



MASTER INFORMATION SHEET

Please answer the following questions.

General Information

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| Winery name | CASALFARNETO |
| Wine name | FORTEVECCIA, Verdicchio dei Castelli di Jesi DOC |
| Region | Classico Superiore |
| Zone | MARCHE |
| Single vineyard or commune? | Hinterland of central Marche region. |
| Commune name, if applicable | Self-owned vineyards |
| Type/Tipologia | N.A. |
| Vintage | DOC |
| Grape variety(ies) | 2018 |
| Alcohol % | Verdicchio 100% |
| Acidity % | 13.50% |
| Residual sugar | 5.25 gr/l |
| Number of bottles of this vintage produced | 3.0 gr/l |
| | 50,000 |

Vineyard Information

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|---------------------------|---|
| Vineyard name | N.A. |
| Harvest date/vendemmia | End of September and beginning of October |
| Vineyard hectares (ha) | 5 |
| Year vineyard was planted | 1992 |
| Vineyard exposition | Southeast |
| Trellis type of vines | UNILATERAL GUYOT |

Winemaking Information

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| Winemaker name | Danilo Solustri |
| Maceration/length of fermentation | 20 DAYS |
| Type of fermentor | Stainless vertical |
| Malolactic fermentation? | NO |
| If malolactic, what percentage? | |
| Type of yeast used | NATURAL LYOPHYLIZED |
| Total aging (stainless, wood, etc.) | 6 months in steel |
| If wood, type and length | |
| Additional bottle aging? | At least 4 months in bottle |
| Describe the wine's aroma. | Overt, fresh, lingering; lime-tree and white floral aroma with green herbaceous hints, almond and summer fruit fragrances. |
| Describe the wine's color. | Pale straw yellow with green hues |
| Aging potential | 5 years |
| Is the wine organic? | No |
| Is the wine certified organic? | No |
| Is the wine vegan? | No |
| Food pairings/abbinamenti gastronomici | With starters, white-sauced first courses and pasta, fish and white meats. |
| Enter winemaker tasting notes. | A wine of great mouthfeel enhancing typical varietal flavor, integrating a perfect balance between freshness and sapidity. Elegant and persistent with slight bitter finish. |
| Enter journalist reviews. | N.A. |

Case & Bottle Information

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|--|----------------------|
| Type of closure | Cork |
| Capsule color | Black/Ivory |
| Type of bottle (Burgundy, Bordeaux, Rennina etc) & Color | Bordeaux Conic |
| Weight per bottle | 500 2.81 lbs. |
| Weight per case | 15,30 Kg. 33.73 lbs. |
| Bottles per case | 12 |
| Case dimensions | |
| | Length: 23.5 9.25" |
| | Width: 31 12.2" |
| | Height: 34 13.3" |
| Pallet configuration | **pallet 80*120cm |
| | Cases per layer: 14 |
| | Layers per pallet: 4 |
| UPC code | 8052787411014 |

Label, Packing & Compliance Information

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| Label design, high-resolution (300 dpi) and bottle image must be submitted to the US government before labels are printed. |
| E-mail high resolution (JPEG) bottle shots to maedene@enotec.net . |
| E-mail high-resolution (JPEG) image of carton to maedene@enotec.net . |

ENOTEC ONLY

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|------------------------------|----------------|
| COLA #: | 18248001000941 |
| Suggested Retail Price (SRP) | |
| Allocations: | |



FORTEVECCIA 2017
VERDICCHIO
DEI CASTELLI DI JESI

