

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

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.



Corteforte

Organic - Amarone, Valpolicella Ripasso / [PDF Presentation](#)

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Amarone della Valpolicella "Terre di San Zeno"

"Terre di San Zeno" Amarone is vinified exclusively with traditional Valpolicella grapes. The most beautiful bunches and at the right point of ripeness are selected and left to dry.

The pressing takes place at the beginning of the following year, with a fermentation of 25 - 30 days, due to the low temperature of the period (February - March) and the high natural alcohol content of the must. After a long stop in steel, a maturation in oak barrels and a long refinement in the bottle, Amarone is ready and perfect to be drunk and will remain so for 10 - 15 years from the harvest.

Also available in the large Magnum format -1.5 liters (2011 and 2012)



Vineyard

Exposure to south - west, from 150 to 300m asl, on tuffs, basalts and Eocene limestone, with a yield of about 1,900 l /ha

Grapes

65% Corvina, Corvone- 20% Rondinella - 10% Molinara - 5% other native grapes

Color

Intense garnetred, thick, with orange edges due to maturation.

Bouquet and tasting notes

Complex but clean and ethereal aromas of black cherries in alcohol, berries, licorice, anise and spices, which blend with great elegance and a long and intense aftertaste.

Aging

Steel 24-36 months. Large French oak barrel of 25 hl 12 months. 12 months French oak tonneau. Bottle 12 months.

Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

Analytical data

Variable according to vintage. Alcohol: 15% vol. - Total acidity: 5.30 g / l - pH: 3.60- Extracts: 38 g / l

Serving suggestions

It goes perfectly with roasts, feathered and furred game, grilled and braised red meats. It is incomparable sipped at the end of a meal, accompanied by mature cheeses, even spicy ones, and happy conversations.

Corteforte

Organic - Amarone, Valpolicella Ripasso / [PDF Presentation](#)

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Amarone della Valpolicella Classico DOP - "Vigneti di Osan"

The cru of Corteforte, vinified with the best bunches of a particular and small vineyard called Osan, entirely located in a hilly area.

It is the result of the first selection of the grapes which, harvested at the right point of ripeness, are placed in crates to be selected once again before drying, which lasts until the beginning of the following year. The fermentation, very long due to the low temperature of the period and the high natural alcohol content of the fruit, brings particular aromatic complexity and pleasantness.

"Vigneti di Osan" will gradually improve its characteristics over time, with a longevity of over 20 years from the harvest.

Also available in large formats: Magnum - 1.5 liters (2003, 2006, 2009, 2010 and 2012), Jerobeam - 3.0 liters (2009, 2010 and 2012) and McKenzie - 5 liters (2009, 2010 and 2012)



Vineyard

Exposure to south - west, from 250 to 300 m asl, on tuffs, basalts and Eocene limestone, with a yield of 1600 l / ha

Grapes

65% Corvina, Corvinone - 20% Rondinella - 10% Molinara - 5% Dindarella, Pelara, Oseleta

Color

Garnet red, very intense and thick, with orange edges due to maturation.

Bouquet and tasting notes

Clean and very complex, of raspberries, blueberries and blackberries, black cherries and plums in alcohol, spiced with cinnamon and light pepper, licorice, ginger.

Aging

Steel 24 months. French oak tonneau 30 months. Bottle 18 months.

Service

At room temperature, in large crystal glasses to fully develop perfumes and aromas.

Analytical data

Variable according to vintage. Alcohol: 15.5% vol. - Total acidity: 5.70g / l - pH: 3.70 - Extracts: 44g / l

Longevity from harvest

15 to 20 years

Serving suggestions

Feathered and fur game and all red meats, seasoned and even spicy cheeses. Unmatched sipped in moments of relaxation.

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Amarone della Valpolicella Classico DOP - "Riserva"

According to the latest specification, the specification "Riserva" is attributable to an Amarone with a minimum aging period of four years from November 1st of the year of harvest and with a content of non-reducing extracts of no less than 32 g / l. All Amaroni di Corteforte have always benefited from a much longer aging and refinement and extracts far superior to those required today for the "Riserva".

While producing only Amaroni with the requirements of the "Riserva", Corteforte has chosen to request certification and to apply this indication exclusively to some of the best products of particular vintages, to obtain a differentiation that helps the user in his choice.

The best bunches are therefore selected, harvested at the right point of ripeness, followed by aging in barrels for at least 36 months and bottle aging for a minimum of 12 months. Also available in large formats: Magnum - 1.5 liters (2008, 2009 and 2011), Jerobeam - 3.0 liters (2008, 2009 and 2011) and McKenzie - 5 liters (2008, 2009 and 2011)



Vineyard

Exposure to south - west, from 150 to 300m asl, on tuffs, basalts and Eocene limestone, yield of 1600l / ha.

Grapes

65% Corvina, Corvinone - 15% Rondinella - 5% Molinara - 15% other native varieties, Pelara, Oseleta, Dindarella

Color

Garnet red, very intense and thick, with orange edges due to maturation.

Bouquet and tasting notes

Aromas of raspberry, blueberry, blackberry with a background of plums, black cherries, cinnamon, pepper, licorice and ginger.

Aging

Steel 24 months. French oak tonneau 30 months. Bottle 18 months.

Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

Analytical data

Alcohol: 16.5% vol. - Total acidity: 5.60 g / l - pH: 3.70 - Extracts: 40 g / l

Longevity from harvest

15 to 20 years

Serving suggestions

Red meat and game, aged cheeses. Also ideal as an end of a meal in pleasant conversation and in moments of relaxation.

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Amarone della Valpolicella Classico DOP - "Dea Lualda"

A particular Riserva, born from a special vintage, that of 2006, and for this reason dedicated to the "Dea Lualda". At the time of the Arusnati, ancient inhabitants of Valpolicella in the pre-Roman period, Lualda was revered as the protector of the fields and the bringer of prosperity.

Also available in large formats: Magnum - 1.5 liters (2006 and 2013), Jerobeam - 3.0 liters (2013) and McKenzie - 5 liters (2013)



Vineyard

Exposure to south - west, from 250 to 300 m asl, on tuffs, basalts and Eocene limestone, with a yield of 1900 l / ha.

Grapes

65% Corvina, Corvinone - 20% Rondinella - 10% Molinara - 5% other native grapes

Color

Intense garnetred, thick, with orange edges due to maturation.

Bouquet and tasting notes

Aromas of raspberry, blueberry, blackberry with a background of plums, black cherries, cinnamon, pepper, licorice and ginger.

Aging

Steel 30 months. French oak barrels 36 months. Bottle 18 months.

Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

Analytical data

Variable according to vintage. Alcohol: 15.5% vol. - Total acidity: 6.05g / l - pH:3.63 - Extracts: 42g / l

Longevity from harvest

15 to 20 years

Serving suggestions

Red meat and game, seasoned and spicy cheeses. Also ideal as an end of a meal and in all moments of relaxation.

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Amarone della Valpolicella Classico DOP - "XXX Years in 2 secoli"

Every ten years, if the quality of the harvest allows it, we present a special and limited edition amarone to celebrate Corteforte's anniversary. "XXX Years in 2 Centuries" 1989-2019 was produced with the grapes of the 2013 vintage and we are particularly proud of it for the abundance of aromas, which recall ripe berries, spices and cocoa; the richness of taste that harmoniously adds cherries in alcohol, leather and dried flowers to the hints of smell, and the flourishing and luxuriant finish that crowns all the previous promises.

Vineyard

Exposure to south - west, from 250 to 300 m asl, on tuffs, basalts and Eocene limestone, with a yield of 1900 l / ha.

Grapes

70% Corvina, Corvinone - 10% Rondinella - 5% Molinara - 15% other native grapes

Color

Intense garnet red, thick, with orange edges due to maturation.

Bouquet and tasting notes

Abundance of aromas, which recall ripe berries, spices and cocoa; richness of taste that harmoniously adds cherries in alcohol, leather and dried flowers to the hints of smell; a flourishing and luxuriant finish to the full crown of all the previous promises.

Aging

Steel 30 months. French oak barrels 36 months. Bottle 18 months.

Service

At room temperature, in very large crystal glasses to fully develop perfumes and aromas.

Analytical data

Variable according to vintage. Alcohol: 16% vol. - Total acidity: 5.00 g / l - pH: 5.5 - Extracts: 35 g / l

Longevity from harvest

15 to 20 years

Serving suggestions

Red meat and game, seasoned and spicy cheeses. Also ideal as an end of a meal and in all moments of relaxation.



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Valpolicella Ripasso Classico Superiore - DOP

The grapes are chosen with a careful selection in the vineyard, in double separate collection, to allow the best ripening and immediately pressed and de-stemmed. Fermentation, carried out in containers of limited capacity, is carried out until the sugars are exhausted with frequent pumping over, to obtain a perfect extraction of the aromas and flavors of the fruit.

In April of the following year, the wine is re-fermented on the skins of Recioto or Amarone, enriching it with further aromas, colors, body and gradation. This technique, typical of Valpolicella, is called Ripasso. Valpolicella Ripasso Classico Superiore thus becomes a wine with high extracts, high alcohol content and extreme longevity. Also available in large formats: Magnum 1.5 liters (2015, 2016) and Jerobeam 3.0 liters (2016).



Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

Grapes

70% Corvina, Corvinone - 20% Rondinella - 10% Molinara

Color

Intense ruby red - garnet.

Bouquet and tasting notes

Clean bouquet of forest fruits, black cherries and plums, lightly spiced leather and pepper. The robust and complex body harmoniously recalls the scents of smell.

Aging

French oak barrels for 6-8 months. Bottle 6 months.

Service

At room temperature, in large crystal glasses.

Analytical data

Variable according to vintage. Alcohol: 14% vol. - Total acidity: 5.50g / l - pH: 3.55 - Extracts 34 g / l

Longevity from harvest

8 to 10 years

Serving suggestions

It goes well with all red meats (baked, grilled, roasted and braised), feathered and furred game and aged cheeses with a strong taste.

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Valpolicella Ripasso Classico Superiore DOP - BIO "Podere Bertarole"

The grapes are chosen with a careful selection in the vineyard, in double separate collection, to allow the best ripening and immediately pressed and de-stemmed. Fermentation, carried out in containers of limited capacity, is carried out until the sugars are exhausted with frequent pumping over, to obtain a perfect extraction of the aromas and flavors of the fruit.

In April of the following year, the wine is re-fermented on the skins of Recioto or Amarone, enriching it with further aromas, colors, body and gradation. This technique, typical of Valpolicella, is called Ripasso. Valpolicella Ripasso Classico Superiore thus becomes a wine with high extracts, high alcohol content and extreme longevity.

Corteforte has been certified BIO since 2018 and this is the first Ripasso from vineyards with RRR certified sustainability.



Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

Grapes

70% Corvina, Corvinone- 20% Rondinella - 10% Molinara

Color

Intense ruby red - garnet.

Bouquet and tasting notes: Clean bouquet of forest fruits, black cherries and plums, lightly spiced leather and pepper. The robust and complex body harmoniously recalls the scents of smell.

Aging

French oak barrels for 6-8 months. Bottle 6 months.

Service

At room temperature, in large crystal glasses.

Analytical data

Variable according to vintage. Alcohol: 14% vol. - Total acidity: 5.50g / l - pH: 3.55 - Extracts 34 g / l

Longevity from harvest

8 to 10 years

Serving suggestions

It goes well with all red meats (baked, grilled, roasted and braised), feathered and furred game and aged cheeses with a strong taste.

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Recioto della Valpolicella Classico - DOP

During the harvest, the external parts of the bunches (in dialect "recie" or "ears", hence the name Recioto) of the Corvina, Rondinella, Molinara grapes are selected, then left to dry naturally.

In January, about half of the "recie" are pressed and the fermentation, often triggered (for the harsh winter) by slightly heating a small part of the must, continues slowly at a temperature of about 10 degrees centigrade. At the beginning of March the remaining grapes are pressed, with a very high sugar content, and to this must is added the one obtained previously and still in fermentation.

The decanting begins when the alcohol reaches 12- 13% of the total volume and the fermentation is definitively stopped shortly after, with the wine still retaining more than 10% of residual sugar.

Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

Grapes

70% Corvina, Corvinone - 10% Rondinella - 5% Molinara - 15% native varieties, Pelara, Oseleta, Dindarella

Color

Deep & intense red - garnet.

Bouquet and tasting notes

Extremely complex aromas of berries and sugared almonds, cherry and plum jam, sour cherries in alcohol, with a light hint of spices, vanilla, chocolate, cinnamon and licorice. Shades of violet, iris and wild flowers. The body is sweet and delicate, harmonious and soft like velvet.

Aging

In French oak tonneau 18 months. Bottle 12 months.

Service

At room temperature, in large crystal glasses.

Analytical data

Variable according to vintage. Alcohol: 14% vol. -Total acidity: 6.70 g / l -pH: 3.70- Extracts: 39 g / l- Reducing sugars: 100g / l

Longevity from harvest

Above 10 years

Serving suggestions

Pandoro di Verona, Panettone, dry sweets, pies and short breads. It is the red wine that best accompanies chocolate. Captivating alone, between meals, on any occasion, especially as a couple.



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Rosso Veronese - IGT "Concentus"

The name "Concentus" (lat. Harmony) is inspired precisely by the harmonious union of different grapes, always belonging to the ampelographic tradition of Valpolicella .

The grapes, harvested after careful selection of the best bunches in the vineyard, are left to dry for about 40 days, in order to obtain the best concentration of fruit and tannins. The fermentation, done in a limited capacity steel tanks, is carried out with frequent pumping until the exhaustion of the sugars, in order to obtain a better extraction of the perfumes and aromas of the fruit.



Vineyard

South-west exposure, from 150 to 300 m asl, on tuffs, basalts and Eocene limestone.

Grapes

Corvina, Corvinone and Rondinella, with the addition of other grapes from the ampelographic base of Valpolicella.

Color

Intense ruby-red.

Bouquet and tasting notes

Clean bouquet of black berried fruits, spices, leather and pepper. Robust and complex body, as harmonious as its name.

Aging

French oak barrels for 8-10 months. Bottle 6 months.

Service

At room temperature, in very large crystal glasses.

Analytical data

Variables according to vintage Alcohol: 14% vol. - Total acidity: 5.30 g / l - pH: 3.60 - Extracts 37g / l

Longevity from harvest

10 - 12 years

Serving suggestions

Roasts, grilled and grilled meats, cold cuts and fresh cheeses.

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Rosso Veronese - IGT "Rubro"

Last (... but only in chronological order) of Corteforte wines, it represents a tribute to fans of grilled red meat and, at the same time, to the Latinity of Valpolicella for the color that the Romans already preferred in its grapes and wines.

It is deliberately chosen to make matching the traditional grapes to alter and the vines Syrah, Merlot and Cabernet to obtain a product of the greater body, more tannic and fruity, with violet hue and ink pigments.

Its robust structure is also well suited to all dishes with a strong or spicy flavor.



Vineyard

South-west exposure, from 150 to 300 masl, on tuffs, basalts and Eocene limestone.

Grapes

Corvina, Corvinone, Rondinella, Molinara, Cabernet, Merlot, Syrah.

Color

Intense ruby-red.

Bouquet and tasting notes

Refined, with clear, vinous, sweet and complex fragrances of berries, plums, cherries and roses that stand out in its fresh and vivid tannins.

Aging

French oak barrels for 8-10 months. Bottle 6 months.

Service

At room temperature, in large crystal glasses.

Analytical data

Alcohol: 14% vol. - Total acidity: 5.50g / l - pH: 3.50 - Extracts 32 g / l

Longevity from harvest: 8 - 10 years

Serving suggestions

It goes well with cheeses, cured meats and dried meats with a strong taste. Tasty first courses of pasta, grilled and baked meats.

You can find us at

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