

Certification of Natural Wine Imported into the United States

1. Producer name and address:

Vinícola Perini, located on Santos Anjos, 4th district of the city of Farroupilha, at Serra Gaúcha – RS, Brazil.

2. Description of wine:

Brand: Perini Tropical

Type: semi-sparkling – Moscato

Country: Brazil

Winemaking: Fermentation with selected yeasts and maceration in rotation tanks at 25-27 C grades during 10 days. 97% of the wine remains 12 months in stainless steel tanks. 3% is preserved in Hungarian oak barrels during 4 months.

Bunches selected manually.

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: Vinícola Perini's Laboratory

Authorized signature:

 **Leandro Bianchi Santini**
CRO-V05201847

Leandro Bianchi Santini

Vinícola Perini Ltda

Name (print or type): Leandro Bianchi Santini

Date (DD/MM/YY): 28.06.13

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 10 vol %

Signature:

Total sulphur dioxide (ppm): 140,0 mg/l

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Volatile acidity (grams per 100 mL): 0,030 g/100 ml

Leandro Bianchi Santini

Name and address of laboratory:

Vinícola Perini Ltda

Name (print or type): Leandro Bianchi Santini

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