



MASTER INFORMATION SHEET

Please fill in Your Response to the following questions as best as possible. Contact Enotec with any questions.

General Information	Your Response
Legal name	Gianni Gagliardo srl
Winery name	Villa M
Brand name	Villa M
Brand History	1978
Wine name	Villa M Berry
Region	Piemonte
Region History	Piemonte
Zone	Monferrato
Single vineyard or commune?	Neither are applicable
Commune name, if applicable	
Type/Tipologia	Other
Vintage	n.d.
Grape variety(ies)	Mainly Moscato + berries
Alcohol % on Laboratory analysis	5.03
Alcohol % on label	5
Acidity %	5,4 g/l
Residual sugar	120 g/l
Number of bottles of this vintage produced	n.d.

Vineyard Information	Your Response
Vineyard name	n.d.
Vineyard History	n.d.
Harvest date/vendemmia	n.d.
Vineyard hectares (ha)	n.d.
Year vineyard was planted	n.d.
Vineyard exposition	n.d.
Trellis type or system	n.d.
Are there particular clones of grapes planted	n.d.
What is the soil type?	n.d.
Describe the weather during this growing season-what challenges did you face?	n.d.

Winemaking Information	Your Response
Winemaker name	n.d.
Is your harvest done by hand or machine?	n.d.
How did you sort the fruit? Manually or with vibrating table?	n.d.
Did you crush and destem or did you use the stems?	n.d.
Cold maceration used, if so how long?	n.d.
Type of yeast used-commercial or indigenous	n.d.
Punch down or pump over?	n.d.
What temperature did you ferment at?	n.d.
Post fermentation maceration used, if so for how long?	n.d.
Malolactic fermentation?	n.d.
If malolactic, what percentage?	n.d.
Total aging (stainless, wood, etc.)	n.d.
If wood, what is the barrel size, age & type of oak?	n.d.
Barrel cooper and forest, toast level of oak	n.d.
Additional bottle aging?	n.d.
Describe the wine's aroma.	
Describe the wine's color.	
Aging potential	
Is the wine organic?	n.d.
Is the wine certified organic?	n.d.

