###### THE WINE

*(the following information refers to a single wine, but it is possible to fill in the form several times, for several wines)*

Wine name (when present specify Protected Designation of Origin, cru/village, fantasy name):

Vintage:

#### The viticulture

Vineyard name/s and municipality/ies:Extension (ha):
Soil type:Orientation (Sud, Sud-East, East...):Altitude:

Vine/s variety/ies:
Graft/s:Breeding shape:Planting year of the vineyard:Density of the vineyard (plant/ha):Production per plant (kg/plant):Production per hectare (q/ha):

Treatments (name, typology and frequency):Fertilizers (name, typology and frequency):Date of the harvest:Harvest method (indicate if manual or mechanical, and if manual indicate if in cases, cargo beds, or trailers):Purchased grapes (yes or no, if yes write the percentage and the producer’s name):Certification (organic, biodynamic, other, with or without certification):Any additional information regarding viticulture:

#### The winemaking process

Destemming and crushing method:
Pressing method:Vinification containers (material):

Maceration (duration and temperature, specify if controlled):Sulphur dioxide and / or ascorbic acid (quantity and time of addition):
Use of selected yeasts (if yes, type and origin; indicate if the yeasts have a No GMO certification):
Stabilization methodology:
Filtering (if yes, specify the type):
Clarification (if yes, specify the type):

\*Aging in steel (duration):
\*Aging in concrete (duration):
\*Aging in qvevri (tipology, capacity and duration):
\*Aging in barrel or barrique (type, capacity, number of passages and duration):
\*Aging in bottle (duration):

Corrections (yes or no, if yes specify which ones):Use of concentrated must or rectified concentrated must (yes or no, quantity):Use of a concentrator (yes or no):Saignée practices:Grape/wine yield (%):

Number of bottles:Bottle type (burgundian, bordeaux, alsatian…):Cap/cork material:

Marc destination:Production of spirits (yes or no, if yes specify):\*Product name:
\*Quantity:
\*Place and distillation method:

#### The chemical characteristics

Alcoholic strength:
Acidity (g/l):
Ph:
Dry extract (g/l):
Free sulphur dioxide (mg/l at bottling):
Total sulphur dioxide (mg/l at bottling):

#### Organoleptic and free description

My wine is:

#### SOURCE PRICE

Direct sale price, per bottle (VAT included):

\*Any other considerations: