



# 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, RISERVA BOSSONA
Region	Toscana
Region History	Toscana
Zone	Montepulciano
Single vineyard or commune?	Single Vineyard
Commune name, if applicable	
Type/Tipologia	DOCG
Vintage	2013
Grape variety(ies)	Sangiovese
Alcohol % on Laboratory analysis	15.26
Alcohol % on label	15
Acidity %	5,7 g/L
Residual sugar	<1,0
Number of bottles of this vintage produced	13,000
Vineyard Information	Your Response
Vineyard name	Bossona Vineyard
Vineyard History	Our first vineyard, planted in 1961 in one of the sunniest areas of Montepulciano. Its soil is very complex, rich in tuff, sand, stony particles, fossils. The vineyard has a shape of an amphitheatre and it receives the sunbeams all day long to allow the optimum maturation of grapes. We select the best grapes for our Riserva Bossona, which are located in the central part of the vineyard.
Harvest date/vendemmia	Second half of September
Vineyard hectares (ha)	10 in total
Year vineyard was planted	25 y.o.
Vineyard exposition	Southeast
Trellis type or system	spurred cordon
Are there particular clones of grapes planted	Prugnolo Gentile, Gentle Plum
What is the soil type?	Stuff, sand, stony particles
Describe the weather during this growing season-what challenges did you face?	2013 is considered a fresh vintage, where the sprouting of buds occurred 10-12 later than usual. The most important challenge we had to face was defining the harvest time. We had to establish different period of harvest, but at the end the grapes displayed a good sugar concentration, a nice acidity and good poliphenolyc compounds.
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 28-30 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.)	36 months Tonneaux 10HI
If wood, what is the barrel size, age & type of oak?	10hl, 10 YEARS AVERAGE AGE
Barrel cooper and forest, toast level of oak	medium
Additional bottle aging?	12-18 months
Describe the wine's aroma.	fruit of our best vineyard, is fullbodied, complex and elegant. Intense and refined fragrances, with plenty of ripe fruits and hints of violets.
Describe the wine's color.	brilliant ruby color with hints of garnet as it ages
Aging potential	BETWEEN 20 YEARS
Is the wine organic?	Yes
Is the wine certified organic?	Yes
Is the wine vegan?	no
Food pairings/abbinamenti gastronomici	hand made pasta with ragout souce, t-bone steak, wildboar...a glass by it self or with a piece of dark chocolate



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Enter winemaker tasting notes.	Full-bodied, complex and elegant. Intense and refined fragrances, with plenty of ripe fruits and hints of violets. Fine silky tannins and a long and rich finish.
Enter journalist reviews.	3 Glasses of Gambero Rosso. Silver Medal of Decanter

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	600 gr	3.15 lbs.
Bottles per case	6	
Weight per case	8.6	19 lbs.
Number of cases per pallet	100	
Case dimensions	Length:	33 13"
	Width:	25 9.8"
	Height:	17 6.7"
Pallet configuration	Cases per layer:	10
	Layers per pallet:	10
UPC code	8026565001469	
<b>ENOTEC ONLY</b>		
COLA #:	20223001000636	
Suggested Retail Price (SRP)		
Allocations:		

