



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	ROSSO DI MONTEPULCIANO
Region	Toscana
Region History	Toscana
Zone	Montepulciano
Single vineyard or commune?	Commune
Commune name, if applicable	
Type/Tipologia	DOC
Vintage	2019
Grape variety(ies)	Sangiovese, hint of Canaiolo Nero and Merlot
Alcohol % on Laboratory analysis	13.71
Alcohol % on label	13.5
Acidity %	5,270 g/L
Residual sugar	<1.0
Number of bottles of this vintage produced	90,000

Vineyard Information	Your Response
Vineyard name	Prevalently Martiena Vineyard
Vineyard History	Vineyard which surrounds the cellar, in order to receive the grapes immediately.
Harvest date/vendemmia	Second half of September
Vineyard hectares (ha)	10
Year vineyard was planted	2009
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?	average soil texture with pebbles
Describe the weather during this growing season-what challenges did you face?	2019 is considered a very good vintage and its wines presents a fabulous potential in terms of wine's range of bouquets. We had a warm and sunny summer, with only two episodes of intense rain. At the moment of harvest our biggest challenge was to arrange all the spaces, because we had a lot of quality but also quantity of grapes.

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?	Manually
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 14-18 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.)	3 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	Light-medium
Additional bottle aging?	6 MONTHS
Describe the wine's aroma.	young wine. Fruity, vinous bouquet and full bodied. Flavorful and fresh with pleasant tannins
Describe the wine's color.	lively ruby color
Aging potential	BETWEEN 10 AND 15 YEARS
Is the wine organic?	Yes
Is the wine certified organic?	Yes
Is the wine vegan?	young wine. Fruity, vinous bouquet and full bodied. Flavorful and fresh with pleasant tannins
Food pairings/abbinamenti gastronomici	from appetizers (canapes, cold cuts), hand made pasta with ragout souce, fish soupe or tuna



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Enter winemaker tasting notes.	young wine. Fruity, vinous bouquet and full bodied. Flavorful and fresh with pleasant tannins
Enter journalist reviews.	waiting for reviews. New release

Case & Bottle Information	Your Response
Type of closure	cork
Capsule color	black
Type of bottle (Burgundy, Bordeaux, Rennina, etc) & color of glass	Bordeaux, soft dark color
Weight per bottle	400 gr 2.9 Lbs.
Bottles per case	12
Weight per case	14.52 34.9 Lbs.
Number of cases per pallet	55
Case dimensions	
	Length: 31 12.2"
	Width: 25 9.8"
	Height: 33 13.0"
Pallet configuration	
	Cases per layer: 11
	Layers per pallet: 5
UPC code	8026565001636
ENOTEC ONLY	
COLA #:	20223001000616
Suggested Retail Price (SRP)	
Allocations:	

