CMK-IT SELECTIONS INC.

APIRL 2023

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, Ciliegiolo
Moris Farms - Avvoltore, Montereggio, Morellino, Riserva, Vermentino
Piaggia - Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot
Antico Colle - **Organic** Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi
Carpineta Fontalpino - **Organic** Chianti Classico, Super Tuscan, Spumante Metodo Classico
Frascole - **Organic** Sangiovese, Chianti Rufina and Riserva, Trebbiano
Enrico Santini - **Organic** Super Tuscan, Bolgheri
Maesta della Formica - **Biodynamic** Riesling

Marche

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

Campania

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

Puglia

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

Sicily

Morgante - Nero d' Avola
Alberelli di Giodo - **Organic** Nerello Mascalese

Veneto

https://www.cmkselections.com/veneto

Short Info

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

Fattori

Organic - Valpolicella, Valpolicella Ripasso, Amarone, Soave, Sauvignon, Pinot Grigio / PDF Presentation

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FATTORI
ANTONIO FATTORI
VIGNAIOLO

LESSINI DURELLO

DOC LESSINI DURELLO SPUMANTE

GRAPE VARIETIES	100% Durella.
LOCATION	3.5 hectares, all cultivated in Pergola Veronese, located on the hills of Monte Calvarina, on the east side of Soave DOC area, from 250 to 300 m/above s/l.
AVERAGE VINE AGE	30 years
VINES PER HECTARE	3.000
PRODUCTION	9.500 Lt/Ha
BOTTLES	7.000
HARVEST	Late September - early October. The grapes are hand-picked, transported and processed the same day.
FERMENTATION AND MATURATION	In stainless steel vats. Followed by a secondary fermentationtion in pressurized vats (50 hl) with daily batonage for 90 days.
AT FIRST GLANCE	Bright yellow.
ON THE NOSE	Balsamic hints. Sensations of yellow and green fruits. Exotic nuances.
ON THE PALATE	Fine perlage, frank and consistent. Towards the end, unripe almonds. Evident citrus fruit with balsamic hints.
ACCOMPANIMENTS	Perfect as an aperitif. Ideal with dishes of raw and shellfish. Great with Verona's Traditional dishes like Soppressa and cheese.
SERVICE TEMPERATURE	8-10°C
AGEING POTENTIAL	18 months

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Fattori

Organic - Valpolicella, Valpolicella Ripasso, Amarone, Soave, Sauvignon, Pinot Grigio / PDF Presentation

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VIGNAIOLO

RONCÀ METODO CLASSICO

DOC LESSINI DURELLO SPUMANTE - 36 MESI

GRAPE VARIETIES	100% Durella.
LOCATION	5 hectares, all cultivated in Pergola Veronese and Guyot, located on the hills of Monte Calvarina, on the east side of Soave DOC area, from 250 to 300 m/above s/l.
AVERAGE VINE AGE	30 years
VINES PER HECTARE	3.000/5.000
PRODUCTION	9.500 Lt/Ha
BOTTLES	7.000
HARVEST	September - October. Hand harvest in cases.
FERMENTATION AND MATURATION	The non-destemmed grapes are poured directly into the press. Fermentation in steel and a small part in wood. Re-fermentation in the bottle starts in May after the harvest. The maturation on the yeasts lasts at least for 36 months. Remuage by hand on pupitre. 6 months resting in the bottle after degorgement before selling.
AT FIRST GLANCE	Bright yellow
ON THE NOSE	The nose is characterized by notes of bread crust and yeast elegantly intertwined with hints of dried fruit and citrus.
ON THE PALATE	The harmonious and persistent taste comes from a good acidity that blends nicely with fine bubbles and a distinct flavor. The long final returns on notes of citrus.
ACCOMPANIMENTS	Perfect as an aperitif. Ideal with dishes of raw and shellfish. Great with Verona's traditional dishes like Sopressa, cheese and Baccalà alla Vicentina (Typical stock-fish recipes).
SERVICE TEMPERATURE	8-10°C
AGEING POTENTIAL	5 years

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RONCÀ METODO CLASSICO

DOC LESSINI DURELLO SPUMANTE - 60 MESI PAS DOSE

GRAPE VARIETIES	100% Durella.
LOCATION	5 hectares, all cultivated in Pergola Veronese and Guyot, located on the hills of Monte Calvarina, on the east side of Soave DOC area, from 250 to 300 m/above s/l.
AVERAGE VINE AGE	30 years
VINES PER HECTARE	3.000/5.000
PRODUCTION	9.500 Lt/Ha
BOTTLES	7.000
HARVEST	September - October. Hand harvest in cases.
FERMENTATION AND MATURATION	The non-destemmed grapes are poured directly into the press. Fermentation in steel and a small part in wood. Re-fermentation in the bottle starts in May after the harvest. The maturation on the yeasts lasts at least for 60 months. Remuage by hand on pupitre. 6 months resting in the bottle after degorgement before selling.
AT FIRST GLANCE	Bright yellow
ON THE NOSE	The nose is characterized by notes of bread crust and yeast elegantly intertwined with hints of dried fruit and citrus.
ON THE PALATE	The harmonious and persistent taste comes from a good acidity that blends nicely with fine bubbles and a distinct flavor. The long final returns on notes of citrus.
ACCOMPANIMENTS	Perfect as an aperitif. Ideal with dishes of raw and shellfish. Great with Verona's traditional dishes like Sopressa, cheese and Baccalà alla Vicentina (Typical stockfish recipes).
SERVICE TEMPERATURE	8-10°C
AGEING POTENTIAL	5 years

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RONCHA

VENETO IGT TREBBIANO

GRAPE VARIETIES 100% Trebbiano di Soave.

ORIGIN Locality Brenton – under the town of Roncà (Verona) – 450 mt asl

SOIL Volcanic

HARVEST by hand in cases – the second week of September

VINIFICATION short maceration – Fermentation in stainless steel vats

BOTTLE The reason of the bottle shape, the Rhenish one (renana), is because of the particular freshness, acidity and in general the "vertical" style of the wine that recalls more a "northern Europe" wine than a "Mediterranean" one.

LABEL Regarding the front label we decided to use the "Roncha" one that we appreciated a lot like many of you! Roncha is the ancient name of the nowadays "Roncà", the town where the cellar and the Trebbiano vineyard are located. What better reason not to use it?!

Shipper by 6 btls

Alc. 12,5%

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RUNCARIS

DOC SOAVE CLASSICO

GRAPE VARIETIES	100% Garganega.
LOCATION	14 hectares, all cultivated in Veronese Pergola, from 150 to 250 m above s/l.
AVERAGE VINE AGE	25 years
VINES PER HECTARE	3.500
PRODUCTION	8.000 Lt/Ha
BOTTLES	65.000
HARVEST	Late September. The grapes are handpicked, transported and processed the same day.
FERMENTATION AND MATURATION	In stainless steel vats.
AT FIRST GLANCE	Straw yellow with greenish reflections.
ON THE NOSE	Mineral, with slight sensations of yellow citrus and yellow pulp fruits. An interesting bouquet of fine herbs, fresh sage and nettle.
ON THE PALATE	It's structured with an interesting freshness and a good flavour of citrus fruits with exotic hints. Delicately mineral with a good taste.
ACCOMPANIMENTS	Perfect as an aperitif and with starters as well as shell and raw fish. Particularly interesting with white fish, sushi and sashimi.
SERVICE TEMPERATURE	10-12°C
AGEING POTENTIAL	12-18 months

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DANIELI
DOC SOAVE

GRAPE VARIETIES	85% Garganega, 15% Trebbiano di Soave.
LOCATION	8 hectares, cultivated partly in guyot (40%) and partly in Veronese Pergola, located in the vulcanic hills of Terrossa and Roncà, from 150 to 250 m above s/l.
AVERAGE VINE AGE	20 years
VINES PER HECTARE	3.500/4.800
PRODUCTION	8.000 Lt/Ha
BOTTLES	85.000
HARVEST	Late September. The grapes are selected in the vineyards, handpicked, transported and processed the same day.
FERMENTATION AND MATURATION	In stainless steel vats.
AT FIRST GLANCE	Intense straw yellow.
ON THE NOSE	Floral hints of jasmine and wisteria. Sensations of peach, pear, apricot and citrus fruit. Intriguing notes of graphite, nettle and sage. Towards the end, a sensation of nuts.
ON THE PALATE	Elegant and round with a balanced taste and freshness. Hints of citrus fruit.
ACCOMPANIMENTS	Ideal with fish and vegetable risottos. Even delicately spiced white meats or raw beef carpaccio.
SERVICE TEMPERATURE	10-12°C
AGEING POTENTIAL	24 months

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MOTTO PIANE

DOC SOAVE

GRAPE VARIETIES	100% Garganega dried for 40 days.
LOCATION	3,9 hectares, all cultivated in guyot, located on the volcanic hills of Monte Calvarina in the east side of the DOC Soave area, from 250 to 300 m above s/l
AVERAGE VINE AGE	30 years
VINES PER HECTARE	5.000
PRODUCTION	2.800 Lt/Ha
BOTTLES	14.000
HARVEST	Starting the second week of September, the grapes are handpicked and transported. Then laid to dry on straw mats for about one month.
FERMENTATION AND MATURATION	In stainless steel vats, tonneaux and barrels of 25 hl.
AT FIRST GLANCE	Intense yellow.
ON THE NOSE	Captivating with fruity apricot, peach and citrus. Towards the end, dried fruits and balsamic hints of mint and sage.
ON THE PALATE	Balanced and very persistent. Sensations of dried fruits which emerge from a base of citrus and exotic fruits.
ACCOMPANIMENTS	Ideal with complex dishes of fish and sweet grilled meats like lamb and goat. Intriguing with well seasoned cheese.
SERVICE TEMPERATURE	12-14°C
AGEING POTENTIAL	60 months

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VALPARADISO

PINOT GRIGIO DELLE VENEZIE DOC

GRAPE VARIETIES	100% Pinot Grigio.
LOCATION	10 hectares totally cultivated in Guyot in the vulcanic hills in the commune of Roncà, from 150 to 250 m above s/l
AVERAGE VINE AGE	15 years
VINES PER HECTARE	5.000
PRODUCTION	6/7.000 Lt/Ha
BOTTLES	30.000
HARVEST	Starting at the end of August. The grapes are hand-picked, transported and processed the same day.
FERMENTATION AND MATURATION	In stainless steel vats (50%) and oak barrels (50%).
AT FIRST GLANCE	Intense straw yellow.
ON THE NOSE	Overwhelming and inebriating perfumes of pear, raspberry, pineapple, banana, apricot, peach and apple. Field grasses, camomile and green tea.
ON THE PALATE	Fruity, frank and rich in structure with surrounding softness. Very persistent. Tasty and fresh. Delicately salty.
ACCOMPANIMENTS	Ideal with sea fish and vegetable starters.
SERVICE TEMPERATURE	12°C
AGEING POTENTIAL	30 months

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VECCHIE SCUOLE
SAUVIGNON TREVENEZIE IGT

GRAPE VARIETIES	100% Sauvignon Blanc
LOCATION	2,7 hectares, all cultivated in guyot, located on the volcanic hills of Monte Calvarina, Brenton village, at 420 m above s/l.
AVERAGE VINE AGE	15 years
VINES PER HECTARE	5.000
PRODUCTION	6/7.000 Lt/Ha
BOTTLES	15.000
HARVEST	Starting end of August. The grapes are handpicked, transported and processed the same day.
FERMENTATION AND MATURATION	In stainless steel vats.
AT FIRST GLANCE	Yellow with greenish reflections.
ON THE NOSE	Fresh, with floral hints of jasmine, sambuco, hawthorn, wild mint and spicy sensations of white pepper, sage and fresh nettle. Frank, with citrus fruit notes, apricot and peach.
ON THE PALATE	Rich with exotic and lime hints. Tasty and persistent. Mineral.
ACCOMPANIMENTS	Perfect with seasonal cuisine rich in vegetal elements. Ideal with asparagus and field herbs served in risottos. Excellent with spinach and ricotta flan.
SERVICE TEMPERATURE	12°C
AGEING POTENTIAL	30 months

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MOTTO PIANE

DOCG RECIOTO DI SOAVE

GRAPE VARIETIES	100% Garganega dried for 5 to 6 months.
LOCATION	3,9 hectares, all cultivated in Guyot, in the vulcanic hills to the northeast of Verona in the Soave DOC area, from 250 to 300 m above s/l.
AVERAGE VINE AGE	15 years
VINES PER HECTARE	5.000
PRODUCTION	2.500 Lt/Ha
BOTTLES	6.000
HARVEST	Starting mid September. The grapes are handpicked, then placed to dry on wooden racks.
FERMENTATION AND MATURATION	After the maceration, the fermentation occurs in oak barrels (40%) and in stainless steel vats (60%) where the wine matures for one year.
AT FIRST GLANCE	Intense yellow with golden reflections.
ON THE NOSE	The black graphite accentuates the complex fruity aroma, rounding off the sweet spice and leaving an intriguing sensation of dried apricots.
ON THE PALATE	Sweet but fresh and tasty. Elegant with hints of exotic and citrus fruits.
ACCOMPANIMENTS	Traditionally served with dried biscuits, ideal with ripe and well seasoned cheese.
SERVICE TEMPERATURE	12-14°C
AGEING POTENTIAL	60 months

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DOC VALPOLICELLA SUPERIORE

COL DE LA BASTIA

GRAPE VARIETIES	85% Corvina + 5% Rondinella + 10% other varieties
VINEYARDS	12 hectars located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent. Altitude: 450m/above sea level.
VINE AGE	New plantings and old one of 20-35 years
VINES PER HECTARE	5200
PRODUCTION	60 - 70 Hl/Ha
HARVEST	Hand picked during the last two weeks of September
FERMENTATION AND MATURATION	Stainless steel vats and wooden barrels
AT FIRST GLANCE	Ruby red colour
ON THE NOSE	Cherry and red small woodland fruits
ON THE PALATE	Hints of fresh red small woodland fruit. Balanced tannin.
SERVICE TEMPERATURE	14-16°C

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DOC VALPOLICELLA RIPASSO SUPERIORE

COL DE LA BASTIA

GRAPE VARIETIES	65% Corvina, 15% Corvinone + 10% Rondinella + 10% other varieties
VINEYARDS	12 hectars located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent. Altitude: 450m/above sea level.
VINE AGE	New plantings and old one of 20-35 years
VINES PER HECTARE	5200
PRODUCTION	60 - 70 Hl/Ha
HARVEST	Hand picked during the last two weeks of September
FERMENTATION AND MATURATION	Ripasso is the traditional method where the Valpolicella wine is re-macereted on the pomace from the dried Amarone grapes. The wine is aged in 500/1000 lt oak barrels for 18 months.
AT FIRST GLANCE	Ruby red colour
ON THE NOSE	Red small woodland fruits
ON THE PALATE	Hints of fresh red small woodland fruit. Soft and balanced tannin.
SERVICE TEMPERATURE	16-18°C

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AMARONE RISERVA
DELLA VALPOLICELLA DOCG

GRAPE VARIETIES	85% Corvina, + 10% Rondinella + 10% other varieties
VINEYARDS	12 hectars located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent. Altitude: 450m/above sea level.
VINE AGE	New plantings and old one of 20-35 years
VINES PER HECTARE	5200
PRODUCTION	60 - 70 Hl/Ha
HARVEST	Hand picked during the last two weeks of September and lay to dry in small boxes in "fruttaio".
FERMENTATION AND MATURATION	The grapes are allowed to dry gently in well-ventilated rooms for around 4-5 months, concentrating their flavours, sweetness and colour. In winter, the grapes are crushed, fermentation starts with natural yeast and then the must is filled into 500-1000 lt oak barrels to finish fermenting. The wine matures in wood for 30-36 months before bottling.
AT FIRST GLANCE	Intense ruby red colour
ON THE NOSE	Red ripe fruit, small woodland fruits
ON THE PALATE	Rich, refined, elegant
SERVICE TEMPERATURE	18°C

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GRAPE VARIETIES: 100% of Turbiana.

LOCATION: 6,3 hectares, all cultivated in Guyot. Located south of the monument of San Martino della Battaglia in Desenzano.

AVERAGE VINE AGE: 5 years.

VINES PER HECTARE: 4500.

PRODUCTION: 7000 lt/ha.

BOTTLES: 50000.

HARVEST: The third week of September. All the grapes are hand-picked, transported and processed the same day.

FERMENTATION AND MATURATION: The grapes are pressed with the stem at a temperature of 13 °C. After aging on the lees until the end of January.

AT FIRST GLANCE: Yellow with light green reflections.

ON THE NOSE: Fruity scents with some exotic nuance like pinapple and passion fruit.

ON THE PALATE: Very crispy, savoury and mineral. Well balanced acidity.

ACCOMPANIMENTS: It goes very well with fish and shellfish dishes in general, perfect with lake fish like trout, perch and whitefish. Having a strong personality, it can be paired with soft cheeses. Excellent with Risotto.

SERVICE TEMPERATURE: 10-12 °C.

ALCOHOL CONTENT: 12,50% by vol.

AGEING POTENTIAL: 24 months.

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VIGNAIOLO

COL DE LA BASTIA

DOCG AMARONE DELLA VALPOLICELLA

GRAPE VARIETIES	85% Corvina, + 10% Rondinella + 10% other varieties
VINEYARDS	12 hectars located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent. Altitude: 450m/above sea level.
VINE AGE	New plantings and old one of 20-35 years
VINES PER HECTARE	5500
PRODUCTION	60 - 70 Hl/Ha
HARVEST	Hand picked during the last two weeks of September and lay to dry in small boxes in "fruttaio".
FERMENTATION AND MATURATION	Grapes, harvested in boxes, remains in the "fruttaio" until December / January. Water loss, due to the period of drying, promotes concentration of all substances of the grape. Fermentation and maceration take place in small steel vats; after fermentation and aging in oak in 500/1000 liters where the new wine will remain for 18-24 months.
AT FIRST GLANCE	Intense ruby red colour
ON THE NOSE	Red ripe fruit, small woodland fruits.
ON THE PALATE	Rich, refined, elegant.
SERVICE TEMPERATURE	18°C

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