



## Master Information Sheet

<b>Wine Name</b>	Villa M Brachetto (Rosso)
<b>Denomination</b>	
<b>Vintage</b>	2018
<b>Varietal</b>	100% Brachetto
<b>Alcohol %</b> Provide laboratory analysis for each new vintage	5.0%
<b>Region</b> <b>Zone</b> <b>Commune</b>	Monferrato
<b>Bottles produced of this vintage:</b>	
<b>Alcohol %</b> <b>Acidity % (for white wines)</b> <b>Residual Sugar</b>	5.0% 5,60 g/lit 130 g/lit
<b>Winemaker name</b>	Stefano Gagliardo
<b>Vineyard information:</b> Organic or sustainable vineyard? Size of vineyard? Year planted? Is this a single vineyard or commune? Vineyard name Exposition? Trellis type?	
<b>Winemaking information:</b> Length of fermentation? Malo-lactic fermentation? Type of yeast used?	Brachetto grapes for Villa M Rosso are hand picked and rapidly carried to the cellar to be pressed immediately. Right after the pressing and a very short maceration the must undergoes the natural process of cold clearing and then is placed into the refrigerated cells, where it is kept at low temperature until the preparation and bottling. After a few weeks/month, depending on the need, the fermentation is started at 16-18°C, when 5% alcoholic degree is achieved, fermentation is stopped through sterile filtering.
<b>Aging information:</b> Barrel aging / type used/ how long? Additional bottle aging?	
<b>Journalist reviews</b>	

<b>Winemaker tasting notes</b>	Aromatic scents that recall very well the fresh Brachetto grape, hints of red fruit, especially strawberry, with the evolution it develops floral, rose, and sometimes slightly spicy notes. Fresh and fragrant flavor that balances very well the sweetness. Food pairings: excellent as a very natural "social" drink. Perfect as an aperitif or after-meal, or at poolside. Villa M rosso is easily combined with fresh fruit, for example with peaches. Excellent with a wide range of desserts, but also intriguing with sweet or savory snacks.
<b>Age-Span (age-ability)</b>	
<b>Bottle shot?</b>	
<b>Packaging Info:</b>	
<b>Closure information:</b> Cork/ Synthetic composite /Stelvyn	Stelvyn
<b>UPC Code information</b>	EAN # #810872000493
<b>COLA #</b>	Not needed 5.0% alcohol
<b>Cases pack</b> bottles per case?	12/cs
<b>Case dimensions</b>	Length 12" Width 10" Height 13"
<b>Case weight (full)</b>	38.0 lbs.
<b>Pallet Configuration</b>	Cases per layer ____ 14 ____ Layers per pallet ____ 4 ____
<b>Carton information:</b> Has the carton changed?	Send picture of new carton.
<b>Suggested Retail Price (SRP):</b>	\$18.00
<b>Allocations</b>	

villa  
M  
Rosso

A sweet treat obtained from the natural fermentation of the finest red grapes of Piemonte. Delicate and fresh. Serve chilled on its own, as an aperitif or with fresh fruits and desserts.

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

**Nutrition Facts**  
Serving Size 4 fl oz (120 ml)  
Servings Per Container 6

Amount Per Serving	% Daily Value*
<b>Calories 60</b>	
<b>Total Fat 0g</b>	0%
<b>Sodium 5mg</b>	0%
<b>Total Carbohydrate 16g</b>	8%
Sugars 10g	
<b>Protein 0g</b>	

\*Percent Daily Values are based on a diet of other people's secrets.

NET CONTENTS 750 ML  
ALCOHOL 5.0% VOL.  
FILTRATO DOLCE ROSSO

www.enjoyvillam.com  
estate bottled by Villa M - La Morra - Italy  
product of Italy - red wine - contains sulfites

IMPORTED BY:  
VINICULTURE, INC.  
DISTRIBUTED BY:  
enotec  
A Real Food Selection