

# 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.





## Piaggia

di VANNUCCI SILVIA



### Piaggia Carmignano Riserva

#### VITICULTURE

SOIL	Medium-textured soil with clay and galestro
ALTITUDE	250 m. above sea level
EXPOSURE	South-west
VINE TRELLISING SYSTEM	Guyot
YIELD PER HECTARE	6500 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

#### WINE

##### COLOUR

Deep, intense ruby red, with an almost impenetrable colour.

##### AROMA

Aromas of ripe fruit, cassis and raspberries, embellished with elegant hints of tobacco, chocolate and sweet spices.

##### FLAVOUR

Enveloping, with great structure and elegance, with excellent quality tannins which make it particularly suitable for long-term ageing.

##### GRAPE VARIETY

70% Sangiovese, 20% Cabernet Sauvignon and Cabernet Franc, 10% Merlot.

#### PRODUCTION TECHNIQUES

##### VINIFICATION

The grapes are carefully selected by hand and then vinified separately in small containers in order to maximise skin extraction. Fermentation is carried out without selected yeasts, in full respect of the characteristics of the territory; skin contact varies from a minimum of 18 days to a maximum of 25-28 days, depending on the variety, during which time punching down and pumping over are carried out.

##### MATURATION

The wine is transferred to French oak barriques where it undergoes malolactic fermentation and remains for at least 18 months, during which time the wine is racked a few times to make it clearer and prepare it for bottling, which is done without subjecting the wine to any filtration or clarification processes, so as to keep all its organoleptic properties intact.

##### AGEING

At least 6 months in bottle.

#### TASTING NOTES

Very intense, almost impenetrable, clear ruby red colour. Aromas of ripe fruit, embellished with elegant hints of tobacco, chocolate and sweet spices. On the palate it expresses a powerful structure but also, with a measured balance, soft fruit against the round and mature tannins. The finish is long and fruity. It goes well with red meat and game, extra mature cheeses and quality cured meats.

# Piaggia

Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot  
/ [PDF Presentation](#)<https://www.cmkselections.com/piaggia>

## Piaggia

di VANNUCCI SILVIA



### Poggio de' Colli IGT Toscana

#### VITICULTURE

SOIL	Medium-textured soil with clay and galestro
ALTITUDE	250 m. above sea level
EXPOSURE	South-west
VINE TRELLISING SYSTEM	Guyot
YIELD PER HECTARE	5000 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

#### WINE

##### COLOUR

Deep, intense ruby red with purplish highlights.

##### AROMA

Aromas of raspberries, brambles, eastern spices, coffee and liquorice.

##### FLAVOUR

Elegant on the palate with soft, silky tannins: the finish is pleasantly supple and clean.

##### GRAPE VARIETY

100% Cabernet Franc.

#### PRODUCTION TECHNIQUES

##### VINIFICATION

The grapes are carefully selected from the best plots in the vineyard. They are then vinified in open wooden containers using their own natural yeasts; manual punching down is carried out to get the best extraction of substances from the grapes and skin contact lasts about two weeks.

##### MATURATION

The wine is drawn off the lees and then immediately transferred to French oak barriques, where it undergoes malolactic fermentation. During maturation it is periodically racked to make it clearer and prepare it for bottling, which is done without any kind of filtration or clarification process so as to keep all its organoleptic properties intact.

##### AGEING

At least 6 months in bottle.

#### TASTING NOTES

Deep and intense ruby red colour with purplish highlights. Aromatic elegance in balsamic overtones and hints of mint, fruits of the forest and a slight smoke finish. Full-bodied and soft, well-balanced thanks to the fine tannins. The finish is long, meaty and chewy. It goes well with traditional Italian dishes, red meat and game.



## Piaggia

di VANNUCCI SILVIA



## Il Sasso Carmignano DOCG

### VITICULTURE

SOIL	Medium-textured soil with clay and galestro
ALTITUDE	250 m. above sea level
EXPOSURE	South-west
VINE TRELLISING SYSTEM	Guyot
YIELD PER HECTARE	6000 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

### WINE

**COLOUR**  
Deep, intense ruby red.

**AROMA**  
Cherries and Marasca cherries with elegant balsamic and spicy notes.

**FLAVOUR**  
Full and enveloping, with the charming elegance on the palate that is typical of "thoroughbred" Sangiovese.

**GRAPE VARIETY**  
70% Sangiovese, 20% Cabernet Sauvignon and Cabernet Franc, 10% Merlot.

### PRODUCTION TECHNIQUES

#### VINIFICATION

The grapes are strictly hand picked and are vinified in small containers in order to encourage maximum extraction of skin components. Fermentation is carried out with natural yeasts, in full respect of the terroir, the wine rests on the skin for a least 18-20 days, during which time it undergoes punching down and brief pumping over are carried out.

#### MATURATION

The wine is transferred to small French wood containers, where it undergoes malolactic fermentation and remains for a least 15 months. During this period the wine is racked a few times to make it clearer and prepare it for bottling, which is done without subjecting the wine to any filtration or clarification processes in order to keep all its organoleptic properties intact.

#### AGEING

At least 6 months in bottle.

### TASTING NOTES

Intense and thick ruby red colour. Complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohols and polyalcohols, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. It goes well with mature cheeses, red meat and game.

# Piaggia

Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot  
/ [PDF Presentation](#)<https://www.cmkselections.com/piaggia>

## Piaggia

di VANNUCCI SILVIA



### Pietranera IGT Toscana

#### VITICULTURE

SOIL	Medium-textured soil with clay and galestro
ALTITUDE	250 m. above sea level
EXPOSURE	South-west
VINE TRELLISING SYSTEM	Guyot
YIELD PER HECTARE	8000 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

#### WINE

COLOUR  
Deep, intense ruby red.

AROMA  
Cherries and Marasca cherries with elegant balsamic and spicy notes.

FLAVOUR  
Full and enveloping, with the charming elegance on the palate that is typical of "thoroughbred" Sangiovese.

#### PRODUCTION TECHNIQUES

##### VINIFICATION

The grapes are vinified in small containers in order to encourage maximum extraction of skin components. Fermentation is carried out with natural yeasts, in full respect of the terroir, the wine rests on the skin for a least 18-20 days, during which time it undergoes punching down and brief pumping over are carried out.

##### MATURATION

The wine is transferred to small French wood containers, where it undergoes malolactic fermentation and remains for a least 3 months. During this period the wine is racked a few times to make it clearer and prepare it for bottling.

##### AGEING

At least 6 months in bottle.

#### TASTING NOTES

Intense and thick ruby red colour. Complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohols and polyalcohols, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. It goes well with mature cheeses, red meat and game.



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