

## **MASTER INFORMATION SHEET**

	V B
General Information	Your Response
Supplier name	Azienda Vinicola Palladino srl
Winery/Brand name	PALLADINO
Brand History	
Wine name	BAROLO DOCG 2016 PARAFADA
Region	Piemonte
Region History	Piemonte
Zone	Serralunga d'Alba
Single vineyard or commune?	Single Vineyard
Commune name, if applicable	2000
Type/Tipologia	DOCG
Vintage	2016
Grape variety(ies)	Nebbiolo 100%
Alcohol % on Laboratory analysis	15.04
Alcohol % on label	15
Acidity %	5.71
Residual sugar Number of bottles of this vintage produced	0.59 3500
Vineyard Information	Your Response
Vineyard History	PARAFADA
Vineyard History	O atala ay 7th
Harvest date/vendemmia	October 7th
Vineyard hectares (ha)	
Year vineyard was planted	2000
Vineyard exposition	South
Trellis type or system	Gujot
Are there particular clones of grapes planted	
What is the soil type?	Calcareous, Clay with a small percentage of sand
Describe the weather during this growing season-what	
challenges did you face?	* see attache PDF
Winemaking Information	Your Response
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Case & Bottle	: Information	Your Response
Type of closure		Cork
Capsule color		Brown
Type of bottle (Burgundy, Bordeaux, Rennina, etc) & color		r
of glass		Albeisa
Weight per bottle		Kg. 1,33 2.93 lbs.
Bottles per case		6
Weight per case	17.58 lbs.	
Case dimensions		
		h: 26 cm / 10.2 in
		h: 31 cm / 12.2 in
	Height:	nt: 27.5 cm / 10.8 in
Pallet configuration		
	Cases per layer:	
	Layers per pallet:	
UPC code		696356084759
Case & Rottle Information		

Case & Bottle Information

E-mail actual size, high resolution JPEG files of front and back to maedene@enotec.net. All labels need to be approved by the US government before labels are printed.

E-mail high resolution (JPEG) bottle shots to maedene@enotec.net.

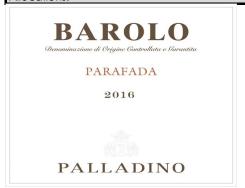
E-mail high-resolution (JPEG) image of carton to maedene@enotec.net.

**ENOTEC ONLY** 

COLA #: 11361001000230

Suggested Retail Price (SRP)

Allocations:





## **PARAFADA**

2016

PRODUCT OF ITALY - RED WINE - Bottled by:
Azienda Vinicola Palladino - Serralunga d'Alba - ITALIA

NET CONTENTS 750 ML ALC. BY VOL.

CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLUG ENERAGES DURING PRESUANCY BECAUSE OF THE RISK OF BIRTH DEFECTS; (2) CONSUMPTION OF A LCOHOLUG ENERAGES INDRING ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.





**PALLADINO**