



## MASTER INFORMATION SHEET

General Information	Your Response
Legal name	GABRIELE GAFFINO
Winery name	GAFFINO
Brand name	GAFFINO
Brand History	GAFFINO
Wine name	TUBBO
Region	Lazio
Region History	Lazio
Zone	ROME
Single vineyard or commune?	Single Vineyard
Commune name, if applicable	
Type/Tipologia	IGP
Vintage	2019
Grape variety(ies)	MERLOT
Alcohol % on Laboratory analysis	13.99%
Alcohol % on label	14.00%
Acidity %	4.62
Residual sugar	2.36
Number of bottles of this vintage produced	67000

Vineyard Information	Your Response
Vineyard name	merlot
Vineyard History	17 years old
Harvest date/vendemmia	First decade of september
Vineyard hectares (ha)	6
Year vineyard was planted	2003
Vineyard exposition	Northwest
Trellis type or system	DOUBLE GUYOT
Are there particular clones of grapes planted	
What is the soil type?	volcanic / clayey
Describe the weather during this growing season-what challenges did you face?	

Winemaking Information	Your Response
Winemaker name	massimo bartolini
Is your harvest done by hand or machine?	hand
How did you sort the fruit? Manually or with vibrating table?	hand
Did you crush and destem or did you use the stems?	crush and destem
Cold maceration used, if so how long?	yes for 22 days
Type of yeast used-commercial or indigenous	commercial
Punch down or pump over?	
What temperature did you ferment at?	23
Post fermentation maceration used, if so for how long?	Wood
Malolactic fermentation?	Yes
If malolactic, what percentage?	
Total aging (stainless, wood, etc.)	4
If wood, what is the barrel size, age & type of oak?	225lt
Barrel cooper and forest, toast level of oak	france oak - meddle toast
Additional bottle aging?	2
Describe the wine's aroma.	CHERRY - RASPBERRY - MINT - PLUM - CHOCOLATE - CEDAR - LEATHER
Describe the wine's color.	DARK RUBY
Aging potential	3
Is the wine organic?	Yes
Is the wine certified organic?	No
Is the wine vegan?	no
Food pairings/abbinamenti gastronomici	Chicken in the spit, cheeses average maturing, pork fillet.



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Enter winemaker tasting notes.	On the nose hints of fresh fruit with a note of primary varietals. In the mouth, the softness and sweetness of the typical tannins of the variety are the masters. Good persistence and good slightly spiced sweet aftertaste.
Enter journalist reviews.	TUBBO 15 3 grappoli Bibenda   86 I Vini di Veronelli   TUBBO 17 84 I Vini di Veronelli   87 James Suckling TUBBO 18 91 Luca Maroni   85 I Vini di Veronelli

Case & Bottle Information		Your Response	
Type of closure		Cork	
Capsule color		white	
Type of bottle (Burgundy, Bordeaux, Rennina, etc) & color of glass		bordoux	
Weight per bottle		550	3.5 lbs.
Bottles per case		6	
Weight per case		9.5	20.95 Lbs.
Number of cases per pallet		100	
Case dimensions			
	Length:	32	12.9"
	Width:	24	9.3"
	Height:	32	12.9"
Pallet configuration			
	Cases per layer:	25	
	Layers per pallet:	4	
UPC code		8058258920023	
ENOTEC ONLY			
COLA #:		PENDING	
Suggested Retail Price (SRP)			
Allocations:			

