

ZATTERA WINES – FAMILY WINES SINCE 1928

Winery: Vinícola Ferdinando Zattera Vinhos Finos - Brasil

Variety: DRY RED WINE – 100% BORDÔ

Vineyard: Located in Conceição da Linha Feijó

Location: Conceição da Linha Feijó - Serra Gaúcha - Rio Grande do Sul - Brasil

Harvest: Harvest manual, plastic boxes of 17 kg, from the 2012 harvest.

Preparation: De-stalking of grape clusters, manual stirring of the must, temperature-controlled fermentation, grape-pressing/punching down of must while in tank, removal of lees, filtration of wine. Some wine maturation in bottle before release.

Consumption: around 16 °C.

Technical Data:

Alcohol: 10,7 % Alc By Vol

Sugar: 2,0 g / l

Total Acidity: 5,5 g / l

Volatile Acidity: 0,58 g / l

Density: 0,996

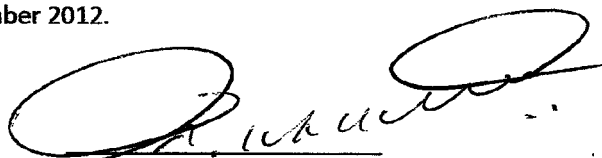
Dry extract: 27,6 g / l

So² Total / free: 70 mg / l and 35 mg / l

Pressure: 0,15 kg / cm

pH: 3,20

Caxias do Sul, 27 de September 2012.



Ruy Vogt

Technical Director

Vinícola Ferdinando Zattera Ltda – EPP.

www.vinicolazattera.com.br

Phone: ++ 55 54 3227 3007

CNPJ: 09.207.300/0001-10

Insc. Est.: 029/0478111



VINÍCOLA FERDINANDO ZATTERA LTDA
CNPJ: 09.207.300/0001-10

ZATTERA WINES – FAMILY WINES SINCE 1928

Winery: Vinicola Ferdinando Zattera Vinhos Finos - Brasil

Variety: DRY WHITE WINE – 100% NIÁGARA

Vineyard: Located in Conceição da Linha Feijó

Location: Conceição da Linha Feijó - Serra Gaúcha - Rio Grande do Sul - Brasil

Harvest: Harvest manual, plastic boxes of 17 kg, from the 2012 harvest.

Preparation: De-stalking of grape clusters, temperature-controlled fermentation and maceration, grape-pressing/punching down of must while in tank, removal of lees, wine-filtration. Some wine maturation in bottle before release.

Consumption: around 11 °C.

Technical Data:

Alcohol: 10,8 % Alc By Vol

Sugar: 2,0 g / l

Total Acidity: 6,2 g / l

Volatile Acidity: 0,53 g / l

Density: 0,994

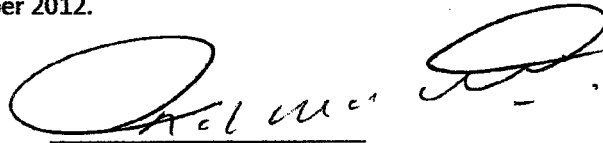
Dry extract: 22,2 g / l

So² Total / free: 105 mg / l and 45 mg/l

Pressure: 0,15 kg / cm

pH: 3,22

Caxias do Sul, 27 de September 2012.



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ZATTERA WINES – FAMILY WINES SINCE 1928

Winery: Vinícola Ferdinando Zattera Vinhos Finos - Brasil

Variety: DRY RED WINE – 100% CABERNET SAUVIGNON

Vineyard: Located in Conceição da Linha Feijó

Location: Conceição da Linha Feijó - Serra Gaúcha - Rio Grande do Sul - Brasil

Harvest: Harvest manual, plastic boxes of 17 kg, from the 2008 harvest.

Preparation: De-stalking of grape clusters, manual stirring of the must, temperature-controlled fermentation, grape-pressing/punching down of must while in tank, removal of lees, filtration of wine. Some wine maturation in bottle before release.

Consumption: around 16 °C.

Technical Data:

Alcohol: 13,0 % Alc By Vol

Sugar: 2,5 g/l

Total Acidity: 5,0 g/l

Volatile Acidity: 0,55 g/l

Density: 0,994

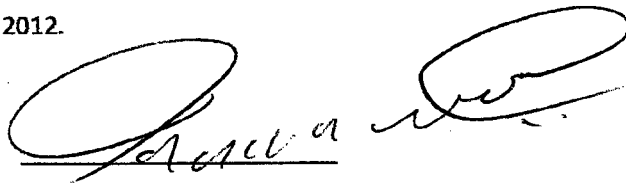
Dry extract: 29 g/l

So² Total / free: 90 mg/l and 45 mg/l

Pressure: 0,15 kg / cm

pH: 3,22

Caxias do Sul, 27 de September 2012.



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ZATTERA WINES – FAMILY WINES SINCE 1928

Winery: Vinícola Ferdinando Zattera Vinhos Finos - Brasil

Variety: DRY WHITE WINE – 100% MOSCATO GIALLLO

Vineyard: Located in Conceição da Linha Feijó

Location: Conceição da Linha Feijó - Serra Gaúcha - Rio Grande do Sul - Brasil

Harvest: Harvest manual, plastic boxes of 17 kg, from the 2010 harvest.

Preparation: De-stalking of grape clusters, temperature-controlled fermentation and maceration, grape-pressing/punching down of must while in tank, removal of lees, wine-filtration. Some wine maturation in bottle before release.

Consumption: around 11 °C.

Technical Data:

Alcohol: 11,5 % Alc By Vol

Sugar: 2,8 g / l

Total Acidity: 6,5 g / l

Volatile Acidity: 0,50 g / l

Density: 0,994

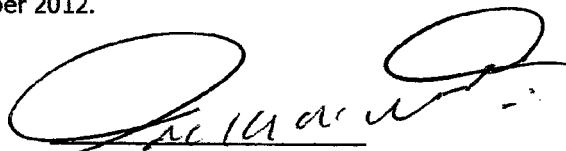
Dry extract: 25,2 g / l

So² Total / free: 110 mg / l and 40 mg/l

Pressure: 0,15 kg / cm

pH: 3,25

Caxias do Sul, 27 de September 2012.



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