MASTER INFORMATION SHEET

Please answer the following questions.

General Information

Winery name	FATTORIA RODANO
Wine name	CHIANTI CLASSICO
Region	TOSCANA
Zone	Chianti Classico docg
Single vineyard or commune?	no
Commune name, if applicable	
Type/Tipologia	Chianti Classico vintage
Vintage	2016
Grape variety(ies)	90% sangiovese – 10% colorino + canaiolo
Alcohol %	14.5%
Acidity %	5.5
Residual sugar	< 0.5
Number of bottles of this vintage produced	110.000

Vineyard Information

Vineyard name	fattoria rodano
Harvest date/vendemmia	from sept.10 to sept 29
Vineyard hectares (ha)	24
Year vineyard was planted	from 1990 until 2005
Vineyard exposition	south – south west
Trellis type of vines	guyot

Winemaking Information

Winemaker name	enrico pozzesi / paolo salvi
Maceration/length of fermentation	20 days
Type of fermentor	
Malolactic fermentation?	Yes spontaneous
If malolactic, what percentage?	100
Type of yeast used	no
Total aging (stainless, wood, etc.)	24 mounts
If wood, type and length	botte
Additional bottle aging?	
Describe the wine's aroma.	
Describe the wine's color.	
Aging potential	
Is the wine organic?	Wines from organic grape
Is the wine certified organic?	Grape certified
Is the wine vegan?	No please
Food pairings/abbinamenti gastronomici	
Enter winemaker tasting notes.	
Enter journalist reviews.	

Type of closure cork	
Capsule color black	
Type of bottle (Burgundy, Bordeaux, Rennina, etc) & color of glass bordolese	
Weight per bottle 1.30 kg	
Weight per case 15.6 kg	
Bottles per case 12	
Case dimensions	
Length: 26	
Width: 31	
Height: 32	
Pallet configuration 80*120	
Cases per layer: 11	
Layers per pallet: 5	
UPC code 8 71582 00006 7	

Label, Packing & Compliance 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.