

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

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 IGP. 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.



Il Follo

Prosecco / [PDF Presentation](#)<https://www.cmkselections.com/il-follo>

Prosecco DOC Brut

Light bodied. On the nose hints of pear, apple, white flowers and citrus.



Colour: pale yellow with emerald highlights;

Varieties: 100% Glera;

Production area: Treviso Hills;

Soil: hill, clayey, calcareous;

Climate: Mediterranean – cool;

Ripening: from 20th September to 10th October;

Vinification: in white with soft pressing. Maximum yield 70%;

Sparkling process: Charmat method;

Service temperature: 8°C;

Total acidity: 5,5 g/l;

Sugar residue: 8 g/l;

Preservation in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

Il Follo

Prosecco / [PDF Presentation](#)<https://www.cmkselections.com/il-follo>

Prosecco DOC Extra Dry

Light bodied with a bit residual sugar. On the nose hints of pear, apple, wild flowers and citrus.



Colour: pale yellow with emerald highlights;

Varieties: 100% Glera;

Production area: Treviso Hills;

Soil: hill, clayey, calcareous;

Climate: Mediterranean – cool;

Ripening: from 20th September to 10th October;

Vinification: in white with soft pressing. Maximum yield 70%;

Sparkling process: Charmat method;

Service temperature: 8°C;

Total acidity: 5,5 g/l;

Sugar residue: 14 g/l;

Preservation in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

Il Follo

Prosecco / [PDF Presentation](#)<https://www.cmkselections.com/il-follo>

Il Follo Rose

Light bodied with a bit residual sugar. On the nose hints of pear, apple, red fruits and wild flowers.



Colour: petal of rose;

Varieties: 90% Glera, 10% Pinot nero;

Production area: Treviso hills;

Soil: hill, clayey, calcareous;

Climate: Mediterranean – cool;

Ripening: 30th September;

Vinification: in white/rosé with soft pressing. Maximum yield 70%;

Sparkling process: Charmat method;

Service temperature: 8°C;

Total acidity: 5,5 g/l;

Sugar residue: 10 g/l;

Preservation in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

Il Follo

Prosecco / [PDF Presentation](#)<https://www.cmkselections.com/il-follo>

Valdobbiadene DOCG Villa Luigia Millesimato Brut

Light bodied with a bit residual sugar. On the nose hints of pear, apple, wild flowers and citrus.



Colour: pale yellow with emerald highlights;

Varieties: 100% Glera;

Production area: Valdobbiadene Hills;

Soil: hill, clayey, calcareous;

Climate: Mediterranean – cool;

Ripening: from 20th September to 10th October;

Vinification: in white with soft pressing. Maximum yield 70%;

Sparkling process: Charmat method;

Service temperature: 8°C;

Total acidity: 5,8 g/l;

Sugar residue: 10 g/l;

Preservation in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

Il Follo

Prosecco / [PDF Presentation](#)<https://www.cmkselections.com/il-follo>

Valdobbiadene DOCG Villa Luigia Millesimato Extra Dry

Light bodied with a bit residual sugar. On the nose hints of pear, apple, wild flowers and citrus.



Colour: pale yellow with emerald highlights;

Varieties: 100% Glera;

Production area: Valdobbiadene Hills;

Soil: hill, clayey, calcareous;

Climate: Mediterranean – cool;

Ripening: from 20th September to 10th October;

Vinification: in white with soft pressing. Maximum yield 70%;

Sparkling process: Charmat method;

Service temperature: 8°C;

Total acidity: 5,5 g/l;

Sugar residue: 14 g/l;

Preservation in a cool place, where the temperature should be lower than 15°C. Best used before the year of production, absolutely no later than 2 years.

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