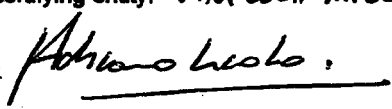
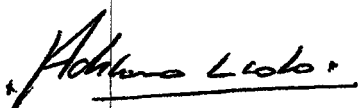
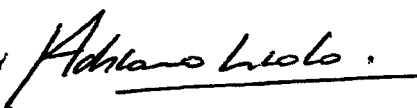
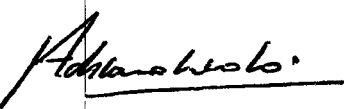


Certification of Natural Wine Imported into the United States

1. Producer name and address: <u>VINCOLA MILO</u> <u>RS 444 KM 21. VILA DOS VINHEDOS. BENTO GONÇALVES, RS. BRAZIL</u>	
2. Description of wine: <u>MILO FAMILY VINEYARDS MERLOT.</u>	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> 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 28 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: <u>VINCOLA MILO</u> Authorized signature: <u></u> Name (print or type): <u>ADRIANO MILO</u> Date (DD/MM/YY): <u>14.03.2013</u>	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: <u>13%</u> Signature: <u></u> Total sulphur dioxide (ppm): <u>9098g/L</u> Name (print or type): <u>ADRIANO MILO.</u> Volatile acidity (grams per 100 mL): <u>959g/L</u> Date (DD/MM/YY): <u>14.03.2013</u> Name and address of laboratory: <u>VINCOLA MILO.</u>	
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: <u>VINICOLA MIOLO</u> <u>RS 444, KM 71. VALE DOS VINHEDOS - BENTO GONCALVES, RS.</u>	
2. Description of wine: <u>MIOLO FAMILY VINEYARDS CHARDONNAY</u>	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> 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: <u>VINICOLA MIOLO</u> Authorized signature: <u></u> Name (print or type): <u>ADRIANO MIOLO</u> Date (DD/MM/YY): <u>14.03.2013</u>	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: <u>13%</u> Signature: <u>x </u> Total sulphur dioxide (ppm): <u>0,033g/L</u> Name (print or type): <u>ADRIANO MIOLO</u> Volatile acidity (grams per 100 mL): <u>0,38g/L</u> Date (DD/MM/YY): <u>14.03.2013</u> Name and address of laboratory: <u>VINICOLA MIOLO</u>	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	