

# ITALIAN WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 1

# Introduction

There are around 500 native wine types, at least 175 of which are used in common Italian wines. As a result, Italy is one of the most difficult countries to master! Regardless of the complexity, tasting the principal wines from the larger regions of Northwest, Northeast, Central, and Southern Italy will give you an idea of what to expect. Knowing more about the main grape varieties will help you in this "Trip"!

## Regions

**Northwest:** The regions of Lombardy, Piedmont, Liguria, and Aosta Valley have primarily intermediate to cool weather, meaning the season is shorter and red wines are delicate, fragrant, and earthy in flavor. Whites shine with plenty of acidity.

**Northeast:** Veneto, Emilia-Romagna, Trentino-Alto Adige, and Friuli-Venezia Giulia have colder weather, while the Adriatic Sea influences the warmer parts. Reds are fruity (but still beautiful), and the best white wines, such as the Soave grape, Garganega, are located on the hills.

**Central:** The Mediterranean environment in Tuscany, Umbria, Marche, Lazio, and Abruzzo allows red varieties such as Sangiovese and Montepulciano to shine.

**South & Islands:** Molise, Campania, Basilicata, Puglia, Calabria, Sicily and Sardinia are Italy's warmest areas. Red wines tend to have more ripe fruit flavors, but white wines have a fuller body.

The term "*Classico*" is most typically used on wine labels to denote the original limits of a wine area

Wine Grapes  
(*Robinson et al. 2012*) mentions 377 native grapes, whereas Native Grapes of Italy (*d'Agata 2014*) cites 500

# Our Producers

## Lombardy

Ronco Calino - **Organic** Franciacorta

## Piemonte

La Chiara - Gavi, Timorasso

## Veneto

Il Follo - Prosecco

Fattori - **Organic** Valpolicella, Valp. Ripasso, Amarone, Soave, Sauvignon, Pinot Grigio

Corteforte - **Organic** Amarone, Valpolicella Ripasso

Maculan - Tai, Acininobili, Vespaiolo

Sacchetto - **Organic** Prosecco, Pinot Grigio

## Tuscany

Tenute Silvio Nardi - Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi

Giodo - **Organic** Brunello di Montalcino

Il Casino di Sala - Sangiovese

San Michele a Torri - **Organic** Super Tuscan, Chianti Classico, Chianti Colli Fiorentini

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

Tenuta Montauto - **Organic** Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Cilieggiolo

Moris Farms - Awoltore, Montereccio, Morellino, Riserva, Vermentino

Plaggia - Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot

Antico Colle - **Organic** Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi

Carpineta Fontalpino - **Organic** Chianti Classico, Super Tuscan, Spumante Metodo Classico

Frascole - **Organic** Sangiovese, Chianti Rufina and Riserva, Trebbiano

Enrico Santini - **Organic** Super Tuscan, Bolgheri

Maesta della Formica - **Biodynamic** Riesling

## Marche

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

## Campania

Terre del Principe - **Organic** Pallagrello, Casavecchia

## Puglia

Alberto Longo - **Organic** Nero di Troia, Negroamaro, Primitivo

Apollonio - Nero di Troia, Negroamaro, Primitivo

## Sicily

Morgante - Nero d' Avola

Alberelli di Giodo - **Organic** Nerello Mascalese

# Sicily

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

## Short Info

Sicilia (Sicily) is an island territory, the largest in the Mediterranean, that practically touches the tip of the Italian peninsula (Calabria). Palermo is its capital and largest city. Sicily is well-known for its beaches and Greek ruins on the south and east coasts, as well as its world-renowned food. Sicilia was originally best known for the dessert wine Marsala, but today it is better known for the dry wines of Etna, as well as its vast volume of everyday-drinking red and white wines. It has one DOCG, 23 DOCs, and seven IGPs. Sicilia's wine output has been declining as the emphasis shifts away from mass blending wines and toward higher quality, and it was at its lowest level in many years in 2020, at less than 4.5 million hl (49.6 million cases). Sicilia still has the greatest vineyard acreage of any Italian region—118,620 ha (293,000 acres)—but its productivity is less than half that of Veneto. The wine is still largely IGP, but with the formation and promotion of Sicilia DOC, it has witnessed a significant increase at the DOP level, now accounting for about 30% of production. Nero d'Avola and Grillo are the region's prominent grape varieties.



# Morgante

Nero d'Avola / [PDF Presentation](#)

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



## MORGANTE

The authentic taste of Nero d'Avola

### DON ANTONIO NERO D'AVOLA DOC SICILIA 2019 RISERVA



#### TASTING NOTES

Very deep red with purple highlights. Soft and round texture, juicy tannins and plenty of blackberry and dark-chocolate flavours. Very varietal and clear with hints of liquorice and asphalt at the end. Shows great intensity in a balanced and elegant way. Match with tasty red meat and medium and long aged cheeses. Pour into a wide crystal glass. Serve at 18°C.

#### CLIMATE

Very rainy Autumn, with some heavy rains, followed by a very cold winter, and snow at the beginning of January. The beginning of Spring was characterized by mild and not very rainy climate. March and April were warm, May cold and rainy with fog, unusual for our area, that caused a poor fruit set. During the first part of the Summer, there was dry heat, with temperatures up to 40° C., In July and August the temperature went down and in September a few rainfalls caused a slow maturation of the grapes, that made us obtain very fruity and balanced wines.

#### VINIFICATION

The Nero d'Avola grapes are harvest between the end of September and the beginning of October. The vines grow in white calcareous soils with small portions of clay at 500/550 metres above sea level. The vinification of the grapes is in stainless steel tanks with 20 days of skin contact at a controlled temperature of 26/28°C (79/82.4°F). The malolactic fermentation is carried out in stainless steel tanks. Alcohol 15% Vol.

#### MATURATION

12 months ageing in new French Allier, Tronçais and Never 225 litre barriques, followed by further ageing of 12 months in the bottle.

# Morgante

Nero d'Avola / [PDF Presentation](#)<https://www.cmkselections.com/morgante>

## MORGANTE

The authentic taste of Nero d'Avola

### NERO D'AVOLA DOC SICILIA 2020



#### TASTING NOTES

Very deep red with purple hues. Fine nose and clean, plenty of fruit, cherry, hazelnut undertones and some fresh aromatic herbs too. The mouthfeel is balanced, medium to full body, soft tannins and a juicy, fruity finish. Ideal with meat and medium-aged chesses. To try also with well-seasoned tasty fish dishes. Pour into a wide crystal glass. Serve at 18°C; 14°C with fish dishes.

#### CLIMATE

A very rainy autumn characterized by a mild temperature and strong winds, followed by a warm and dry winter. Some rainfalls in the first half of the spring followed by a dry and mild temperature. Summer was hot and with an average temperature of 30°C. Throughout the harvest season, from September up to the beginning of October, rainfalls have been absent and the dry heat favoured an excellent maturation of grapes with an optimal sanitary quality.

#### VINIFICATION

The harvest takes place during the first half of September. The vines grow in medium mixed clayey and calcareous soils at 450/500 metres above sea level. The vinification of the grapes is in stainless steel with 15 days of skin contact at a controlled temperature of 25-28°C (77-82.4°F). The malolactic fermentation is carried out in stainless steel tanks. Alcohol 14.50% Vol.

#### MATURATION

Brief ageing period in second-passage French Allier and Tronçais barriques, followed by a further ageing of 2-4 months in the bottle.

# Morgante

Nero d' Avola / [PDF Presentation](#)<https://www.cmkselections.com/morgante>

## MORGANTE

The authentic taste of Nero d'Avola

### ROSÉ DI MORGANTE NERO D'AVOLA DOC SICILIA 2021



#### TASTING NOTES

Brilliant rosé, delicate in the nose with aromas of cherries and watermelon with some citrus and pumice. The mouthfeel is fresh, soft and medium-bodied. Ideal as an aperitif, enhances raw whitefish, salmon, marinated raw red prawns and any kind of Mediterranean salad. Serve at 10-12°C.

#### CLIMATE

Dry and warm Autumn. The first and the last week of December were very rainy. During the winter only a few rainfalls with mild temperature which lasted over Spring. Heavy rain the first week of June and then excessive heat (38/40°C) that lasted till mid-August. From the second week of August till October, mild and dry climate that favoured a perfect maturation of the grapes, rich and balanced.

#### VINIFICATION

The Nero d'Avola grapes harvested in mid-September, are collected in small plastic crates, they grow at 400/450 metres above sea level, in calcareous and clayey soils. The grapes are crushed and statically drained. The fermentation of the must is in stainless steel tanks at a controlled temperature of 15-17°C (59-62,6°F). Aged for 4 months in stainless steel tanks. Alcohol 13.00% Vol.

# Morgante

Nero d' Avola / [PDF Presentation](#)<https://www.cmkselections.com/morgante>

## MORGANTE

The authentic taste of Nero d' Avola

## BIANCO DI MORGANTE 2021



### TASTING NOTES

Produced from red grapes, bright straw yellow colour. Olfactory profile of great breadth with nose of peach, jasmine and green apple. Medium-bodied with saline-mineral character. The sip is complex, fresh and sapid, and it has a good correspondence with the nose, with a clean mouth and a tasty long final. Pairs well with fish cooked in simple sauces, seafood with delicate marinade, grilled vegetables with mild olive oil. Excellent durability over time, drink with a wide glass that brings out its aromas. Serve at a temperature of 13°C.

### CLIMATE

Dry and warm Autumn. The first and the last week of December were very rainy. During the winter only a few rainfalls with mild temperature which lasted over Spring. Heavy rain the first week of June and then excessive heat (38/40°C) that lasted till mid-August. From the second week of August till October, mild and dry climate that favoured a perfect maturation of the grapes, rich and balanced.

### VINIFICATION

The red grapes harvested at the beginning of September, are collected in small plastic crates, they grow at 450/550 metres above sea level, in calcareous and clayey soils. The grapes are crushed and statically drained. The must is clarified and left to settle, then it ferments in stainless steel tanks at a controlled temperature of 13°C (55,4°F). Aged for 4 months in stainless steel tanks and for two months in bottle. Alcohol 13.5% Vol.



You can find us at

**CMK Selections Inc.**

Via Aia Vecchia, 3 Loc. Tassinaiia,  
56040 Castellina Marittima (PI),  
Italy

cmk@cmkselections.com  
skype:cmkconsulting

<http://www.cmkselections.com>

**FOLLOW US**

[Linkedin](#) / [YouTube](#)