OTTIMA
CAPACITÀ DI INVECCHIAMENTO

TYPE:

VIN SANTO
SANT' ANTIMO DOC
OCCHIO DI PERNICE

PRODUCTION AREA:
MUNICIPALITY OF MONTALCINO

GRAPE BLEND:
70% SANGIOVESE GROSSO,
30% MALVASIA

SOIL COMPOSITION:
PUDICENE ORIGIN WITH
SANDY MATRIX AND CLAY
INTERCALATIONS

TRAINING SYSTEM:
SPURRED CORDON

HARVEST:
MANUAL IN SMALL BASKETS

WINE-MAKING AND AGING:
PARTIAL DRYING OF GRAPES ON
MATS UNTIL MARCH, PRESSING OF
THE GRAPES AND FERMENTATION
IN OAK HALF-BARRIQUEUS USING
TRADITIONAL TECHNIQUES
WITH A YEAST-BACTERIA BLEND
CALLED MOTHER HANDED DOWN
OVER GENERATIONS. AGING
FOR AT LEAST 5 YEARS IN
SMALL OAK BARRELS

SIZE:
0,50 LT

SENSORY

CHARACTERISTICS:
DEEP AMBER COLOUR.
INTENSE AND COMPLEX AROMAS,
WITH RIPE AND NUTTY NOTES
LIKE APRICOTS, ALMONDS AND
CANDIED FRUIT AND SMOKY
FLAVOURS OF TOBACCO. IN
THE MOUTH, IT IS SMOOTH AND
VELVETY WITH A GREAT TASTE
EVOLUTION AND A LONG AND
PERSISTENT FINALE. EXCELLENT
CAPACITY OF AGING



Giodo

Organic - Brunello di Montalcino / [PDF Presentation](#)

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



Brunello di Montalcino "GIODO" 2017

Denominazione:	Brunello di Montalcino DOCG
Annata:	2017
Varietà:	100% Sangiovese
Superficie Vitata:	2,5 ha
Età delle vigne:	20 anni
Altitudine:	300 mt s.l.m.
Esposizione:	Sud-Est
Suolo:	Medio impasto ricco di scheletro
Tipologia di allevamento:	Cordone speronato con densità di 6.600 piante per ettaro
Resa per ettaro:	50 quintali/ha
Fermentazione:	9 giorni di fermentazione alcolica in tini d'acciaio e 20 giorni di contatto con le bucce
Maturazione e affinamento:	Circa 30 mesi in tonneaux da 500 e 700 l e legni grandi da 2.500 l, seguiti da passaggio in cemento e 18 mesi in bottiglia
Alcool %:	14,00% vol.
Acidità Totale:	6,00 g/l
Produzione:	12.000 bottiglie

Giodo

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



Toscana Rosso "LA QUINTA" 2020

Denominazione:	Toscana Rosso IGT
Annata:	2020
Varietà:	100% Sangiovese
Superficie Vitata:	3,5 ha
Età delle vigne:	Da 6 a 10 anni
Altitudine:	400 mt s.l.m.
Esposizione:	Sud-Est
Suolo:	Medio impasto ricco di scheletro
Tipologia di allevamento:	Cordone speronato con una densità di 6.600 piante per ettaro
Resa per ettaro:	50 quintali/ha
Fermentazione:	7 giorni di fermentazione alcolica in tini d'acciaio, e 13 giorni di contatto con le bucce
Affinamento:	12 mesi in parte in tonneau da 700 l e legni grandi da 2.500 l e in parte in cocchiopesto da 2.700 l, seguiti da passaggio in cemento. Circa 6 mesi in bottiglia
Alcool %:	14,00% vol.
Acidità Totale:	5,90 g/l
Produzione:	14.000 bottiglie

Il Casino di Sala

100% Sangiovese

<https://www.cmkselections.com/il-casino-di-sala>



Rosso dei Tatanni



San Michele a Torri

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"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

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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

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“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

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“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

Organic - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)

<https://www.cmkselections.com/san-michele-a-torri>

“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

Organic - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)



<https://www.cmkselections.com/san-michele-a-torri>

“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

Organic - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)



<https://www.cmkselections.com/san-michele-a-torri>

“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.

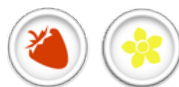
Appearance: Straw yellow with greenish reflections.

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

Organic - Super Tuscan, Chianti Classico, Chianti Colli Fiorentini / [PDF Presentation](#)



<https://www.cmkselections.com/san-michele-a-torri>

“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.

Tenuta Monteti

Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Alicante-Bouschet

/ [PDF Presentation](#)<https://www.cmkselelections.com/tenuta-monteti>**TENUTA
MONTETI**

Capalbio - Toscana

Monteti 2016

Winter was mild and wet. Spring brought very little showers and budding started between the 15th and 20th of March. Summer was hot and quite dry even if interrupted by some sporadic storm. Veraison happened regularly in mid-July. Harvest was sunny for most of the time with some little showers towards the end that didn't cause any inconvenience. The harvest of the varieties dedicated to Monteti began the 7th of September with the Cabernet Sauvignon to be concluded the 29th of September with the Petit Verdot.

An intense and luminous garnet red, it offers to the nose exotic scents of delicate spices and marzipan, violet and black berries. In the mouth it is intriguing, harmonious, interwoven with elegant tannins, very long.

**CLASSIFICATION:** IGT Toscana**VARIETIES:** 45% Petit Verdot, 30% Cabernet Sauvignon, 25% Cabernet Franc.**ALC/VOL:** 14,5%**THE VINEYARD:** exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.**HARVESTING TECHNIQUE:** manual**YIELD/HA in 2015:** 35 hl**VINIFICATION:** temperature-controlled spontaneous fermentation with indigenous yeasts. The vinification of the grapes from the various plots of our vineyards takes place separately in open tapered steel vats. Each plot is kept classified separately also along all the wood ageing process, up to the moment of the blend composition.**MACERATION:** up to 21 days depending on the variety. Long contact with lees to drastically reduce the use of sulphites.**MATURATION:** 18 months in medium-toasted French oak barriques (70% new and 30% of second passage). This is followed by further 24 months of bottle ageing. No fining or filtering.

SUSTAINABILITY: Monteti has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The V.I.V.A. evaluation of Monteti carbon footprint is complying with the UNI EN ISO 14064:2019.



Cert. n. CC_VV_2021_006
UNI EN ISO 14064:2019

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Tenuta Monteti

Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Alicante-Bouschet
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TENUTA
MONTETI

Capalbio - Toscana

Caburnio 2016

Winter was mild and wet. Spring brought very little showers and budding started between the 15th and 20th of March. Summer was hot and quite dry even if interrupted by some sporadic storm. Veraison happened regularly in mid-July. Harvest was sunny for most of the time with some little showers towards the end that didn't cause any inconvenience. The harvest of the varieties dedicated to Caburnio began the 27th of August with the Merlot to be concluded the 27th of September with the Cabernet Sauvignon.

Intense and bright ruby red, it has notes of strawberry jam, myrtle, wet grass, pepper, plum. Silky and lively in the mouth, it persists with juicy tannins and remarkable freshness.



CLASSIFICATION: IGT Toscana

VARIETIES: 55% Cabernet Sauvignon, 25% Alicante Bouschet, 20% Merlot.

ALC/VOL: 14%

THE VINEYARD: exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.

HARVESTING TECHNIQUE: manual

YIELD/HA in 2016: 50hl

VINIFICATION: temperature-controlled spontaneous fermentation with indigenous yeasts. The vinification of the grapes from the various plots of our vineyards takes place separately in open tapered steel vats. Each plot is kept separate throughout the entire ageing process, up to the moment of the blend composition.

MACERATION: up to 21 days depending on variety. Long contact with lees to drastically reduce the use of sulphites.

MATURING: 12 months 50% in steel and the remaining 50% in French oak barriques and tonneaux, 30% of which new and 70% of second or third passage. Further 12 months of bottle ageing. No fining or filtering.

SUSTAINABILITY: Caburnio has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment. The V.I.V.A. evaluation of Monteti carbon footprint is complying with the UNI EN ISO 14064:2019.



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Tenuta Monteti

Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Alicante-Bouschet
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TENUTA
MONTETI

Capalbio - Toscana

TM Rosé 2020

A rainy and mild Winter, followed by a dry and fresh Spring. The phenological phases evolved normally, as budding that happened in the last week of March. Veraison happened during the second decade of July. Summer too was quite dry, fresh in the first half, hot from the end of July. The Merlot dedicated to TM Rosé was hand harvested, from sunrise to noon, the 18th and 20th of August, the Cabernet Franc on the 29th.

Of a shiny pale pink, TM Rosé 2020 offers to the nose generous notes of citrus, pink grapefruit, wild strawberries, pineapple, medlar and geranium. Fresh, rich and stimulating, with a sapid and persistent ending. It confirms to be a very versatile wine, perfect for the "aperitivo" and to accompany vegetarian pizzas, oysters, white fishes, fish and meat tartares.



CLASSIFICATION: IGT Toscana

VARIETIES: 80% Merlot, 20% Cabernet Franc.

ALC/VOL: 13%

THE VINEYARD: exposure south – south-westerly; altitude 140 mt; complex, stony structure on a substratum of clay; vine density: 6,600 plants per hectare.

HARVEST AND VINIFICATION: the grapes were early hand harvested, from sunrise to noon. Hand sorted and softly pressed at max 0,40 bar, were then transferred into stainless steel vats to ferment at controlled low temperature to keep flavors and freshness. Cold tartaric stabilization at -5° before bottling.

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Tenuta Montauto

Organic- Sauvignon, Vermentino, Trebbiano, Pinot Nero, Sangiovese, Cilieggiolo
/ PDF Presentation

<https://www.cmkselections.com/tenuta-montauto>



TENUTA
MONTAUTO

VERMENTINO Toscana IGT



Grapes:

100% Vermentino

Vineyards:

The grapes come from vineyards that are from 7 to 30 years of age and that produce 2 kg of grapes per vine. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts of Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

System:

Espalier with spurred cordon with 3300 - 5600 vines per hectare.

Grape Harvest:

When the grapes are ripe, they are selected and harvested manually. The grape harvest takes place during the first ten days of September.

Vinification:

Soft pressing of the grapes; they settle for 36-48 hours fermentation following the 'in bianco' procedure, that is without any solid parts (skins and stalks) in stainless steel tanks at constant temperature of 16 °C.

Refining: 4 months in bottle.

Wine:

With a greenish yellow colour, clear and good consistency. It has a strong flavour and personality. The classical Vermentino flavours, intense and persistent, among which floral, vegetal and herbal notes. All in all it is a wine with delicate and fine flavours. Its acidity is extraordinary in the mouth but it is balanced by a certain mildness. The delicate savoury and mineral flavours that tickle the palate in the finish are noteworthy.

<u>Sugar:</u>	<u>Acidity</u>	<u>Alcohol:</u>
< 0.1 g/l	5.7 g/l	13%

Tenuta Montauto

Organic- Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Cilieggiolo
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TENUTA
MONTAUTO

ENOS I Maremma Toscana DOC

Grapes:

100% Sauvignon (old vines)

Vineyards:

The grapes come from 40 year old vineyards, managed with organic methods. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts of Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

System:

High spurred cordon in order to favour shading during the summer heat and avoid an undesired oxidation, with 3300 vines per hectare.

Grape Harvest:

When the grapes are ripe, they are selected and harvested manually. The grape harvest takes place during the last ten days of August, starting very early in the morning in order to guarantee a cool temperature when the grapes are brought to the wine cellar and to lower the risk of undesired fermentation.

Vinification:

Soft pressing of the whole bunch of grapes. Settling for 36 hours, fermentation in stainless steel tanks at constant temperature of 16 °C.

Wine:

Straw yellow with shades of light green. The nose opens gracefully and elegantly with notes of exotic fruit (passion fruit) and traces of flint. On the palate, the flavors are fresh and linear, interlaced with a velvety texture and a salty, harmonious and persistent finish.



<u>Sugar:</u>		<u>Acidity</u>	<u>Alcohol:</u>
< 0.1 g/l		5.7 g/l	13%

Tenuta Montauto

Organic- Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Ciliegolo
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TENUTA
MONTAUTO

GESSAIA Maremma Toscana DOC



Grapes:

100% Sauvignon

Vineyards:

The grapes come from 10 year old vineyards, managed with organic methods. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts of Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

System:

Espalier with spurred cordon with 3300 vines per hectare.

Grape Harvest:

When the grapes are ripe, they are selected and harvested manually. The grape harvest takes place during the last ten days of August starting very early in the morning in order to guarantee a cool temperature when the grapes are brought to the wine cellar.

Vinification:

Soft pressing of the whole bunch of grapes. Settling for 36 hours, fermentation in stainless steel at a controlled temperature of 15° C.

Wine:

Straw yellow color. The bouquet opens with delicate citrus notes embellished by mineral tones. On the palate, fresh with good weight and slightly salty.

<u>Sugar:</u>	<u>Acidity</u>	<u>Alcohol:</u>
< 0.1 g/l	5.7 g/l	13%

Tenuta Montauto

Organic- Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Cilieggiolo
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TENUTA
MONTAUTO

STACCIONE Maremma Toscana DOC

Grapes: _____ 100%
Sangiovese

Vineyards:

The grapes come from 15-year-old vines. The land is located 200m above sea level and 10km from the coast in the south of the Grosseto province, in inland Maremma. Mainly clayey and stony soils, the vineyards are characterized by major temperature differences between day and night.

System:

Spurred cordon with 3,300 vines/hectare.

Harvest:

The grapes are selected and harvested by hand. The harvest usually takes place in mid-September and only in the early morning hours to ensure the grapes are very fresh when they arrive in the cellar.

Vinification:

Soft crushing, juice briefly macerated with the skins, fermented without the skins for 15 days at 12°C, stabilized with the cold.

Wine:

Salmon pink colour, persistent and floral bouquet with hints of rose petal, on the palate a perfect balance of flavour, freshness and a fruity finish.

Pairs well with all fish dishes, pasta dishes that aren't too rich and white meats. Also great as an aperitif.

Temperature: 12-14°C



<u>Sugar:</u>	<u>Acidity:</u>	<u>Alcohol:</u>
< 0.1 g/l	5.7 g/l	12.5 %



Tenuta Montauto

Organic- Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Ciliegolo
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TENUTA
MONTAUTO

METODO CLASSICO

Grapes:

100% Sangiovese

Vineyards:

The grapes come from 15 years old vineyards.

The lands are located 200m above sea level and 10km from the coast in the south of the Grosseto province in inland Maremma.

Predominantly clay and skeleton-rich

soils characterised by significant temperature variations between day and night.

System:

Spurred cordon with 4,000 vines / hectare.

Harvest:

At full maturity, the grapes are selected, picked by hand and placed in 20kg boxes.

Harvest takes place after the first week of September.

Vinification:

The wine is made from Sangiovese grapes. The grapes are gently pressed to obtain a yield of 50%. This is followed by fermentation using the cold technique to enhance the aromas and elegance of the wine. After 36 months of aging on the lees, the wine will be able to express its richness and identity. All the energy used during the production process comes from renewable sources.

Wine:

Straw yellow with hints of old gold. On the nose, it is remarkably fresh, with hints of fruit accompanied by pleasant, but not aggressive, yeasty notes. The bubbles wrap around the palate. On the palate, it expresses itself with great elegance, crisp, mineral and with good acidity.



<u>Sugar:</u>	<u>Acidity</u>	<u>Alcohol:</u>
4.5 g/l	7 g/l	12.5%

Tenuta Montauto

Organic- Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Ciliegiole
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TENUTA
MONTAUTO

SILIO Toscana IGT



Grapes: _____ 100%
Ciliegiolo

Vineyards:

Grapes come from vineyards that are from 10 to 15 years of age. The land is located 200 m above sea level and 10 km from the coast in the southern part of the Grosseto province, in the inland parts Maremma. The soil is predominantly clayey and stony and is characterized by sharp temperature variations between day and night.

System:

Espalier with spurred cordon with 3300 vines per hectare.

Grape Harvest:

Grapes are harvested on mid-September .

Vinification:

Fermentation in stainless steel vats at a controlled temperature of 28° C. Maceration on the grape skins for about 15 days and after that refining for the 30% in tonneaux and for the 70% in stainless steel for about 10 months.

Wine:

Ruby red coloured, bright and medium-bodied. This wine has elegant and intense aromas that are typical of the grape variety. Pleasant floral notes can be perceived, among which violet; as well as fruit notes like cherry that imparts to it a pleasant and fine fragrance. It is dry and fresh on the palate, with firm acidity.

A wine will balanced tannin content and a well balanced structure on the whole. It delivers long-lasting flavours and is pleasant to drink.

<u>Sugar:</u>	<u>Acidity</u>	<u>Alcohol:</u>
< 0.1 g/l	5.5 g/l	13.5 %

Tenuta Montauto

Organic- Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Cilieggiolo
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TENUTA
MONTAUTO

PINOT NERO Toscana IGT

Grapes:

100% Organic Pinot Nero

Vineyards:

The grapes come from vines that are 15 years old.

The land, managed with organic methods, is located 200 mt above sea level and 10 km from the coastline in the southern Tuscan Maremma.

The soil is prevalently composed of clay and rich in pebbles; the climate is characterized by a significant temperature variation between day and night.

System:

High spurred cordon, to ensure the shading and preserve the aromas of the grapes, with a density of 3300 vines per hectare.

Grape Harvest:

The bunches are hand-picked to guarantee a high selection.

The harvest takes place during the last week of August, only in the early hours of the morning, to ensure a low temperature of the grapes.

Vinification:

Soft pressing, cold pre-fermentation maceration for 48 hours, fermentation with skin contact for 7 days in thermo-regulated steel vats. The wine ages for 14 months in oak barrels, of which 1/3 are new oak and 2/3 are old.

Wine:

The color is ruby red with light garnet hues. The nose is intense and persistent, the first notes are of balsamic and delicate hints of red fruits, such as wild strawberries, that make the bouquet more harmonious, and light notes of spices. In the mouth, it is enveloping, intense and with good persistence. The tannins are balanced and smooth, spicy and fine notes on the finish give the wine softness and character. Balance, finesse, character and elegance are the typical elements of this Pinot Noir



<u>Sugar:</u>	<u>Acidity</u>	<u>Alcohol:</u>
< 0.1 g/l	5.5 g/l	13%

Moris Farms

Avoltore, Montereggio, Morellino, Riserva,
Vermentino / [PDF Presentation](#)



<https://www.cmkselections.com/moris-farms>

AMOR | Maremma Toscana Ansonica DOC



ANSONICA 100%

Produced for the first time in 2019, AMOR represents the joining of **Ansonica** + **Morisfarms** and expresses our love for the Ansonica grape varietal. This wine is bright and sunny with intense notes of almond, peach, and the wild flora of the Mediterranean scrub. Silky in texture with a long finish and low in acidity, AMOR makes for a fabulous pairing with fatty white fish or salmon.

TASTING NOTES

Color: pale yellow

Bouquet: aromatic apricot, almond and white flower

Taste: full body, silky texture with notes of honey and orange peel

Serving Temperature: 16°C / 60°F

Food pairing: fatty white fish, and subtle flavors

TECHNICAL NOTES

Production zone: Poggetti, Massa Marittima

Terroir: rich, clay soil, slightly acidic

Exposure: South West

Yield per hectare: 9,000 kilos

PRODUCTION NOTES

The harvest occurs in mid-October. The grapes are then pressed and the must obtained is separated and statically cold racked. All must handling processes are carried out under the protection of dry ice to protect it from oxidation. Fermentation takes place in steel tanks at a controlled temperature of 18 ° C for about 21 days. After the first racking, the wine remained on its lees for up to 45 days before bottling.

Moris Farms

Avoltore, Montereggio, Morellino, Riserva,
Vermentino / [PDF Presentation](#)



<https://www.cmkselections.com/moris-farms>

Mandriolo | Vino Bianco d'Italia



TREBBIANO 85% | VERMENTINO and other white Tuscan grapes 15%

Produced with Vermentino, Trebbiano, and other white grapes. Served cold, it is great paired with appetizers and cheese. Dry taste, rich and intense, it is fresh with hints of minerals and of yellow fruit.

TASTING NOTES

Color: soft yellow flax
Bouquet: yellow flowers, citrus, almond
Taste: full, balanced and clean
Serving temperature: 11°C / 50°F
Food Pairing: light appetizers and cheeses

TECHNICAL NOTES

Production Zone: Poggetti, Massa Marittima
Terroir: rich clay soil, slightly acidic
Exposition: South West
Yield per hectare: 13,000 kilos

PRODUCTION NOTES

Vinification and fermentation process: Harvest time during the first and second week in September. Fermentation in cement tanks at 18°C temperature for roughly 10 days.

Moris Farms

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Santa Chiara | Maremma Toscana Bianco DOC



TREBBIANO 60% | ANSONICA 40%

Santa Chiara is the Moris family's blend of Trebbiano and Ansonica that offers a very pleasant and easy-drinking experience. With complex aromas and good acidity balanced with ripe fruit, this wine makes for a very nice aperitif or an exceptional pairing with light, citrus-based dishes.

TASTING NOTES

Color: white straw

Bouquet: complex with notes of white peach, apricot, white flower, acacia

Taste: high acidity with good structure

Serving temperature: 11°C / 50°F

Food Pairing: citrus-based fish dishes

TECHNICAL NOTES

Production Zone: Poggetti, Massa Marittima

Terroir: rich clay soil, slightly acidic

Exposure: South West

Yield per hectare: 12,000 kilos

PRODUCTION NOTES

Harvest time: the first and second week in September.

Vinification with cold, static cleaning of the must. Fermentation at 18°C will follow and it will last over two weeks. Before bottling, the wine is left to lay on its lees for around 10 days.

Moris Farms

Avvoltore, Montereggio, Morellino, Riserva,
Vermentino / [PDF Presentation](#)

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Vermentino | DOC MAREMMA Toscana



VERMENTINO 90% | VIOGNIER 10%

Indigenous to coastal Tuscany, Vermentino is lean but powerful and characteristically mineral-forward. This structured wine is excellent with herb roasted chicken and other white meat, and offers a clean, refreshing finish for fried calamari.

TASTING NOTES

Color: white straw

Bouquet: fresh wet stone

Taste: crisp and elegant, lean with a powerful minerality

Serving temperature: 14°C / 57°F

Food Pairing: herb roasted chicken, fried seafood

TECHNICAL NOTES

Production Zone: Poggetti, Massa Marittima

Terroir: rich, clay soil, slightly acidic

Exposition: South West

Yield per Hectare: 9,500 kilos

PRODUCTION NOTES

Viognier is harvested in the last week of August, Vermentino in the second week of September. Vinification with cold static cleaning of the must, followed by fermentation at 64°F for roughly 21 days. The wine, after its first racking, is left to lay on its lees until 15 days before bottling.

Moris Farms

Avvoltore, Montereggio, Morellino, Riserva,
Vermentino / [PDF Presentation](#)



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Scalabreto | Vino Rosso d'Italia



Scalabreto is the Moris family's sweet wine. Harvested in early December, the grapes ripen and then begin to dry on-vine which allows for increased sugar levels. The result is a balanced and pleasant sweet wine to be enjoyed with dessert, or for adventurous gourmands, as an appetizer with chicken liver paté, a Tuscan delicacy! The name, Scalabreto, derives from a dialect word used in Maremma to indicate a steep terrain, full of stones.

TASTING NOTES

Color: ruby red with purple highlights

Bouquet: rich, with a light presence of plums, figs and toasted almonds, a nose with a sweet and spicy personality

The palate is well balanced between acidity and sweetness which gives a long and rounded finish.

Serving temperature: 14°C / 57°F

TECHNICAL NOTES

Production zone: Poggetti, Massa Marittima

Terroir: rich, loamy soil, slightly acidic

Exposure: South West

Yield per hectare: 3,000 kilos

PRODUCTION NOTES

The Montepulciano grapes are harvested in early December. In this way, the grapes dehydrate on the vine, resulting in a higher concentration of sugars. The grapes are softly pressed and fermented in oak barrels for at least 12 months.

Moris Farms

Avoltore, Montereggio, Morellino, Riserva,
Vermentino / [PDF Presentation](#)



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Mandriolo | Maremma Toscana Rosso DOC



SANGIOVESE 80% | CABERNET SAUVIGNON, SYRAH, PETIT VERDOT 20%

First produced in 2008, Mandriolo Rosso is a fresh and versatile Sangiovese blend. Full of intense red fruit and low in tannins, this is a very pleasant wine to be enjoyed as an aperitif or paired with cured meats and pasta dishes.

TASTING NOTES

Color: luminescent red

Bouquet: strawberry, cherry, raspberry

Taste: intense red fruits balanced with nice acidity

Serving Temperature: 16°C / 61°F

Food pairing: cured meats, duck, and pasta dishes

TECHNICAL NOTES

Production zone: Poggetti, Massa Marittima

Terroir: rich, clay soil, slightly acidic

Exposure: South-West

Yield per Hectare: 9,000 kilos

PRODUCTION NOTES

Harvest time: second and third week in September, depending on grape varieties. Fermentation takes place in temperature-controlled cement tanks. Pumping over twice a day for a maceration period lasting 15 days. The wine is then bottled and allowed to stand for a further three months before its launch on the market.

Moris Farms

Avvolto, Montereggio, Morellino, Riserva,
Vermentino / [PDF Presentation](#)



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Morellino di Scansano DOCG



SANGIOVESE 90% | MERLOT and SYRAH 10%

The first bottle of Morellino di Scansano dates back to 1981, only a few years after the DOC had been created in 1978. This wine gets its flavor from the sandy soil on which the vines grow and the final result, in the glass, is an elegant wine with soft tannins. Made with 90% Sangiovese, this wine is fresh and pleasant with notes of red fruit, typical of this grape.

TASTING NOTES

Color: brilliant ruby red

Bouquet: cherry and spices with light earthy notes

Taste: concentrated cherry fruit balanced with elevated tannins

Serving temperature: 15°C / 60°F

Food pairing: herbaceous dishes like Tortelli Maremmani

TECHNICAL NOTES

Production zone: "Poggio la Mozza", Grosseto

Terroir: sandy soil, original sea bed, lightly acidic

Exposure: North West

Yield per hectare: 9,000 kilos

PRODUCTION NOTES

Sangiovese, Merlot and Syrah are harvested during the last two weeks of September and into the first week of October. The grapes are macerated twice per day for a period of 15 days. Fermentation occurs in temperature-controlled stainless steel tanks and lasts four months. It undergoes a further refinement in the bottle for at least two months before being put on the market.

Moris Farms

Avoltore, Montereggio, Morellino, Riserva,
Vermentino / [PDF Presentation](#)



<https://www.cmkselections.com/moris-farms>

MORELLINO RISERVA MORIS | MORELLINO DI SCANSANO RISERVA DOCG



SANGIOVESE 90% | CABERNET SAUVIGNON and MERLOT 10%

The Morellino Riserva Moris manifests the maximum potential of the Sangiovese grape in sunny Maremma. Produced for the first time in 1988, this wine is elegant and ripe on the nose, and intense and complex on the palate. The Riserva benefits from a long aging period and is excellent with grilled meats.

TASTING NOTES

Color: intense ruby red

Bouquet: fruity, with spicy, elegant and persistent notes

Taste: full bodied, round and harmonious

Serving temperature: 18° C / 64°F

TECHNICAL NOTES

Production zone: "Poggio La Mozza", Grosseto

Terroir: sandy soil, original sea bed, slightly acidic

Exposure: North West

Yield per hectare: 7,000 kilos

PRODUCTION NOTES

The grapes are harvested during the last two weeks of September and first week of October. Fermentation in temperature-controlled cement tanks with two "remontages" per day for a 20-day period of maceration. The wine is then left to age for a year in oak barrels, some used two or three times before, with an intermediate transfer. After a further refinement lasting at least six months, the wine is then put on the market.

Moris Farms

Avoltore, Montereggio, Morellino, Riserva,
Vermentino / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>

Barbaspinosa | SANGIOVESE Maremma Toscana Rosso DOC



SANGIOVESE 90% | CABERNET SAUVIGNON 10%

Produced under the appellation of Maremma Toscana Rosso DOC since 2015, Barbaspinosa is a robust and approachable wine. Hailing from the same vineyard as Avoltore, Barbaspinosa is the second-label red wine from the clay soils of the Poggetti Estate. High in well-integrated tannins, this is a versatile wine that can stand up to deep and robust foods. The name, Barbaspinosa, is a character from a collection of a short stories written by the Great Grandfather Giuseppe Leo Moris for his children.

TASTING NOTES

Color: Intense ruby red

Bouquet: complex, ripe plum and blackberry with deep notes of vanilla, cedar and forest floor

Taste: high, well-integrated tannins, persistent, ripe black fruit

Serving temperature: 18°C / 64°F

Pairings: wild boar, and other braised meat

TECHNICAL NOTES

Production zone: Poggetti, Massa Marittima

Terroir: clay, rich in fossils, slightly acidic

Exposure: South West

Yield per hectare: 6,000 kilos

PRODUCTION NOTES

Harvest time: second and fourth week of September.

Vinification in vitrified cement tanks. Pumping over twice a day for a maceration period lasting 18 days. The wine, before being bottled, is left to age for 12 months in the used-Avoltore oak barrels. After 4 months, bottles are released to market.

Moris Farms

Avvoltore, Montereaggio, Morellino, Riserva,
Vermentino / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>

AVVOLTORE | IGT TOSCANA



SANGIOVESE 75% | CABERNET SAUVIGNON 20% | SYRAH 5%

Avvoltore is the company's flagship wine and the pride of creator, Adolfo Parentini. Resulting from the blending of indigenous Sangiovese with untraditional Cabernet Sauvignon and Syrah all grown in the clay-limestone soil of the Avvoltore Hill, this wine marks a milestone for the Moris family's legacy of producing high quality wines in the Tuscan Maremma. The name Avvoltore is the local dialect word for a bird of prey often seen circling the most iconic hill on the Poggetti Estate by the same name.

TASTING NOTES

Color: ruby red with purple highlights

Bouquet: complex, ripe fruit and hints of vanilla

Taste: full bodied and soft, velvety feel

Serving temperature: 18°C / 64°F

Pairings: tomato-based meat roasts and aged cheeses

TECHNICAL NOTES

Production zone: "Poggio dell'Avvoltore" Massa Marittima

Terroir: rich, loamy soil, slightly acidic

Exposure: South West

Yield per hectare: 3,500 kilos

PRODUCTION NOTES

These grapes are harvested from the second weeks of September through mid-October. Fermentation occurs in temperature-controlled cement tanks. "Remontage" is twice daily for the first ten days. The wine is then left for a further 15 days in contact with the skins before being racked and immediately returned to 225-liter oak barrels (80% new), where malolactic fermentation takes place. The aging of the wine in wood barrels lasts about one year. The wine is then bottled and left to refine for another 6 months before being sold to the public.



Piaggia

di VANNUCCI SILVIA



Piaggia Carmignano Riserva

VITICULTURE

SOIL	Medium-textured soil with clay and galestro
ALTITUDE	250 m. above sea level
EXPOSURE	South-west
VINE TRELLISING SYSTEM	Guyot
YIELD PER HECTARE	6500 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

WINE

COLOUR

Deep, intense ruby red, with an almost impenetrable colour.

AROMA

Aromas of ripe fruit, cassia and raspberries, embellished with elegant hints of tobacco, chocolate and sweet spices.

FLAVOUR

Enveloping, with great structure and elegance, with excellent quality tannins which make it particularly suitable for long-term ageing.

GRAPE VARIETY

70% Sangiovese, 20% Cabernet Sauvignon and Cabernet Franc, 10% Merlot.

PRODUCTION TECHNIQUES

VINIFICATION

The grapes are carefully selected by hand and then vinified separately in small containers in order to maximise skin extraction. Fermentation is carried out without selected yeasts, in full respect of the characteristics of the territory; skin contact varies from a minimum of 18 days to a maximum of 25-28 days, depending on the variety, during which time punching down and pumping over are carried out.

MATURATION

The wine is transferred to French oak barriques where it undergoes malolactic fermentation and remains for at least 18 months, during which time the wine is racked a few times to make it clearer and prepare it for bottling, which is done without subjecting the wine to any filtration or clarification processes, so as to keep all its organoleptic properties intact.

AGEING

At least 6 months in bottle.

TASTING NOTES

Very intense, almost impenetrable, clear ruby red colour. Aromas of ripe fruit, embellished with elegant hints of tobacco, chocolate and sweet spices. On the palate it expresses a powerful structure but also, with a measured balance, soft fruit against the round and mature tannins. The finish is long and fruity. It goes well with red meat and game, extra mature cheeses and quality cured meats.

Piaggia

Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot
/ [PDF Presentation](#)<https://www.cmkselections.com/piaggia>

Piaggia

di VANNUCCI SILVIA



Poggio de' Colli IGT Toscana

VITICULTURE

SOIL	Medium-textured soil with clay and galestro
ALTITUDE	250 m. above sea level
EXPOSURE	South-west
VINE TRELLISING SYSTEM	Guyot
YIELD PER HECTARE	5000 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

WINE

COLOUR

Deep, intense ruby red with purplish highlights.

AROMA

Aromas of raspberries, brambles, eastern spices, coffee and liquorice.

FLAVOUR

Elegant on the palate with soft, silky tannins: the finish is pleasantly supple and clean.

GRAPE VARIETY

100% Cabernet Franc.

PRODUCTION TECHNIQUES

VINIFICATION

The grapes are carefully selected from the best plots in the vineyard. They are then vinified in open wooden containers using their own natural yeasts; manual punching down is carried out to get the best extraction of substances from the grapes and skin contact lasts about two weeks.

MATURATION

The wine is drawn off the lees and then immediately transferred to French oak barriques, where it undergoes malolactic fermentation. During maturation it is periodically racked to make it clearer and prepare it for bottling, which is done without any kind of filtration or clarification process so as to keep all its organoleptic properties intact.

AGEING

At least 6 months in bottle.

TASTING NOTES

Deep and intense ruby red colour with purplish highlights. Aromatic elegance in balsamic overtones and hints of mint, fruits of the forest and a slight smoke finish. Full-bodied and soft, well-balanced thanks to the fine tannins. The finish is long, meaty and chewy. It goes well with traditional Italian dishes, red meat and game.



Piaggia

di VANNUCCI SILVIA



Il Sasso Carmignano DOCG

VITICULTURE

SOIL	Medium-textured soil with clay and galestro
ALTITUDE	250 m. above sea level
EXPOSURE	South-west
VINE TRELLISING SYSTEM	Guyot
YIELD PER HECTARE	6000 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

WINE

COLOUR
Deep, intense ruby red.

AROMA
Cherries and Marasca cherries with elegant balsamic and spicy notes.

FLAVOUR
Full and enveloping, with the charming elegance on the palate that is typical of "thoroughbred" Sangiovese.

GRAPE VARIETY
70% Sangiovese, 20% Cabernet Sauvignon and Cabernet Franc, 10% Merlot.

PRODUCTION TECHNIQUES

VINIFICATION

The grapes are strictly hand picked and are vinified in small containers in order to encourage maximum extraction of skin components. Fermentation is carried out with natural yeasts, in full respect of the terroir, the wine rests on the skin for a least 18-20 days, during which time it undergoes punching down and brief pumping over are carried out.

MATURATION

The wine is transferred to small French wood containers, where it undergoes malolactic fermentation and remains for a least 15 months. During this period the wine is racked a few times to make it clearer and prepare it for bottling, which is done without subjecting the wine to any filtration or clarification processes in order to keep all its organoleptic properties intact.

AGEING

At least 6 months in bottle.

TASTING NOTES

Intense and thick ruby red colour. Complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohols and polyalcohols, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. It goes well with mature cheeses, red meat and game.

Piaggia

Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot
/ [PDF Presentation](#)<https://www.cmkselections.com/piaggia>

Piaggia

di VANNUCCI SILVIA



Pietranera IGT Toscana

VITICULTURE

SOIL	Medium-textured soil with clay and galestro
ALTITUDE	250 m. above sea level
EXPOSURE	South-west
VINE TRELLISING SYSTEM	Guyot
YIELD PER HECTARE	8000 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

WINE

COLOUR
Deep, intense ruby red.

AROMA
Cherries and Marasca cherries with elegant balsamic and spicy notes.

FLAVOUR
Full and enveloping, with the charming elegance on the palate that is typical of "thoroughbred" Sangiovese.

PRODUCTION TECHNIQUES

VINIFICATION

The grapes are vinified in small containers in order to encourage maximum extraction of skin components. Fermentation is carried out with natural yeasts, in full respect of the terroir, the wine rests on the skin for a least 18-20 days, during which time it undergoes punching down and brief pumping over are carried out.

MATURATION

The wine is transferred to small French wood containers, where it undergoes malolactic fermentation and remains for a least 3 months. During this period the wine is racked a few times to make it clearer and prepare it for bottling.

AGEING
At least 6 months in bottle.

TASTING NOTES

Intense and thick ruby red colour. Complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohols and polyalcohols, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. It goes well with mature cheeses, red meat and game.

Antico Colle

Organic - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>



Il Saggio Riserva Nobile di Montepulciano



"Il Saggio" represents the patriarch of the Frangiosa family, Giuseppe.

This wine gains value and structure over time. Garnet red in color, it has orange reflections. It has aromas of ripe fruit, cherry and blackberry jam. It has floral notes and light hints of pepper. On the palate it leaves a taste of tobacco, leather and vanilla on the finish with a balsamic tip.

It is an extremely elegant, fine and persistent wine. The tannin is balanced, present but not intrusive.

Antico Colle

Organic - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>



Nobile di Montepulciano



It has a small part of Merlot, added to give a certain elegance, softness and perfume.

The color is intense ruby red. It has a medium body and aromas of fresh fruit, with a floral finish.

Antico Colle

Organic - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>



Rosso di Montepulciano



Medium-bodied wine, ruby red color with purple hues.

It has an elegant, direct and soft taste, with aromas of fresh red berry fruit, such as raspberry and plum.

Antico Colle

Organic - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>



Rosso IGT



This wine comes from a combination of Sangiovese, Merlot and Cabernet Sauvignon grapes.

The alcoholic fermentation takes place in stainless steel vats at a controlled temperature.

Antico Colle

Organic - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi / [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>



Chianti Colli Senesi



It comes from a combination of Sangiovese, Merlot and Cabernet Sauvignon grapes.

Intense ruby red color, deep with hints of fresh fruit.

Antico Colle

Organic - Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi
/ [PDF Presentation](#)

<https://www.cmkselections.com/moris-farms>



Bianco IGT



Fresh wine with a typically varietal flavor and a straw yellow color with golden reflections.

Delicate aromas and scents, with a rightly balanced body, aromatic, characteristic and fine.

Carpineta Fontalpino

Organic - Chianti Classico, Super Tuscan, Spumante Metodo Classico
/ [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

Chianti Colli Senesi DOCG



80% Sangiovese, 20%
complementary grapes.
Montaperti Vineyards, 220 m
a.s.l.
Ageing: in concrete vats

The character and simplicity
of our most Southern
vineyards present us with a
pleasant and fragrant wine.

Ruby red, with interesting
notes of cherry and currant.
Light-bodied, delightful and
versatile in the mouth.



Carpineta Fontalpino

Organic - Chianti Classico, Super Tuscan, Spumante Metodo Classico
/ [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

Fontalpino Chianti Classico DOCG



100% Sangiovese.

Petroio, Cerreto e Montegiachi vineyards, 240-380 m a.s.l.

Ageing: tonneau and bottle

Typical example of pure Sangiovese, ruby red with darker traces, with interesting notes of plum, cherry and currant.

Elegant but straightforward, it feels warm and embracing and rewards with a great aftertaste. Balanced.

Carpineta Fontalpino

Organic - Chianti Classico, Super Tuscan, Spumante Metodo Classico
/ [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

Vigna Montaperto Chianti Classico DOCG



Cru, 100% Sangiovese.

Montaperto vineyard –
Cerreto, 380 m a.s.l.
Ageing: small barrel and
bottle

Single Vineyard Montaperto.

A Sangiovese that embraces
your mouth, rich in flower
and spices on the nose, soft
in the mouth, with velvety
tannins.

It possesses an innate
elegance. A lunar, feminine,
ethereal wine.



Carpineta Fontalpino

Organic - Chianti Classico, Super Tuscan, Spumante Metodo Classico
/ [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

Vigna Dofana Chianti Classico DCGG



Cru, 100% Sangiovese.

Dofana Vineyard – Petroio,
320 m a.s.l.

Ageing: small barrel and
bottle

Dofana Single Vineyard.

Austere and mysterious
Sangiovese, with ripe fruit
notes and pronounced but
sweet tannins. It leaves a
vanilla and tobacco
aftertaste.

It is the solar face of our
Sangiovese, majestic and
vital.



Carpineta Fontalpino

Organic - Chianti Classico, Super Tuscan, Spumante Metodo Classico
/ [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

Do ut des IGT Toscana



33% Merlot, 34% Petit Verdot, 33% Cabernet Sauvignon.

Montaperti Vineyard, 220 m a.s.l.

Ageing: tonneau and bottle

Our Supertuscan is deeply ruby in color, and it strikes for its intensity in the mouth while it offers delicate but persistent notes on the nose.

The role played by ripe fruit and sweet spices is fascinating: the fruit slowly evolves into darker, toastier fragrances – chocolate, licorice – while in the glass. Great aging in the bottle.



Carpineta Fontalpino

Organic - Chianti Classico, Super Tuscan, Spumante Metodo Classico
/ [PDF Presentation](#)

<https://www.cmkselections.com/carpineta-fontalpino>

Boule Spumante Metodo Classico



100% Chardonnay

This exceptional Metodo Classico has been realized thanks to Gioia's passion for sparkling wines: Boulé gives you elegance and length, and it reaches your nose and mouth with bread crust, butter but also fruit notes, especially peach and apple.

The perlage is fine and delightful, the taste is silky, refined and clean.

24 months on the lees.

Frascole

Organic - Sangiovese, Chianti Rufina and Riserva, Trebbiano / [PDF Presentation](#)

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



Bitornino IGT Toscana



Grape: 85 % Sangiovese, 10% Canaiolo and Colorino, 5% White Trebbiano and White Malvasia

Wine making: Maceration in inox containers for 10 days, then fermentation in concrete containers. 12 months in concrete containers where it is decanted several times.

Tasting notes: Ruby red color with a hint of purple hue. Heady, fragrant and vibrant, fresh cherry nose with pleasing hints of raspberries, wild strawberries and violets. Tangy, forthright, harmonious flavor finishing on distinct and lively lingering notes of blackberries and almonds, crisp acidity and refreshing mouthfeel.

Frascole

Organic - Sangiovese, Chianti Rufina and Riserva, Trebbiano / [PDF Presentation](#)

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

Chianti Rufina DOCG



Grape: 90 % Sangiovese, 5% Canaiolo, 5% Colorino

Wine making: Maceration in inox containers for 8-12 days, then fermentation in concrete containers. 50% of the wine in French barriques (225 liters) for 10 months.

Tasting notes: Ruby red in color along with cherry and bramble fruit aromas with spicy, lightly oaky notes and a touch of black pepper. Ripe fruit aromas, complex nose, solid structure, ample and smooth taste. Impressive concentration of ripe cherry and plum fruit on the palate with savory notes, supple tannins and vibrant acidity giving a wine of real depth and interest.

Frascole

Organic - Sangiovese, Chianti Rufina and Riserva, Trebbiano / [PDF Presentation](#)

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



Riserva Chianti Rufina DOCG



Grape: 95% Sangiovese, 5% Merlot

Wine making: Maceration in concrete containers for 18 days. Aged in French barriques (225 liters) for 12 months.

Tasting notes: A bright and characterful, fruit-forward, Chianti Riserva with ruby red color. This wine shows fresh and fragrant fruity aromas. Nice and crisp mouthfeel: harmonic and equilibrium presenting a nicely mature wine with impressive depth of flavor.

Frascole

Organic - Sangiovese, Chianti Rufina and Riserva, Trebbiano / [PDF Presentation](#)

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

In Albis IGT Toscana



Grape: 100% Trebbiano toscano

Wine making: Manual harvesting starting very early in the morning late September. Grapes are gently crushed and put in concrete vats. Here, the must stays on the skins for 12 to 24 hours at a temperature between 8 and 10°C. Then pressing takes place and the juice is moved into stainless steel tanks where it stays for 10 hours and kept cold in order to allow the thicker lees to precipitate. Finally, the best part of the juice is racked from the top into concrete tanks and inoculated with its own wild yeasts for fermentation. Post fermentation the wine remains in concrete tanks on its thin lees until bottling.

Tasting notes: Pears, flowers, apples, acacia, lavender, mandarin, and citrus, along with honey notes, make up the very delicate and shallow nose. On the palate, it has a medium body, a subtle flavor that lasts long enough, and nice acidity.

Frascole

Organic - Sangiovese, Chianti Rufina and Riserva, Trebbiano / [PDF Presentation](#)

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

Vin Santo



Grape: Trebbiano and white Malvasia, unknown clones in the old vineyards.

Wine making: Grapes are hung on vertical nets in a windy and dry room to dehydrate. After 6 months, the grapes are pressed with a traditional winepress. The must then goes into small chestnut barrels (Caratelli 40-80 liters). Vin Santo lies in the barrels for more than 9 years.

Residual sugar: 170g/liter

Tasting notes: A true elixir of pleasure. A wine similar to Sherry, of infinite elegance, full of fantastic aromas and incredible freshness.

Enrico Santini

Organic - Super Tuscan / [PDF Presentation](#)

<https://www.cmkselections.com/enrico-santini>



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

Enrico Santini

Organic - Super Tuscan / [PDF Presentation](#)

<https://www.cmkselections.com/enrico-santini>



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.

Enrico Santini

Organic - Super Tuscan / [PDF Presentation](#)

<https://www.cmkselections.com/enrico-santini>



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.



Enrico Santini



Organic - Super Tuscan / [PDF Presentation](#)

<https://www.cmkselections.com/enrico-santini>

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.

Enrico Santini



Organic - Super Tuscan / [PDF Presentation](#)

<https://www.cmkselections.com/enrico-santini>

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.

Maesta della Formica



Biodynamic - Riesling

<https://www.cmkselections.com/maesta-della-formica>

VIGNESPERSE

**MAESTÀ
DELLA
FORMICA**

2022

IGT TOSCANABIANCO
PRODOTTO IN ITALIA

Origin: Campo vineyards in the municipality of Gallignano, Gallignano, Cascio in the municipality of Molazzana, Antisciana in the municipality of Castelnuovo di Garfagnana, Roccalberti in the municipality of Camporgiano.

Height above sea level:

400-700 m

Age of the vines: 20-150 years

Bottles produced: 2400

Variety: white blend with Trebbiano Toscano, Malvasia Toscana and Chardonnay.

Alcohol: 13% vol.

Vinification: maceration of 24 days, further maceration of 30 days of whole bunches not destemmed. Vinification and aging in steel. Minimal use of sulfites. From spontaneous fermentation, it has not undergone any form of filtration or stabilization. In our project we added the cultivation of Riesling recovery of old vineyards in the Garfagnana area.



in the Garfagnana area.

Vignesperse takes its name from its nature, coming to life from our white grapes from 4 different municipalities in the Garfagnana. Many small vineyards scattered throughout the area, relatively close together, but with completely different soil and climatic characteristics. Different wines, each with different characteristics due to the different soil, microclimate or the great clonal variety present, which contribute to the final complexity of the wine. Great minerality and sapidity, to which the age of the vines has certainly contributed; the nose fine, complex and decisive, reveals itself on the palate sharp, taut and vibrant, with chalky macerated notes, supported by the high acidity which will guarantee it a interesting evolution over time.

L20

Originally bottled by: Maestà della Formica Agricola SS Careggine (LU) Italy

750ml 13%Vol.

Viticultura eroica tra la montagna e il mare.

maestadellaformica.com

Maesta della Formica



Biodynamic - Riesling

<https://www.cmkselections.com/maesta-della-formica>

GAMO

**MAESTÀ
DELLA
FORMICA**

2021

**IGT TOSCANAROSSO
PRODOTTO IN ITALIA**

Origin: vineyards of Campo in the municipality of Galliciano, of Molazzana, Antisciana, Camporgiano in the municipality of Castelnuovo di Garfagnana.

Average height above sea level: 500 m

Age of the vines: 40-70 years

Bottles produced: 2500

Variety: red blend with Syrah, Gamay, San Giovese, Abrusco, Ciiegliolo, and some unknown local varieties.

Alcohol: 12.00% vol.

Vinification: fermentation in tubs with 15-day maceration, two thirds of the mass aged in steel, one third aged in fourth passage barriques. From spontaneous fermentation, it has not undergone any form of filtration or stabilization. Minimum presence of sulphites. Refinement in steel half of the mass. The other instead aged in



fifth passage barrique.

In our project, for a couple of years now, we have combined the cultivation of Riesling with the recovery of old vineyards in the Garfagnana area.

Gamo is the first of the wines produced here. In an area where there are no links to precise varieties or historical denominations, grapes have always been grown in ancient vineyards handed down from generation to generation. And it is precisely this generational passage, where everyone has added something of himself, which has shaped them, giving them a unique shape different from all their neighbours. Each vineyard becomes a surprise and a bet in understanding which wines to produce to best express its grapes.

Originally bottled by: Maestà della Formica Agricola S.S Careggine (LU)
Italy
750 ml e 12,0% Vol.

Viticultura eroica tra la montagna e il mare.

maestadellaformica.com

Maesta della Formica



Biodynamic - Riesling

<https://www.cmkselections.com/maesta-della-formica>

RIESLING

**MAESTA
DELLA
FORMICA**

2020

IGT TOSCANABIANCO
PRODOTTO IN ITALIA

Origin: vineyards at the Focce di Careggine, at 1050 meters a.s.l. a few km from the coast, on rocky terrain famous for its white marble. High temperature difference between day and night, minerality of the soil and high altitude guarantee a pronounced minerality, but with influences from the Mediterranean flora. Low alcohol, high acidity, great sapidity, butter, hydrocarbons, stone, wet wool and orange are some of the characteristics of this wine. To drink not too cold, at a temperature not lower than 10° C.

Height above sea level: 1050 m

Age of the vines: 2014

Bottles produced: 1500

Variety: Riesling

Alcohol: 10,5% vol.

Vinification: maceration of

24 hours in press. Spontaneous fermentation in steel tanks.



15% of botrytized and non-stemmed grapes. Malolactic fermentation in December 2020. Seven months of batonnage on the fine lees. Bottled in July 2021 without any filtration or stabilization process.

Soil: sand and silt, with minimal infiltrations of clay in areas, many sandstones alternating with areas of almost total skeleton.

Harvest date: 27th Oct

Exit to the market: Oct 2021
Produced according to the principles of biodynamic agriculture

Originally bottled by: Maestà della Formica Agricola SS Careggine (LU) Italy

750ml 10,5%Vol.

Viticultura eroica tra la montagna e il mare.

maestadellaformica.com

Maesta della Formica



Biodynamic - Riesling

<https://www.cmkselections.com/maesta-della-formica>

DRANKANTE

**MAESTÀ
DELLA
FORMICA**

2021

**VINO FRIZZANTE
ROSSO**

PRODOTTO IN ITALIA

Origin: Campo vineyards in the municipality of Galliciano, Cascio in the municipality of Molazzana, Antisciana in the municipality of Castelnuovo di Garfagnana, Camporgiano, Galliciano.

Average height above sea level: 500 m

Age of the vines: 40-80 years

Production bottles: 2200

Variety: red blend with Sangiovese, Moscato d'Amburgo, Ciliiegolo, Bonarda and small amounts of Trebbiano and Malvasia.

Alcohol: 10.5% vol.

Made without added sulfites

Vinification: fermentation in tanks with maceration for 3-5 days, aging in steel. From spontaneous fermentation, it has not undergone any form of filtration or stabilization.



For some years now, in our project, we have added to Riesling the recovery of old vineyards in the Garfagnana region. **Drankante** is the second of the wines produced here. Unpretentious wine, in addition to being a perfect refreshing drink. Red fruit, fine bubbles, good ointment. In a region where there are no ties to exact varieties or historical appellations, grapes have always been grown in ancient vineyards passed down from generation to generation. And it is precisely this passage of generations, where everyone has added something of their own, that has shaped them, giving them a unique shape different from all their neighbors. Each vineyard becomes a surprise and a bet to understand the wines that will be produced to best express its grapes.

Originally bottled by: Maesta della Formica Agricola SS Careggine (LU) Italy and in December with its own must.

750 ml 10,5% Vol.

Viticultura eroica tra la montagna e il mare.

maestadellaformica.com

Scopone Società Agricola



Rosso di Montalcino, Brunello di Montalcino

<https://www.cmkselections.com/scopone-società-agricola>**DOC Rosso di Montalcino****SCOPONE**
MONTALCINO**ROSSO DI MONTALCINO****2021****2021 vintage: climate trend**

The rainy winter ensured a fair amount of water in the soil. Mild spring weather allowed for regular sprouting, and constant cool spring breezes averted possible frost. Rainless weeks followed in June, but a good disturbance at the end of August allowed the grapes to reach full ripeness. The harvest began in the last ten days of September and was completed in the first week of October.

Vinification

Rosso di Montalcino Scopone comes from our Sangiovese Grosso vineyards located on deep soils rich in sand and clay. The harvest is done manually by making an initial selection of the bunches in the field, which are then de-stemmed, and grapes are further selected on the sorting table. The fermentation process takes place for about 7 days in steel tanks at a controlled temperature, between 26°-28°C, followed by maceration on the skins for a further 10-15 days. After racking follows malolactic fermentation.

Ageing

The wine ages in 25 Hl French oak and 65 Hl Slavonian oak barrels and it is aged in the bottle for at least 6 months before being put on the market.

Tasting Notes

Scopone Rosso di Montalcino has an intense and luminous ruby red color. It is fruity and elegant, expressing a bouquet of small red berried fruits, followed by notes of morello cherry, violet and blackberry which are accompanied by balsamic hints of licorice. The wine is sensual and harmonious on the palate, with a pleasant vibrant and savory finish.

Grapes variety:	100% Sangiovese
Production	12.000 bottles
Alcohol by volume	14 %
Total acidity	5,10 g/l
pH	3,52
Net dry extract	28,60 g/l

Scopone Società Agricola Srl

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Scopone Società Agricola



Rosso di Montalcino, Brunello di Montalcino

<https://www.cmkselections.com/scopone-società-agricola>

Brunello di Montalcino 2018



SCOPONE
MONTALCINO

BRUNELLO DI MONTALCINO 2018



2018 vintage: cimate trend

The year was cool on average, with rain accompanying the entire vegetative cycle. The trend then continued throughout the summer with temperatures below seasonal averages. Before the harvest a few days of healthy wind come from north, reduce the humidity, and guarantee a perfect ripeness with excellent phytosanitary state of the bunches. The harvest began on 20th of September with rigorous selection of the grapes in the vineyard.

Vinification

Harvest is done manually by making a first selection of the bunches in the field.

De-stemming follows and the grapes are chosen on the selection table. The fermentation process takes place for about 10 days in steel tanks at a controlled temperature, followed by maceration on the skins for 15 days. The racking is followed by malolactic fermentation.

Ageing

The wine is matured in 25 Hl barrels for at least 24 months and then completes its ageing period of approximately another 24 months in the bottle before release.

Tasting Notes

Scopone's Brunello 2018 shows a ruby red color. The smell remembers fragrant wild violets and sweet morello cherries. The flavor is fresh, full, and elegant with a savory finish.

Grapes variety:	100% Sangiovese
Production	4.000 bottles
Alcohol by volume	14 %
Total acidity	5,71 g/l
pH	3,36
Net dry extract	30,5 g/l

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Rosso di Montalcino, Brunello di Montalcino

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IGT Rimani 2021

IGT Toscana 2021



2021 vintage: climate trend

The rainy winter ensured a fair amount of water in the soil. Mild spring weather allowed for regular sprouting, and constant cool spring breezes averted possible frost. Rainless weeks followed in June, but a good disturbance at the end of August allowed the grapes to reach full ripeness. The harvest began in the last ten days of September, and was completed in the first week of October.

Vinification

RIMANI (means STAY) comes from a blend of Cabernet Sauvignon (50%), Merlot and Syrah (30%) and Sangiovese (20%). The harvest is done manually by making an initial selection of the bunches in the field, which are then de-stemmed and grapes are further selected on the sorting table. The fermentation process takes place for about 7 days in steel tanks at a controlled temperature, between 26°-28°C, followed by maceration on the skins for a further 10-15 days. After racking follows malolactic fermentation.

Ageing

The wine ages in barrique and tonneaux call come French for 13 months before being put on the market.

Tasting Notes

The IGT Scopone has an intense and dark red color, 2021 appear with an evident and generous aromatic expression, characterized by aromas of ripe red fruit. On tasting, the wine is soft, round and enveloping, but at the same time full-bodied and substantial, showing great balance between structure, fullness and elegance.

Grapes variety:	Cabernet S. (50%), Merlot and Syrah (30%) and Sangiovese (20%)
Production	15.000 bottles
Alcohol by volume	14,5 %
Total acidity	5,10 g/l
pH	3,54

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Scopone Società Agricola



Rosso di Montalcino, Brunello di Montalcino

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Maja 2022

SCOPONE
MONTALCINO

MAJA IGT Toscana Rosè 2022



2016 vintage: climate trend

Vintage 2022 began with a winter full of rainfall, as well as the first part of spring, thus determining a slightly delayed budding but the temperature trend finally led to a regular development. The summer, the hottest of the last century, was dry, but the perturbations of late July and mid-August helped the grapes to have a crunchy skin, good acidity, and freshness. The harvest began after the first ten days of September, and then ended in the first week of October.

Vinification

The grapes come from a small plot of Sangiovese, in the coolest and most humid area of Scopone. The hand-picked bunches were loaded whole into the press and, after a delicate pressing, the must was left to decant for 24 hours. After which the alcoholic fermentation took place in steel tanks at a controlled temperature between 16-18° C, in order to preserve the aromas. After 4 months on the fine lees, the wine continued its refinement in the bottle.

Tasting Notes

Our gourmet rosé has an intense coral pink color. The olfactory baggage is broad with citrus notes of lemon peel and blood orange, before moving on to ripe peach and finally to Mediterranean herbs such as rosemary. On the palate it has a round mouth but characterized by a good freshness and an exhilarating final sapidity.

Grapes variety:	100% Sangiovese
Production	1.300 bottles
Alcohol by volume	13 %
Total acidity	6,35 g/l
pH	3,21

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