ITALIAN WINE PORTFOLIO

MEET OUR PRODUCERS



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

Our Producers

Lombardy

Ronco Calino - Organic Franciacorta

Piemonte

La Chiara - Gavi, Timorasso

Veneto

Il Follo - Prosecco

<u>Fattori</u> - **Organic** Valpolicella, Valp. Ripasso, Amarone, Soave, Sauvignon, Pinot Grigio

<u>Corteforte</u> - **Organic** Amarone, Valpolicella Ripasso

Maculan - Tai, Acininobili, Vespaiolo

Sacchetto - Organic Prosecco, Pinot Grigio

Tuscany

<u>Tenute Silvio Nardi</u> - Brunello di Montalcino, Rosso di Montalcino, Chianti colli Senesi <u>Giodo</u> - **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

<u>Tenuta Montauto</u> - **Organic** Sauvignon, Vementino, Trebbiano, Pinot Nero, Sangiovese, Ciliegiolo

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

<u>Piaggia</u> - Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot

<u>Antico Colle</u> - **Organic** Vino Nobile Montepulciano, Rosso di Montepulciano, Colli Chianti Senesi

<u>Carpineta Fontalpino</u> - **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

<u>Andrea Felici</u> - **Organic** Verdicchio dei Castelli di Jesi

Campania

Terre del Principe - Organic Pallagrello, Casavecchia

Puglia

<u>Alberto Longo</u> - **Organic** Nero di Troia, Negroamaro, Primitivo <u>Apollonio</u> - Nero di Troia, Negroamaro, Primitivo

Sicily

<u>Morgante</u> - Nero d' Avola <u>Alberelli di Giodo</u> - **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 <u>Brunello di Montalcino</u> and <u>Chianti</u>. 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). <u>Sangiovese</u> 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.



Biodynamic - Riesling

https://www.cmkselections.com/maesta-della-formica







VIGNESPERSE



2022

IGT TOSCANABIANCO PRODOTTO IN ITALIA

Origin: Campo vineyards in the municipality of Gallicano, Gallicano, Cascio in the municipality of Molazzana, Antisciana in the municipality of Castelnuovo di Garfagnana, Roccalberti in the municipality of Camporgiano.

Height above sea level:

400-700 m

Age of the vines: 20-150 years

Bottles produced: 2400

Variety: white blend with Trebbiano Toscano, Malvasia Toscana and Chardonnay.

Alcohol: 13% vol.

Vinification: maceration of 24 days, further maceration of 30 days of whole bunches not destemmed. Vinification and aging in steel. Minimal use of sulfites. From spontaneous fermentation, it has not undergone any form of filtration or stabilization. In our project we added the cultivation of Riesling recovery of old vineyards in the Garfagnana area.



in the Garfagnana area.

Vignesperse takes its name from its nature, coming to life from our white grapes from 4 different municipalities in the Garfagnana. Many small vineyards scattered throughout the area, relatively close together, but with completely different soil and climatic characteristics, Different wines, each with different characteristics due to the different soil. microclimate or the great clonal variety present, which contribute to the final complexity of the wine. Great minerality and sapidity, to which the age of the vines has certainly contributed; the nosefine, complex and decisive, reveals itself on the palate sharp, taut and vibrant, with chalky macerated notes, supported by the high acidity which will guarantee it a interesting evolution over time.

L20

Originally bottled by: Maestà della Formica Agricola SS Careggine (LU) Italy

750 ml 13% Vol.

Viticoltura eroica tra la montagna e il mare.

Biodynamic - Riesling

https://www.cmkselections.com/maesta-della-formica







GAMO



2021

IGT TOSCANAROSSO

PRODOTTO IN ITALIA

Origin: vineyards of Campo in the municipality of Gallicano, of Molazzana, Antisciana, Camporgiano in the municipality of Castelnuovo di Garfagnana.

Average height above sea level: 500 m

Age of the vines: 40-70 years

Bottles produced: 2500

Variety: red blend with Syrah, Gamay, San Giovese, Abrusco, Cliegiolo, and some unknown local varieties.

Alcohol:12.00% vol.

Vinification: fermentation in tubs with 15-day maceration, two thirds of the mass aged in steel, one third aged in fourth passage barriques. From spontaneous fermentation, it has not undergone any form of filtration or stabilization. Minimum presence of sulphites. Refinement in steel half of the mass. The other instead aged in



fifth passage barrique.

In our project, for a couple of years now, we have combined the cultivation of Riesling with the recovery of old vineyards in the Garfagnana area.

Gamo is the first of the wines produced here. In an area where there are no links to precise or historical denominations, grapes have always been grown in ancient vineyards handed down from generation to generation. And it is precisely this generational passage, where everyone has added something of himself, which has shaped them, giving them a unique shape different from all their neighbours. Each vineyard becomes a surprise and a bet in understanding which wines to produce to best express its grapes.

Originally bottled by: Maestà della Formica Agricola SS Careggine (LU)

750 ml e 12,0% Vol.

Viticoltura eroica tra la montagna e il mare.

Biodynamic - Riesling

https://www.cmkselections.com/maesta-della-formica







RIESLING



2020

IGT TOSCANABIANCO

PRODOTTO IN ITALIA

Origin: vineyards at the Foce di Careggine, at 1050 meters a.s.l. a few km from the coast, on rocky terrain famous for its white marble. High temperature difference between day and night, minerality of the soil and high altitude guarantee a pronounced minerality, but with influences from the Mediterranean flora. Low alcohol, high acidity, great sapidity, butter, hydrocarbons, stone, wet wool and orange are some of the characteristics of this wine. To drink not too cold, at a temperature not lower than 10° C.

Height above sea level: 1050 m

Age of the vines: 2014 Bottles produced: 1500

Variety: Riesling

Vinification: maceration of

24 hours in press. Spontaneous fermentation in steel tanks.



15% of botrytized and nonstemmed grapes. Malolactic fermentation in December 2020. Seven months of batonnage on the fine lees. Bottled in July 2021 without any filtration or stabilization process.

Soil: sand and silt, with minimal infiltrations of clay in areas, many sandstones alternating with areas of almost total skeleton.

Harvest date: 27th Oct

Exit to the market: Oct 2021 Produced according to the principles of biodynamic agriculture

Originally bottled by: Maestà della Formica Agricola SS Careggine (LU) Italy

750 ml 10,5% Vol.

Viticoltura eroica tra la montagna e il mare.

Biodynamic - Riesling

https://www.cmkselections.com/maesta-della-formica







DRANKANTE



202

VINO FRIZZANTE ROSSO

PRODOTTO IN ITALIA

Origin: Campo vineyards in the municipality of Gallicano, Cascio in the municipality of Molazzana, Antisciana in the municipality of Castelnuovo di Garfagnana, Camporgiano, Gallicano.

Average height above sea level: 500 m

Age of the vines: 40-80

years

Production bottles: 2200
Variety: red blend with
Sangiovese, Moscato
d'Amburgo, Ciliegiolo,
Bonarda and small amounts
of Trebbiano and Malvasia.

Alcohol: 10.5% vol.

Made without added sulfites Vinification: fermentation in tanks with maceration for 3-5 days, aging in steel. From spontaneous

fermentation, it has not undergone any form of filtration or stabilization.

MAESTÁ DELLA FORMICA

For some years now, in our project, we have added to Riesling the recovery of old vineyards in the Garfagnana region. DranKante is the second of the wines produced here. Unpretentious wine, in addition to being a perfect refreshing drink. Red fruit, fine bubbles, good ointment. In a region where there are no ties to exact varieties or historical appellations, grapes have always been grown in ancient vineyards passed down from generation to generation. And it is precisely this passage of generations, where everyone has added something of their own, that has shaped them, giving them a unique shape different from all their neighbors. Each vineyard becomes a surprise and a bet to understand the wines that will be produced to best express its grapes.

Originally bottled by: Maestà della Formica Agricola SS Careggine (LU) Italy and in December with its own must.

750 ml 10,5% Vol.

Viticoltura eroica tra la montagna e il mare.

You can find us at

CMK Selections Inc.

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

cmk@cmkselections.com skype:cmkconsulting

http://www.cmkselections.com

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