

Certification of Natural Wine Imported into the United States

1. Producer name and address: Kantina Arberi Ish Blloku i Magazinave Tregtare, Rëshen Mirëditë, Albania.

2. Description of wine: Kalmet Sheshi Bardhë 2009, white table, wine, Albania

3. Check applicable box

- a. Producing country certification and laboratory analysis results completed below.
b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140.

Name and address of certifying entity: ISVEA VIA Basilicata Poggibonsi (SI) per Studio Enologico Associato via G. Garibaldi, 75 Offida (AP) ITALY.

Authorized signature: Enologo Luigi Prof. Costantini

Name (print or type): Studio Enologico Associato via G. Garibaldi, 75 Offida (AP) ITALY.

Date (DD/MM/YY): 21 February 2011

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13 % vol

Signature: Enologo Luigi Prof. Costantini

Total sulphur dioxide (ppm): 128 mg/l

Volatile acidity (grams per 100 mL): 0.021 mg/l

Name and address of laboratory:

ISVEA VIA Basilicata Poggibonsi (SI) per Studio Enologico Associato via G. Garibaldi, 75 Offida (AP) ITALY.

Name (print or type): Enologo Luigi Prof. Costantini

Date (DD/MM/YY): 21 February 2011

Studio Enologico Associato
del Per. Agr. Enologi
Costantini Luigi - Via Basilicata Poggibonsi
Piazza del Popolo, 75 - 53035 OFFIDA
Patria V.A. 01515820445

6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

Certification of Natural Wine Imported into the United States

1. Producer name and address: Kantina Arbëri Ish Bloku i Magazinave Tregtare, Rëshen Mirëditë, Albania.

2. Description of wine: Kallmet, Riserva 2005, red table, wine, Albania

3. Check applicable box:

- a. Producing country certification and laboratory analysis results completed below.
- b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140.

Name and address of certifying entity: ISVEA VIA Basilicata Poggibonsi (SI) per Studio Enologico Associato via G. Garibaldi, 75 Offida (AP) ITALY.

Authorized signature: Enologo Luigi Prof. Costantini

Name (print or type): Studio Enologico Associato via G. Garibaldi, 75 Offida (AP) ITALY.

Date (DD/MM/YY): 21 February 2011

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13 % vol

Signature: Enologo Luigi Prof. Costantini

Total sulphur dioxide (ppm): 145 mg/l

Volatile acidity (grams per 100 mL): 0.021 mg/l

Name and address of laboratory:

ISVEA VIA Basilicata Poggibonsi (SI) per Studio Enologico Associato via G. Garibaldi, 75 Offida (AP) ITALY.

Name (print or type): Enologo Luigi Prof. Costantini

Date (DD/MM/YY): 21 February 2011

Studio Enologico ASSOCIATO
del Fed. Agr. Enologi
Costantini Luigi e Luciani Vincenz
P.zza del Popolo, 25 - 03035 OFFIDA -
T. 0761/4165820445

6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

Certification of Natural Wine Imported into the United States

1. Producer name and address: Kantina Arbëri Ish Blloku i Magazinave Tregtare, Rëshen Mirëditë, Albania.

2. Description of wine: Kallmet 2006, red table, wine, Albania

3. Check applicable box:

- a Producing country certification and laboratory analysis results completed below
b Self-certification by importer completed below An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140.

Name and address of certifying entity: ISVEA VIA Basilicata Poggibonsi (SI) per Studio Enologico Associato via G. Garibaldi, 75 Offida (AP) ITALY.

Authorized signature: Enologo Luigi Prof. Costantini

Name (print or type): Studio Enologico Associato via G. Garibaldi, 75 Offida (AP) ITALY.

Date (DD/MM/YY): 21 February 2011

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13 %vol

Signature: Enologo Luigi Prof. Costantini

Total sulphur dioxide (ppm): 115 mg/l

Volatile acidity (grams per 100 mL): 0.065 mg/l

Name and address of laboratory:

ISVEA VIA Basilicata Poggibonsi (SI) per Studio Enologico Associato via G. Garibaldi, 75 Offida (AP) ITALY.

Name (print or type): Enologo Luigi Prof. Costantini

Date (DD/MM/YY): 21 February 2011

Studio Enologico Associato
del Fed. Agr. Enologi
Costantini Luigi e Lorenzini Vincenzo
P.zza del Popolo 23 - 52035 OFFIDA
P.zza WA: 01815628445

6. TTB label approval identification number (required if certification is submitted subsequent to label approval):