



MASTER INFORMATION SHEET

General Information	Your Response
Legal name	MARIA CATERINA DEI
Winery name	MARIA CATERINA DEI
Brand name	DEI
Brand History	(in attachment please, find our Estate History)
Wine name	VINO NOBILE DI MONTEPULCIANO
Region	Toscana
Region History	Toscana
Zone	Montepulciano
Single vineyard or commune?	Commune
Commune name, if applicable	
Type/Tipologia	DOCG
Vintage	2017
Grape variety(ies)	Sangiovese, Canaiolo Nero
Alcohol % on Laboratory analysis	14.19
Alcohol % on label	14.5
Acidity %	5,45 g/l
Residual sugar	<1,0
Number of bottles of this vintage produced	100,000

Vineyard Information	Your Response
Vineyard name	La Ciarliana and Cervignano Vineyards
Vineyard History	Vineyards planted in a soil rich in clay and tuff, to convey concentration, body structure and smoothness to the wine.
Harvest date/vendemmia	Second half of September
Vineyard hectares (ha)	17 in total
Year vineyard was planted	2005
Vineyard exposition	Southeast
Trellis type or system	spurred cordon and guyot
Are there particular clones of grapes planted	Prugnolo Gentile, Gentle Plum
What is the soil type?	Mix of clay and tuff.
Describe the weather during this growing season-what challenges did you face?	2017 was a warm vintage therefore we had to work a lot in the vineyard in order to face the heat and the drought. We applied some focused operations, not invasive. We didn't defoliate, to better protect the grapes. We planned the harvest in order to better favor the acidity and to limit the alcohol content. We are really satisfied with the results, because we obtained wines rich in fruity and pulpy aromas, with a nice acidity and pleasantly soft.

Winemaking Information	Your Response
Winemaker name	Paolo Caciorgna
Is your harvest done by hand or machine?	Hand
How did you sort the fruit? Manually or with vibrating table?	Manual
Did you crush and destem or did you use the stems?	Sorting table before soft press. No stems crushed
Cold maceration used, if so how long?	Maceration on skins for 15-25 days
Type of yeast used-commercial or indigenous	Spontaneous fermentation with use of local yeasts
Punch down or pump over?	Pump over
What temperature did you ferment at?	26° - 28° Celsius
Post fermentation maceration used, if so for how long?	Stainless vertical
Malolactic fermentation?	Yes
If malolactic, what percentage?	
Total aging (stainless, wood, etc.)	24 months Slavonian 33HI Oak Barrel
If wood, what is the barrel size, age & type of oak?	33 HI, 10 YEARS AVERAGE AGE
Barrel cooper and forest, toast level of oak	soft and medium
Additional bottle aging?	6 MONTHS
Describe the wine's aroma.	intense bouquet, pungent and mature, with aroma of ripe cherry, plum and violets. Flavorful, balanced and persistent, it has soft, velvety tannins.
Describe the wine's color.	brilliant ruby color with hints of garnet as it ages
Aging potential	BETWEEN 10 AND 15 YEARS
Is the wine organic?	Yes
Is the wine certified organic?	Yes
Is the wine vegan?	
Food pairings/abbinamenti gastronomici	from appetizers (canapes, cold cuts), hand made pasta with ragout souce, t-bone steak or why not, fish soupe or tuna



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Enter winemaker tasting notes.	intense bouquet, pungent and mature, with aroma of ripe cherry, plum and violets. Flavorful, balanced and persistent, it has soft, velvety tannins.
Enter journalist reviews.	94 points James Suckling (we are waiting for other results, it is a new release)

Case & Bottle Information		Your Response	
Type of closure		cork	
Capsule color		black	
Type of bottle (Burgundy, Bordeaux, Rennina, etc) & color of glass		Ancient Bordeaux, dark color (back)	
Weight per bottle		400 gr	2.96 lbs
Bottles per case		12	
Weight per case		15.84	35 lbs.
Number of cases per pallet		55/61	
Case dimensions			
	Length:	31	12.2"
	Width:	25	9.8"
	Height:	33	13.0"
Pallet configuration			
	Cases per layer:	11	55 cs. pallet
	Layers per pallet:	5	
UPC code		8026565001544	
ENOTEC ONLY			
COLA #:		20223001000624	
Suggested Retail Price (SRP)			
Allocations:			

