

# ITALIAN WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 1

# Introduction

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

## Regions

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

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

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

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

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

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

# Our Producers

## Lombardy

Ronco Calino - **Organic** Franciacorta

## Piemonte

La Chiara - Gavi, Timorasso

## Veneto

Il Follo - Prosecco

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

Corteforte - **Organic** Amarone, Valpolicella Ripasso

Maculan - Tai, Acininobili, Vespaiolo

Sacchetto - **Organic** Prosecco, Pinot Grigio

## Tuscany

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

Giodo - **Organic** Brunello di Montalcino

Il Casino di Sala - Sangiovese

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

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

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

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

Piaggia - Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot

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

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

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

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

Maesta della Formica - **Biodynamic** Riesling

## Marche

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

## Campania

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

## Puglia

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

Apollonio - Nero di Troia, Negroamaro, Primitivo

## Sicily

Morgante - Nero d' Avola

Alberelli di Giodo - **Organic** Nerello Mascalese

# Tuscany

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

## Short Info

Toscana (Tuscany) is located on the west coast of the Italian peninsula. Toscana is the quintessential Italy for many people across the world, and travelers rush here in droves for the stately city of Florence (Firenze), the hill villages, the rustic yet regal houses in the countryside, and superb food. Toscana is well known in the wine world for red wines made from Sangiovese, particularly Brunello di Montalcino and Chianti. It has 11 DOCGs and, with Piemonte, the most DOCs (41) of any Italian region, as well as 6 IGPs. Toscana's yearly wine output is reasonably consistent at 2.6 million hl (28.9 million cases) from vines covering 60,400 hectares (149,200 acres). Sangiovese is the primary grape variety in the region (66%). It also boasts the highest amount of red wine of any region (87%). Almost two-thirds of Toscana's wine is DOP, with another quarter classified as IGP Toscana.



# 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.

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## 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.

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**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  
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<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  
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## 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.



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