



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: April 19, 2016

Label Certificate Number: 941681

**Pursuant to the application of : OLIVER MCCRUM WINES
Holder of permit/license number : S939083**

**Brand : LA STAFFA
Fanciful Name : RINCROCCA
Vineyard :
Class : VERDICCHIO/WHITE WINE
Vintage : 2012
Appellation : VERDICCHIO DI CASTELLI DI JESI (CLASSICO
SUPERIORE)
Size(s) : 50ML-30L
Stated Alc. Content : 13.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 14120001000555**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o OLIVER MCCRUM WINES
2373 WOOLSEY ST
BERKELEY, CA 94705**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

RINCROCCA

VERDICCHIO DEI CASTELLI DI JESI

Denominazione di Origine Controllata

CLASSICO SUPERIORE

VENDEMMIA 2012

WHITE WINE PRODUCT OF ITALY

ESTATE BOTTLED BY :

Società Agricola "La Staffa" di Baldi Riccardo & C S.S.

Via Castellaretta 19 , 60039 Staffolo - An - Italia.

www.vinilastaffa.it

Riccardo Baldi, born in 1990, is a young wine producer near the village of Staffolo, in the Marche region. He makes about 2500 cases of wine a year. "Rincrocca" is a selection of old Verdicchio vines, planted in 1972 on a hill at 1,450 feet above sea level. The soil is clay-limestone. Natural agriculture, fermentation in concrete tanks and 12 months of aging on the lees, create a wine that can age for a decade. Limited production of 330 cases.



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

NET CONT 750 ML

ALC. 13.5% BY VOL.

L. D80/14

