



# MASTER INFORMATION SHEET

Please answer the following questions.

## General Information

|  |   |
|--|---|
| Winery name                                | CASALFARNETO  |
| Wine name                                  | CRISIO, Castelli di Jesi Verdicchio Riserva DOCG Classico |
| Region                                     | MARCHE  |
| Zone                                       | Central Marche region, province of Ancona                 |
| Single vineyard or commune?                | Commune   |
| Commune name, if applicable                | Serra de' Conti   |
| Type/Tipologia                             | DOCG  |
| Vintage                                    | 2014  |
| Grape variety(ies)                         | Verdicchio 100%   |
| Alcohol %                                  | 13  |
| Acidity %                                  | 5.32  |
| Residual sugar                             | 2   |
| Number of bottles of this vintage produced | 10,000  |

## Vineyard Information

|                           |  |
|---------------------------|--|
| Vineyard name             | n.a.   |
| Harvest date/vendemmia    | three harvest times: 50% 15 days advanced harvest time, 25% regular harvest time (end september), 25% 15 days late harvest time. |
| Vineyard hectares (ha)    | 28   |
| Year vineyard was planted | 2006 and 1998  |
| Vineyard exposition       | Southwest  |
| Trellis type of vines     | guyot  |

## Winemaking Information

|                                     |   |
|-------------------------------------|---|
| Winemaker name                      | Danilo Solustri   |
| Maceration/length of fermentation   | 15 days   |
| Type of fermentor                   | Wood  |
| Malolactic fermentation?            | No  |
| If malolactic, what percentage?     |   |
| Type of yeast used                  | Selected yeasts   |
| Total aging (stainless, wood, etc.) | 18 months minimum (Riserva DOCG requirement)  |
| If wood, type and length            | new French barrique, 6 months (50% of the wine)   |
| Additional bottle aging?            | minimum 1 year  |
| Describe the wine's aroma.          | A pronounced aromatic note of freshness, and persistent hints of citrus, white flowers, white fruit and aromatic herbs        |
| Describe the wine's color.          | Pale straw yellow with green hues   |
| Aging potential                     | 5-10 years  |
| Is the wine organic?                | no  |
| Is the wine certified organic?      | no  |
| Enter winemaker tasting notes.      | Full body, complex, elegant, fresh, mineral, savory with a pleasure acidulous taint and a persistent finish                   |
| Enter journalist reviews.           | 89 pts WS, 2 red Glasses Gambero Rosso (finalist), Golden Crown Vini Buoni d'Italia Touring, 91 pts 5Star Wines (Ian d'Agata) |

**Case & Bottle Information**

|                      |                             |          |
|----------------------|-----------------------------|----------|
| Type of closure      | Cork                        |          |
| Capsule color        | pale gold                   |          |
| Type of bottle       | burgundy                    |          |
| Weight per bottle    | 750 grams                   | 3.3 lbs. |
| Weight per case      | 9 kg                        | 20 lbs.  |
| Bottles per case     | 6                           |          |
| Case dimensions      |                             |          |
|                      | <b>Length:</b> 35           | 13.7"    |
|                      | <b>Width:</b> 42            | 16.5"    |
|                      | <b>Height:</b> 24           | 9.4"     |
| Pallet configuration | **pallet 80*120 cm          |          |
|                      | <b>Cases per layer:</b> 10  |          |
|                      | <b>Layers per pallet:</b> 6 |          |
| UPC code             | 8002495514132               |          |

**Label, Packing & Compliance Information**

E-mail actual size, high resolution JPEG files of front and back to [maedene@enotec.net](mailto: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](mailto:maedene@enotec.net).

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

**ENOTEC ONLY**

|                              |                |
|------------------------------|----------------|
| COLA #:                      | 18192001000628 |
| Suggested Retail Price (SRP) |                |
| Allocations:                 |                |

