



# MASTER INFORMATION SHEET

Please answer the following questions.

## General Information

|  |                               |
|--|-------------------------------|
| Winery name                                | AZIENDA AGRICOLA MONVIERT SSA |
| Wine name                                  | RONCHI DI PIETRO PICOLIT      |
| Region                                     | Friuli                        |
| Zone                                       | COLLI ORIENTALI DEL FRIULI    |
| Single vineyard or commune?                |                               |
| Commune name, if applicable                |                               |
| Type/Tipologia                             | DOCG                          |
| Vintage                                    | 2016                          |
| Grape variety(ies)                         | Picolit in purity             |
| Alcohol %                                  | 14                            |
| Acidity %                                  | 6.4                           |
| Residual sugar                             | 175                           |
| Number of bottles of this vintage produced | 1,000                         |

## Vineyard Information

|                           |   |
|---------------------------|---|
| Vineyard name             | ZUC DI NOAX   |
| Harvest date/vendemmia    | Very late, with withering of the grapes on racks; manual with single grapes selection |
| Vineyard hectares (ha)    |   |
| Year vineyard was planted | 2008  |
| Vineyard exposition       | Southwest   |
| Trellis type of vines     |   |

## Winemaking Information

|  |  |
|--|--|
| Winemaker name                         | AZIENDA AGRICOLA MONVIERT SSA  |
| Maceration/length of fermentation      | 15 DAYS  |
| Type of fermentor                      |  |
| Malolactic fermentation?               | No   |
| If malolactic, what percentage?        |  |
| Type of yeast used                     | SACCHAROMYCES CEREVISIAE   |
| Total aging (stainless, wood, etc.)    | 2 years  |
| If wood, type and length               | Barrique french oak / 2 year   |
| Additional bottle aging?               | 1 year in bottle   |
| Describe the wine's aroma.             | Its aroma is intense, floral, fruity, incredibly complex, reminiscent of a bee's honeycomb. On the palate it is "sweet-unsweet", velvety, harmonious, full-bodied and strong |
| Describe the wine's color.             | Bright golden yellow colour, sometimes almost amber-coloured, after a few years of ageing.   |
| Aging potential                        | 10 YEARS   |
| Is the wine organic?                   |  |
| Is the wine certified organic?         |  |
| Is the wine vegan?                     |  |
| Food pairings/abbinamenti gastronomici | Great wine for meditating, surprisingly good with mature, hot cheeses and "formadi frant". Excellent with fois-gras and dry sweets.  |
| Enter winemaker tasting notes.         |  |
| Enter journalist reviews.              |  |

## Case & Bottle Information

|                                 |                                   |
|---------------------------------|-----------------------------------|
| Type of closure                 | Cork                              |
| Capsule color                   | gold                              |
| Type of bottle & Color of glass | Burgundy 0,5 l, white/transparent |
| Weight per bottle               | 1,08 KG 2.38 lbs.                 |
| Weight per case                 | 6,5 KG 14.0 lbs.                  |
| Bottles per case                | 6                                 |
| Case dimensions                 |                                   |
|                                 | <b>Length:</b> 33,1 cm 13.0       |
|                                 | <b>Width:</b> 25,0 cm 9.8         |
|                                 | <b>Height:</b> 31,3 cm 12.3       |
| Pallet configuration            |                                   |
|                                 | <b>Cases per layer:</b> 10        |
|                                 | <b>Layers per pallet:</b> 6       |
| UPC code                        | 8033267790270                     |

**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 #: 14077001000586

Suggested Retail Price (SRP)

Allocations:

